

Lago – Restaurant Week Menu

Dinner for Two \$90

Available in Restaurant, or Carry Out

Choose one option per person, per course.

First Course

Salerno Family Meatballs

beef, veal, pork, marinara, parm, basil

Chopped Salad

romaine, tomato, cucumber, onion, gorgonzola, peppercorn

Stuffed Peppers

sausage, parm, sambuca marinara

Second Course

Cavatelli

sage-brown butter cream, squash, shroom, pepita

Rigatoni

sausage, fennel, kale, tomato, aglio e olio, crushed red pepper

Chicken Breast

romano crust, yukon mashed, broccolini, pan jus

Third Course

Tiramisu

mascarpone mousse, espresso-soaked lady fingers, kahlúa, cacao

Chocolate Decadence

fudge brownie, nutella, raspberry, chocolate mousse, hazelnut, gluten free

Cocktails

Bears, Beets, Battle Star Galactica \$13

ketel one botanicals cucumber + mint, beet shrub, lemon

Cranberry Margarita \$14

suavecito blanco, dry ferrand curaçao, cranberry purée, lime, agave, torched rosemary

Salerno Sangria \$13

ketel one botanicals grapefruit + rose, bacardi spiced, fabio salerno selection sangiovese, white grape, white cran, apple, orange

Not Your Grandma's Apple Pie \$14

infused tito's handmade vodka, apple cider, ginger beer, cinnamon

Wine by the Bottle \$20/each

Fabio Salerno Selection

chardonnay, pinot grigio, sangiovese, red blend