

Summer Menu 2010



2221 Professor Ave. Cleveland, OH 44113
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Mon-Thurs 5-10:30 | Fri & Sat 5-11:30
Available for private functions

Antipasti

Beef Carpaccio

Marinated fennel, truffle mustard vinaigrette 12

Calamari

Sautéed with oven roasted tomatoes, fresh basil 9

Grilled Boar Sausage

Roasted peppers and onions 9

Seared Tuna Carpaccio

Fennel, arugula, orange salad 11

Antipasto Plate

Italian meats, cheeses, roasted red peppers, olives and marinated artichokes 8/14

Shrimp Arancini

Cucumber, tomato, and mint salad 10

Meatballs

Marinara, Parmigiano 10

Mussels and Clams

Steamed with white wine, garlic 12

Pasta and Risotto

Gnocchi

Lobster, truffle, sweet corn, basil, roasted tomatoes 22

Pork Cheek Ravioli

Escarole and white bean ragu 17

Goat Cheese and Spinach Agnolotti

Roasted tomato pomodoro 18

Lasagna

Angus Beef, ricotta, fresh basil 20

Fresh Mozzarella Ravioli

Eggplant Bolognese 17

Grilled Yellowfin Tuna

Tropical fruit salsa, cilantro risotto 22

Veal Tortelloni

Prosciutto, fresh peas, Parmigiano cream sauce 21

Polenta Crusted Walleye

Sundried tomato and spinach ravioli, chive brodo 17

Insalata

Panzanella Salad

Grilled bread, cucumber, tomato, fennel, red onion, red wine vinaigrette, Laura Chenel fried goat cheese 8

House Salad

Mixed greens, marinated fennel, tomato, gorgonzola, balsamic vinaigrette 6

Caesar Salad

Oven dried tomatoes, white anchovies, Parmigiano, Caesar vinaigrette 8

Grilled Tomato Caprese

Bufala mozzarella, fresh basil, balsamic reduction 8

Pizza

Lago Pizza

Smoked mozzarella, roasted tomato, coppa 12

Vegetable Pizza

Caramelized onions, artichoke, kalamata olives, goat cheese, tomatoes 10

Roasted Mushroom Pizza

Basil pesto, gorgonzola 11

Spring Pizza

Swiss chard, crispy pancetta, Parmigiano 9

Secondi

Pan Roasted Halibut

Polenta "frites", Swiss chard, tomato agrodolce 22

Herb Crusted Chicken

Mascarpone-roasted garlic cream sauce, fingerling potatoes, wilted spinach 17

Burrida

Mussels, clams, calamari, roasted tomato, fennel in an oregano-white wine sauce 18

Grilled Lamb Chops

Tomato, arugula and polenta salad, balsamic

Contorni

Herb Risotto 5

Grilled Zucchini and Squash 5

Seasonal Vegetables 5

Grilled Asparagus 5

Roasted Fingerling Potatoes 5