# Lago

## ANTIPASTI

Lago Wood-Fired Focaccia ..... 12
**Garlic, rosemary, EVOO** *(ve)*

Marinated Olives *(ve, gf)* ..... 10

Pork & Veal Meatballs ..... 18
**Sugo, parmesan, basil**

Lago Salumi Plate ..... 18
**Giardiniera**

Baked Tomino Pizzeria ..... 18
**Chilli honey, lemon, pecorino**

Grilled Octopus ..... 19
**Romesco, chickpea, paprika oil**

Bread & Dips ..... 16
**Cannellini hummus, romesco, pesto**

Handmade Mozzarella ..... 16
**18 month prosciutto, vincotto, pesto**

Zucchini Flower ..... 7 ea
**Ricotta, basil, chilli honey** *(v)*

Calamari Fritti ..... 18
**Crispy fried, lemon aioli** *(gf)*

Mushroom & Goat Cheese Arancini .. 14
**Truffle aioli** *(v)*

Heirloom Tomato Bruschetta ..... 14
**Whipped ricotta, basil oil** *(gf, v)*

## SIDES

Lago Salad ..... 12
**Cucumber, tomato, radish, parmesan**

Roast Potatoes ..... 12
**Rosemary, garlic**

Steamed Market Greens ..... 12
**Toasted almonds**

Truffle Fries ..... 12
**Aioli, parmesan**

Fries ..... 10
**Tomato sauce**

## MAINS

Grilled Barramundi ..... 36
**Tuscan bean stew, cavalo nero, capsicum**

Lamb Rump ..... 34
**Crushed peas, olive crumb, pickled shallots**

Pork Belly ..... 34
**Celeriac, roasted fennel, salsa verde**

Slow-Cooked Wagyu Beef Cheek ..... 36
**Goat's cheese polenta, orange gremolata**

250g Porterhouse Steak ..... 42
**Potato & parmesan terrine, mushrooms jus** *(gf)*

## PASTA

Risotto Marinara ..... 32
**Prawns, Mussels, barra, saffron, peas**

Ricotta Gnocchi ..... 30
**Wild boar ragu, aged parmesan, rosemary oil**

Wagyu Beef Lasagne ..... 30
**Slow cooked beef ragu, scamorza béchamel, pecorino**

Tortellini ..... 28
**Spinach, pecorino, squash, truffle pesto, pine nuts, pumpkin sauce** *(v)*

## PIZZA

Margherita ..... 26
**Tomato, fior di latte, basil** *(v)*

Capricciosa ..... 27
**Tomato sauce, fior di latte, smoked ham, mushrooms, olives, artichokes**

Diavola ..... 28
**Tomato sauce, fior di latte, hot sopressa, olives, chilli, basil**

Italia ..... 28
**Tomato sauce, fior di latte, proscuitto, cherry tomato, rocket, parmesan, evoo**

Gamberi ..... 30
**Tomato sauce, fior di latte, king prawns, zucchini, cherry tomatoes, chilli, rocket**

Truffle Pig ..... 28
**Fior di latte, Italian sausage, mushroom, truffle pesto, smoked ham, pecorino**

Vegana ..... 28
**Tomato, mushroom, zucchini, spinach, cherry tomato, olives** *(v)*

BUON APPETITO

Please advise us in advance of any dietary requirements.
We accept Mastercard, Visa card & American Express.
1.65% processing fee applies,
10% surcharge applies on Sundays,
15% surcharge applies on Public Holidays.

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## DESSERT MENU

White Chocolate & Raspberry Semifreddo ..... 14
**Poached rhubarb, pistachio crust**

Honeycomb Baked Cheesecake ..... 14

Tiramisù ..... 14
**Mascarpone, savioardi biscuit, kahlua, almonds**

Affogato ..... 12
**Espresso, vanilla gelato**
*Add: liqueur +$6*

*Bring your own cake? Cakeage - $3 per person*

*(v) vegetarian (gf) gluten free (gfa) gluten free option available (df) dairy free (ve) vegan.*

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## CHILDREN'S MENU | $25

**For children under 12 years of age**

*Includes soft drink, main & sorbet*

**Choice of:**

**Napoli Spaghetti, Parmesan**

**Chicken Nuggets & Chips**

**Fish & Chips**

**Ham & Cheese Pizza**

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*@lagocucinabudgewoi*