

LAGO

STARTERS

Olives (V) / 8

marinated with candied citrus & chili

Gazpacho (V) / 14

chilled soup of field tomato, melon, cucumber, mint, olive oil

Foccacia Alle Verdura / 10

garlic, green olives, cherry tomato, shallot, olive oil

Croquette Of Jamon Iberico / 14

garlic aioli

Empanadas / 16

stuffed with braised bison & manchego cheese

Avgolemono / 16

Greek lemon chicken soup with dill and feta cheese

Fabada (V) / 16

Spanish bean stew with saffron and rosemary

SALADS

Fresh Burrata Ensalata / 26

*roast vine ripe tomato, shallot pedals, basil, cress & endive,
Italian plums in Pedro Ximenez sherry*

Carpaccio di Manzo / 24

*thinly shaved AAA Alberta beef, watercress, anchovy aioli, truffle pecorino,
fried bread*

Pipirrana Ensalata (V) / 24

*avocado & organic greens, baby cucumber, Spanish olives, cherry tomato,
scallion, sweet pepper emulsion & fresh basil oil*

Add Seared Ahi Tuna / +12

Grilled Watermelon & Greek Feta / 24

*shallot vinaigrette, slow roasted tomatoes, pecans, mint, olives,
olive dust*

PESCE

Roast Black Cod & Fregola / 42

*over fregola in saffron sauterne butter, prawns, mussels, scallop, clams,
fresh herbs, olive oil*

Grilled Sockeye Salmon / 38

*balsamic reduction, sauce vierge, zucchini, eggplant, confit tomatoes, capers,
thyme and taggiasca olives*

Galician Style Mussel Pot / 28

*garlic & smoked paprika, olive oil, Vinho Verde, Vine Ripe Tomato,
chili anchovy, saffron potato*

(V)- Vegan

GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST

LAGO

CARNE

AAA 24Oz T-Bone Alberta Beef Steak / 90

for two people

AAA Alberta Beef Steak Tagliata / 52

salsa verde, pink onion, fingerling potato, flat leaf parsley, arugula, lots of pecorino cheese

Pollo Al Forno / 42

½ roast spatchcock chicken with charred raddiccio, pine nuts, pistachio, peppadews, potato, pan jus

Game Of The Day (ask your server) / 54

garlic mash potatoes, seasonal vegetables, Barolo Red Wine sauce

PASTA & RISOTTO

Fresh Ricotta & Farmers Spinach Ravioli / 32

wild boar speck & crimini mushroom, preserved meyer lemon, shaved pecorino, basil emulsion

Linguini All'Amatriciana / 28

pancetta & pomodoro, chili, pecorino, Italian parsley

Spicy Side Stripe Prawns & BC Clams / 38

tagliatelle pasta, basil leaf, red chili, Meyer lemon, confit fennel, sherry, olive oil

Wild Mushroom & Black Garlic Risotto / 32

carnaroli rice and Parmigiano Reggiano, Golden Chanterelle, mint, rosemary, olive oil

PIZZA

Diavola Pizza / 28

double pepperoni, pomodoro sauce, fresno chili, mozzarella

Margherita Pizza / 26

pomodoro sauce, mozzarella, basil oil

Butternut Squash Pizza (V) / 28

basil pistou, pine nuts, sundried tomato, olives, arugula

Fig Prosciutto Pizza / 28

parma, goats cheese, arugula, micro greens

(V)- Vegan

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