

# LAGO

Jenny Huckins, *General Manager*  
Matt Brousseau, *Chef*

## MENU STAGIONALE

### PRIMI

#### ANISETTE MUSSELS

Mussels in a buttery licorice and tomato broth with sautéed cherry tomatoes, shaved fennel, and crispy Finocchiona. 18.

### INSALATA

#### PUGLIESE ARTISAN SALAD

Artisan romaine, burrata, pickled onion, fire-roasted bell peppers, croutons, lemon thyme sage vinaigrette. 14.

### FLATBREAD

#### CAPRESE

Garlic oil, basil, peeled burrata, oven-roasted tomatoes, arugula, and balsamic drizzle. 16.

### SECONDI

#### CHICKEN ROMANA

Pan-fried chicken cutlet, fresh mozzarella, mashed potatoes, asparagus, crispy prosciutto, burgundy demi-glace. 26.

#### CHICKEN VODKA ROSA

Chicken breasts, vodka creme rosa, fresh herbs, cherry tomatoes, spinach, and penne. 28.

### DOLCE

#### SEASONAL CRÈME BRÛLÉE

10.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

#### FOOD ALLERGIES

Please inform your server of any food allergies you or anyone in your party may have.  
We want to protect your health and make sure you enjoy your meal.