

# Lago

## ANTIPASTI

|                                                                  |    |
|------------------------------------------------------------------|----|
| Olive .....                                                      | 10 |
| <b>Marinated in olive oil, zest (ve,gf)</b>                      |    |
| Zucca in Pastella.....                                           | 16 |
| <b>Pumpkin, balsamic glaze (v,gf)</b>                            |    |
| Polpette Al Sugo .....                                           | 18 |
| <b>Beef &amp; pork meatballs, tomato sauce, grana padano (3)</b> |    |
| Bruschetta Al Pomodoro.....                                      | 16 |
| <b>Tomatoes, garlic, olive oil, salt (v,gf)</b>                  |    |
| Arancini.....                                                    | 15 |
| <b>Ask for today's flavour</b>                                   |    |
| Calamari Fritti .....                                            | 18 |
| <b>Lemon, aioli (I) (gf)</b>                                     |    |
| Pane Al Forno A Legna.....                                       | 14 |
| <b>Woodfired bread, rosemary oil, salt (ve)</b>                  |    |
| Polipetti Alla Griglia.....                                      | 20 |
| <b>Octopus, lemon, parsley, chilli (I)</b>                       |    |
| Buratta E Fragole .....                                          | 20 |
| <b>Strawberries, balsamic, pistachios (n,gf)</b>                 |    |
| Pane, Olive E Funghi Al Tartufo .....                            | 18 |
| <b>Mushrooms, truffle, tapenade, sourdough (gf)</b>              |    |

## SIDES

|                                                       |    |
|-------------------------------------------------------|----|
| Cavoletti Di Bruxelles Arrosto.....                   | 14 |
| <b>Crispy pancetta, lemon, black pepper (gf)</b>      |    |
| Patate Arrosto.....                                   | 12 |
| <b>Potatoes, garlic, rosemary, flake salt (ve,gf)</b> |    |
| Broccolini Alla Griglia .....                         | 12 |
| <b>Chilli, garlic, olive oil (v,gf)</b>               |    |
| Raddichio E Mela.....                                 | 12 |
| <b>Walnuts, citrus dressing (v)</b>                   |    |
| Patatine Fritte.....                                  | 10 |
| <b>Fries, house seasoning (ve,gf)</b>                 |    |
| Patatine Al Tartufo .....                             | 14 |
| <b>Fries, truffle aioli, parmesan</b>                 |    |

Seafood Origin (A) Australian (I) Imported (M) Mixed Origin (v) vegetarian (ve) vegan(gf) gluten free (df) dairy free (n) contains nuts (s) contains sesame. A 10% urchin applies on weekends. A 15% surcharge applies on public holidays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.

## MAINS

|                                                                   |    |
|-------------------------------------------------------------------|----|
| Stinco Di Manzo Brasato "Osso Buco" .....                         | 39 |
| <b>Saffron risotto, gremolata, jus</b>                            |    |
| San Pietro .....                                                  | 42 |
| <b>NZ John dory, lemon, butter, tapenade, cherry tomatoes (I)</b> |    |
| Spalla Di Angello A Lenta Cottura (for 2) .....                   | 80 |
| <b>Lamb shoulder, rosemary, carrots</b>                           |    |
| Covolfior Arrosto .....                                           | 28 |
| <b>Cauliflower, brown butter, sage, hazelnut, pangrattato (v)</b> |    |
| Pollo Alla Cacciatora (for 2) .....                               | 60 |
| <b>Tomato, olives, capers, mushrooms, polenta (gf)</b>            |    |
| Bistecca Di Controfiletto .....                                   | 45 |
| <b>Sirloin, bone marrow, gremolata, jus</b>                       |    |

## PASTA

|                                                                          |    |
|--------------------------------------------------------------------------|----|
| Lasagna Di Zucca .....                                                   | 30 |
| <b>Porcini, béchamel, taleggio, parmesan, thyme, pumpkin (v)</b>         |    |
| Pappardelle Al Ragu Di Coda.....                                         | 34 |
| <b>Ox tail, red wine, sugo, rosemary, parmesan</b>                       |    |
| Linguine Ai Gamberi .....                                                | 36 |
| <b>AUS king prawns, garlic, lemon, white wine, parsley, tomatoes (A)</b> |    |

## GNOCCHI

|                                                     |    |
|-----------------------------------------------------|----|
| Ragu Di Manzo .....                                 | 34 |
| <b>Beef short rib, red wine, rosemary, parmesan</b> |    |
| Funghi E Castagne .....                             | 28 |
| <b>Cream, chestnuts, thyme, parmesan</b>            |    |

## PIZZA

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| Margherita .....                                                           | 26 |
| <b>San marzano, fior di latte, basil, olive oil (v)</b>                    |    |
| Gamberi & Zucchine .....                                                   | 32 |
| <b>San marzano, fior di latte, aus prawns, zucchini, chilli, lemon (I)</b> |    |
| Salsiccia & Friarielli .....                                               | 29 |
| <b>San marzano, fior di latte, italian sausage, broccoli rabe, chilli</b>  |    |
| Funghi Porcini & Taleggio .....                                            | 28 |
| <b>Porcini mushroom, taleggio, thyme, garlic butter</b>                    |    |
| Sopressa & Hot Honey .....                                                 | 28 |
| <b>San marzano, fior di latte, sopressa, chilli, honey</b>                 |    |

