

Wine

LAGO CELLARS WINE

GLASS | BOTTLE

WHITE

Pinot Grigio - 2023 - GRV	\$11 \$35
Chardonnay Amphora (Unoaked) - 2023 - GRV	\$11 \$35
Chardonnay Barrel Select (Oaked) - 2023 - GRV	\$11 \$35
Chardonnay Natural (Oaked) - 2023 - GRV	\$12 \$40
Riesling Naturel (Dry) - 2023 - GRV	\$11 \$35
Riesling Dolce (Semi-Sweet) - GRV	\$10 \$30

ROSÉ

Pinot Noir Rosé (Dry) - GRV	\$11 \$35
Dolce Rosé (Semi-Sweet) GRV	\$11 \$35

RED

Cabernet Sauvignon Reserve - 2023 - GRV	\$12 \$40
Cabernet Sauvignon American - 2022	\$11 \$35
Cabernet Franc - GRV	\$12 \$40
Pinot Noir Reserve - GRV	\$11 \$35
Lago Casa Red Blend - 2023 - GRV	\$11 \$35

FLIGHTS

\$20

Savor the journey. Select any 4 wines to experience a curated tasting designed to refine your palate before selecting a full pour.

Prefer a single taste or additional tasters?

2.5 oz Tasters \$5 each

Lago Enoteca

Cocktails

Bloody Mary \$12
Vodka, Tomato Juice, Worcestershire Sauce,
Tabasco Sauce, Garnish

Dark & Stormy \$13
Rum, Ginger Beer, Lime

Lago Fig Old Fashion \$14
Bourbon, Bitters, Fig, Simple Syrup

**Godfather - The Bourbon
Sequel** \$14
Bourbon, Amaretto, Laphroaig, Sarsaparilla

Lago Classic Martini \$14
Classic Dirty Martini, Kalamata Olives, Blue
Cheese stuffed Gorgonzola Olives

Espresso Martini \$14
Grey Goose Vodka, Kahlúa, Espresso, Simple
Syrup, Topped with Coffee Beans

Pistachio Martini \$14
Vanilla Vodka, Amaretto, Creamy Pistachio
Liqueur, Heavy Cream

Mimosa \$12
Sparkling Wine, Orange Juice

Bees Knees \$13
Gin, Honey, Lemon

Lemon Crusta \$14
Vodka, Orange Liqueur, Lemon Juice, Simple
Syrup, Bitters

**Godfather - The Scotch
Sequel** \$14
Scotch, Amaretto, Laphroaig, Sarsaparilla

Vanilla Bean Espresso Martini \$14
Vanilla Vodka, Grey Goose, Kahlúa, Espresso,
Vanilla Honey House Syrup

**Choctini - Milk, Dark, or
White** \$14
Vodka, Chocolate Liqueur, Cream

Limoncello Martini \$14
Vodka, Limoncello, Lemon Juice, Simple Syrup

PROSECCO BLENDS

Aperol Spritz \$14
Prosecco, Aperol, Soda Water

Berry French 75 \$14
Prosecco, Vodka, Mixed Berry, Lemon

Hugo Spritz \$14
Prosecco, Elderflower, Mint

Limoncello Spritz \$14
Prosecco, Limoncello, Soda Water

MOCKTAIL FLIGHT

Concord, Catawba, Vidal, Blend \$15

Lago Enoteca

Beer

DOMESTIC

Blue Moon	\$5
Budlight	\$5
Budweiser	\$5
Coors Light	\$5
Michelob Ultra	\$5
Miller Light	\$5
Stella Artois	\$5
Yuengling	\$5
Yuengling Light	\$5

CRAFT

Fat Tire	\$6
Dortmunder	\$6
Ask about our current IPA's Selections Varies	\$6

IMPORT

Red Stripe	\$6
------------	-----

DRAFT

Peroni	\$6
--------	-----

FEATURED WINES BY THE GLASS

RED

Colosi Nero d'Avola (Sicilian)	\$12
--------------------------------	------

WHITE

Neirano - Moscato D'asti Pitule - Piedmont Region	\$11
Soave Classico - Veneto, Italy	\$11

ROSÉ

Scarpetta Lambrusco - Emilia-Romagna, Italy	\$9
Zardetto Prosecco - Conegliano Hills, Italy	\$11

Lago Enoteca

Menu

APPETIZERS

Bruschetta	\$8
Fried Ravioli	\$10
Fresh Mozzarella with Roasted Red Peppers	\$12
Sausage & Peppers	\$13
Calamari	\$13
Mussels 1lb Served with Lago Cellars White Wine & garlic, red pepper flakes, parsley	\$13
Shrimp Cocktail	\$15
Antipasti Board 3 Cured meats, 3 cheeses, crackers, olives, fruits	\$25

SALAD & SOUP

House Salad Spring mix, tomato, onion, cucumber, olives & house dressing	\$6
Caesar Salad Romaine, croutons, parmesan, Caesar dressing Add Anchovies \$2	\$8
Caprese Salad Mozzarella cheese, tomato, basil, served balsamic vinegar & olive oil, on a bed of spring mix	\$12
Lago Signature Salad Spring mix, tomato, cucumber, peppers, house dressing Select: Chicken \$6 Shrimp \$12 Strip Steak \$18	\$8
Wedding Soup Select: Cup \$7 Bowl \$11	

TABLE SIDE

Chicken Parmesan \$28
Hand breaded chicken served tableside with a side of in-house made spaghetti
Select: Marinara or Vodka

Parmesan Flaming Wheel
Egg Pappardelle, Romano Cheese, Extra Virgin Olive Oil
Select: Roasted Chicken \$30 | Shrimp \$40

ENTRÉES

Smothered Italian Chicken Herbs, onions, mozzarella, vegetables	\$28
Chicken Marsala Portobello marsala sauce, served with house made pasta	\$25
Chicken Piccata White wine caper and lemon sauce, served with house made pasta	\$25
Broiled Cod Choose between two sides: Baked Potato, Vegetable, house made Pasta, or Side Salad	\$25

Grilled Salmon Served with seafood pasta	\$30
New York Strip (12oz) Choose between two sides: Baked Potato, Vegetable, Pasta, or Side Salad	\$40
Filet Mignon (8oz) Choose between two sides: Baked Potato, Vegetable, house made Pasta, or Side Salad	\$45
Delmonico (16oz) Choose between two sides: Baked Potato, Vegetable, house made Pasta, or Side Salad	\$50

Lago Enoteca

Pasta

Our pasta is made from imported Italian wheat for an authentic and exquisite dining experience

Gluten Free Pasta is Available

Aglio e Olio

Sautéed with olive oil, garlic, & parsley,
house made pasta, served with a side salad

Select: Chicken \$25 | Shrimp \$28

Cajun Alfredo

House made pasta served with a side salad

Select: Chicken \$25 | Shrimp \$28

Bolognese

House made pasta served with a side salad

\$21

FLIGHTS

\$30

Select One Type of Pasta

Spaghetti | Rigatoni |
Fettucine | Fusilli

Select Three Sauces

Marinara | Vodka | Alfredo |
Pesto | Aglio e Olio

Protein & Vegetable Additions:

2 Meatballs \$6 | Chicken \$6 |
Sausage \$6 | Jumbo Shrimp \$12 |
Spinach \$2 | Roasted Tomatoes \$2 |
Roasted Peppers \$2 | Mushrooms \$2

BUILD YOUR OWN PASTA BOWLS

\$16

Served with a side salad

Select One Type of Pasta

Spaghetti | Rigatoni | Fettucine | Fusilli

Select One Sauce

Marinara | Vodka | Alfredo | Pesto |

Enhance Your Pasta by Adding a Vegetable

Spinach \$2 | Roasted Tomatoes \$2 |
Roasted Peppers \$2 | Mushrooms \$2

Enhance Your Pasta by Adding a Protein

2 Meatballs \$6 | Chicken \$6 |
Sausage \$6 | Jumbo Shrimp \$12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness

Lago Enoteca

Brunch

Sundays from 10 AM - 2 PM

Classic Breakfast Plate \$12
2 eggs, potatoes, toast, and sausage or bacon

Avocado Toast & Eggs \$12
Texas toast with fresh avocado, topped with 2 eggs, served with potatoes

Grape Yogurt Parfait \$12
Fresh grapes, vanilla yogurt, granola, and honey

Sausage & Peppers \$16
Sausage and peppers in our signature marinara, served with toast

Breakfast Burger \$18
Fresh steakhouse burger, cheese, and a fried egg, served with potatoes

Filet & Eggs \$30
4 oz prime filet, served with 2 eggs, potatoes, and toast

Lago Brunch Board \$25
A family-style assortment of waffles (2), crespelle (Italian Crepes) (2), scrambled eggs, bacon (2), sausage (2), grape parfait, seasonal fruit, and toast (2)

Belgian Waffles \$12
Fresh fruit and potatoes

Decadent Crespelle (Italian Crepes) \$16
(2 per order)
Strawberry | Blueberry | Banana | Apple |
Banana Foster | Grape Parfait
Add Nutella \$1

SIDES

Toast (2) \$3
Potatoes \$3
Eggs (2) \$5
Bacon (2) \$5
Sausage (2) \$5

BRUNCH COCKTAILS

Lago Limoncello Lemonade \$10
Tito's Bloody Mary \$12
Classic Mimosas \$12
Peach Bellinis \$12
Lago Brunch Cocktail Experience \$25
Choose between Classice Mimosa | Tito's
Bloody Mary | Peach Bellini
Up to 4 Cocktails per guest

CAFFÉ & BEVERAGES

Coffee	\$3	Decaf Coffee	\$3
Espresso	\$5	Double Espresso	\$8
Tea	\$3	Soft Drinks	\$3
Juice Selection	\$4	Pellegrino	\$8

Lago Enoteca

Desserts

Cannoli	\$6	Death by Chocolate	\$12
Spumoni	\$8	Chocolate Cremosa	\$12
Gelato	\$8	Affogato	\$12
		Classic Italian dessert with our vanilla gelato with espresso	
Tiramisu	\$10	Cheesecake	\$12
		Select: Chocolate Strawberry Cherry	

Chocuterie Board **\$25**
A little bit of everything for true chocolate lovers. An assortment of chocolate treats and confections, crafted for sharing

FLIGHTS

Gelato \$13

Select any 3 flavors for a tasting tour of our gelato selection

Cheesecke \$17

A trio of our cheesecakes for those who cannot decide on just one

CAFFÉ

Coffee	\$3	Double Espresso	\$8
Decaf Coffee	\$3	Cappuccino	\$6
Espresso	\$5	Latte Macchiato	\$6

Lago Enoteca