

GROUP MENU

HOLIDAY SUPPER

37.95 /person plus taxes + gratuities

WARM WELCOME

HOUSEMADE FOCACCIA

served w/Pristine Gourmet's baco noir + blueberry vinegar,
extra virgin soy bean oil

TO START

SEASONAL WINTER SOUP

or

CAESAR SALAD

heart of romaine, crispy capers, reggiano crumble, crisp bacon,
radish, preserved lemon + grilled focaccia crouton

or

PERCH TACO

butternut aioli, grilled corn tortilla, pickled salsa,
avocado sour cream + fried lemon

TO ENJOY

HOLIDAY SUPPER

oven roasted chicken supreme, cranberry bread stuffing,
boozy cranberries, Norfolk sweet potatoes +
Combine brussels sprouts

or

ROASTED MUSHROOM TAGLIATELLE

woodlot mushrooms, house mustard, peas, fresh chèvre + truffle oil

or

GRILLED BISTRO STEAK

6oz AAA flat iron w/country mash,
'best of the season' Norfolk vegetables + red wine jus

or

BIER'DED PIG

12oz oven roasted pork chop, apple, dill + house mustard
spaetzle, Combine Brussels sprouts, smoked ham hock + fennel
jus

BAKE SALE

HOUSE MADE CHURROS Mexican doughnuts tossed in
cinnamon sugar w/caramel sauce for dipping

or

STICKY TOFFEE PUDDING

housemade pecan toffee sauce + Hewitt's vanilla ice cream

or

TAKE HOME TREAT

too full now?...take home a treat for tomorrow



LAGO TRATTORIA CELEBRATION MENU

32.95/person plus taxes + gratuities

PRIMO

LEAFY GREEN SALAD

shaved fennel, radish, herbed baco noir + house mustard vinaigrette,
toasted pine nuts

or

SAUCY BALLS

YU Ranch grass fed Longhorn beef meatballs, San Marzano
tomato sauce, fresh arugula & lemon Reggiano aioli

or

SEASONAL HOUSEMADE SOUP

always made fresh in house from scratch

SECONDI

PAPPARDELLE BOLOGNESE

traditional 3 meat sauce

or

BAKED BUTTERNUT SQUASH RAVIOLI

spinach & roasted garlic, rosé sauce, focaccia crumb, herbed ricotta

or

GRILLED CHICKEN BIANCA PIZZA

celeriac cream, artichokes, taggiasca olives, semi-dried tomatoes,
arugula & mozzarella

or

GRILLED FLAT IRON STEAK

add + 4.95 to menu price

Townsend Butcher's flat iron, country mashed potatoes,
Norfolk seasonal vegetables & Chianti demi glaze

DOLCE

PANNA COTTA

chocolate custard with cocoa nib cookie crunch

or

CHEESECAKE

ricotta & lemon cheesecake with hazelnut crumble

or

ZEPPOLE

sugar dusted doughnuts with coffee cream



GROUP MENUS

HOLIDAY LUNCH

18.95 /person plus taxes + gratuities

TO START

SEASONAL WINTER SOUP + GARDEN SALAD

fresh greens, radish, fennel, toasted sunflower seeds +
maple balsamic vinaigrette

TO ENJOY

PERCH TACOS

two tacos, butternut aioli, grilled corn tortilla, pickled salsa,
avocado sour cream + fried lemon. served w/fries

or

ROASTED MUSHROOM TAGLIATELLE

woodlot mushrooms, corn + celeriac cream, peas, Taleggio + truffle oil
add chicken breast or shrimp +6.95 | grilled sausage +4.95

or

FOCACCIA GRILLED CHICKEN SANDWICH

house made herbed focaccia, grilled chicken breast, roasted squash
aioli, cranberry sauce + crispy Brussels sprout leaves

or

NORFOLK ABC WOOD FIRED PIZZA

apple, Townsend Butchers smoked bacon, celeriac cream, Jensen's
aged cheddar, caramelized onions + basil

ADD A DESSERT +3.95

STICKY TOFFEE PUDDING

housemade pecan toffee sauce + Hewitt's vanilla ice cream

or

HOUSE MADE CHURROS

lightly fried choux dough tossed in
cinnamon sugar, dulce de leche

