



Bevande d'autore

Lemon largo 15

Tito's vodka, limoncello, fresh lemon juice, with sugared rim

Aperol spritz 12

Aperol, prosecco, San Pellegrino, garnished with orange wedge

Negroni 14

Campari, gin, sweet vermouth, garnished with orange zest & amarena cherries

Peach Bellini 11

Peach puree. Prosecco, garnished with blueberries

Godfather 12

Scotch whisky & Italian Amaretto

Italian Margarita 14

Italian Amaretto, house tequila, fresh lime juice, blood orange juice, salt or sugared rim garnished with lime & blueberries

Bocce Ball 12

Amaretto, orange juice, blood orange puree, garnished with orange wedge

Zia Kathy 12

50/50 prosecco & limoncello garnished with blueberries

Hot Toddy 12

Choice of hot herbal tea: (Green Goddess, As told by Ginger, Purple Rain) & whisky

Bevanda

San Pellegrino 7

Coke product 3

Coke, Diet coke, Sprite, Ginger ale, Iced Tea, and Lemonade

Bistro del Lago House Blend Coffee 3

Add Amaretto for 6 add Zabaglione for 3

Hot tea Selection 3

Jordan and Jane: Green Goddess, As told by Ginger, Purple Rain.

Italian Cream Soda 4

French Vanilla, Raspberry, Mango, Peach, Strawberry

Amarena Cherry Cooler 5

Amarena Cherry juice, soda water, garnished with lime and Amarena Cherries

Bag of Bistro Del Lagos House Coffee 20

CBD infused



Vino

Alois Lagender Chardonnay Aloto Adige 12/40

Capezzana barco Reale Di Carmignano 13/40

Coltibuono Cultusboni Chianti Classico 12/42

Contrade Negroamaro Salento 12/37

Enrico Sarafino Picotener Nebbiolo Langhe 18/65

Garofili Rosso Conero Piancarda 14/46

Riff Pinot Grigio Delle Venezie 10/35

Sant' Antonio Amarone SelCasta 34/127

Vietti Barbera d'Asti Tre Vigne 13/44

Zardetto Prosecco 9/32

Pedroncelli Pinot Nior 13/46

In Violas Cortona Merlot 18/60

Scaia Torree Mellotti Cabernet Sauvignon 13/40

Rocca Di Montegrossi Chianti Classico 25/60

Argiolas Vermentino Di Sardegna Costamolino 12/36

Argiolas Monica Di Sardegna Perdera 12/36

Argiolas Costera Cannonau 14/40

Campo Deigigili Amerone Della Valpolicella 160

Only available by bottle

Di Majo Don Luigi Riserva 2016 95

Only available by bottle

Damilano Barolo Lecinquevigne 110

Only available by bottle

Candoni Family Pinot Noir 10/35

Gluten Free & Organic

Dolci

Glazed Bread Pudding 12

Ciabatta bread pudding, with pistachios, dark chocolate, & brandy crême anglaise

Cannolis 11

Classic sweet ricotta filled cannoli shells with dark chocolate curls & pistachio dust

Gelato 10

Ask your waitstaff for weekly flavors


Dolci Bevande

Amaro Nardini 10

Sambuca 10

Italian Amaretto 10

Sardinia Blueberry Mirto 14



Charcuterie Boards

Formaggio Fruta 21/41/60

Ask your server for details about the featured items on the board

La Carne il Formaggio 23/47/71

Ask your server for details about the featured items on the board

Antipasti

Il Classico 21

Marinara, mozzarella, garlic confit, grilled porcini, red onion, parmesan, & sopressata

Tuscan Sausage 25

Spicy Italian sausage, garlic oil, parmesan, burrata, fennel pollen, & fresh basil

Parmigiana di Melanzane 27

Grilled artichoke, grilled porcini, garlic confit, roasted red peppers, kalamata olives, ricotta, pesto, chili oil & pecorino

Fresh Mussels 31

White wine, garlic, & butter

Fra Diavolo \$33

Formaggio Flambee 21

Grilled cheese flambee with lemon, fried capers, & crostinis

Insalata

Fritella 23

Grilled artichoke, green peas, young broad beans, shallot, fresh mint, olive oil & lemon juice

Sicilian Watermelon & Chicory 21

Watermelon, red chicory, pistachios, fresh mint, fennel pollen, pecorino, olive oil & vinegar

Heirloom Caprese 19

Heirloom tomatoes, fresh basil, burratina, smoked salt, herb oil, balsamic pearls, & crostinis

Cena

Spaghetti alla Marinara 18

Classic marinara with fresh herbs & Calabrian chilis

Add Italian sausage \$6 or chicken parmigiana \$10

Fettuccini Alfredo 20

Made to order traditional alfredo sauce on La'Molisana fettucine

Add grilled chicken \$8 or grilled shrimp \$12

Maine Lobster Ravioli 45

Maine lobster & cognac ravioli with rosé sauce

Add fresh mussels \$11 or grilled shrimp \$12

Pesto Three Cheese Tortellini 21

Three cheese tortellini with pistachio pesto, cherry tomatoes, fresh ricotta, chili oil, & pecorino

Add grilled chicken \$8 or grilled shrimp \$12

*These items may be served raw or undercooked, or contain raw or undercooked ingredients

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Our kitchen is not gluten-free: therefore, we cannot guarantee all gluten-free items are free of cross-contamination. Please inform your server of any serious allergies or health conditions, and we will make every effort to use appropriate precautions.