



LAGO EAST BANK

1091 W. 10TH ST. CLEVELAND, OH CONTACT

216.862.8065 LAGOEASTBANK.COM SOCIAL

@LAGOEASTBANK #LOVELAGO

LITTLE ITALY PACKAGE

\$65

- · Private dining space
- · Customized printed menu
- · Menu options listed below

INSALATE (one each)

CASA

mixed greens, parmesan breadbcrumb, red wine vinaigrette

SECOND (family style)

CHICKEN PARMESAN linguini, marinara, fontina, parmesan, basil

SHRIMP SCAMPI linguini, garlic-herb butter, parmesan breadcrumb

EGGPLANT PARMESAN linguini, marinara, fontina, parmesan, basil

BEEF SHORT RIB parmesan polenta, braising jus, brussels sprouts, herb salad

DOLCE (one each)

CANNOLI

Includes soft drinks.

All prices subject to change. Not inclusive of 20% service charge and 8% tax.



EAST BANK PACKAGE

\$139

Private dining space
 Customized printed menu
 Complimentary AV
 Menu options listed below

PRIMI (family style)

STATIONED ANTIPASTO DISPLAY italian meats, assorted cheeses, pickled vegetables, olives, crostini

INCLUDES THE FOLLOWING TO BE TABLE PASSED

SALERNO FAMILY MEATBALLS veal, pork, beef, marinara, parmesan, basil

CALAMARI

sauté ed, roasted tomato, spicy white wine & tomato brodo

CAULIFLOWER

parmesan, parsley, calabrian breadcrumb

INSALATE (one each) CHOICE OF

CAESAR chopped romaine, pancetta, tomato, parmesan

CHOPPED

romaine, cucumber, tomato, red onion, gorgonzola, creamy peppercorn

SECONDI (family style)

SCALLOPS

sage brown butter, papperdelle, portabella

GNOCCHI

lobster, tomato, sweet corn, basil, truffle cream sauce

BEEF SHORT RIB

parmesan polenta, braising jus, brussels sprouts, herb salad

SALMON

picatta cream, braised kale, roasted sweet potato, bacon fat

VEGETARIAN

Vegan Wellington

roasted vegetables in puff pastry, red pepper coulis, chive oil

-or-

Cauliflower Steak

broccolini, vegan orange compound butter

LAMB RACK

cumin-spiced, tomato cous cous, asparagus, lamb demi

DOLCE

SEASONAL CREME BRULEE
TIRAMISU

Includes soft drinks.

All prices subject to change. Not inclusive of 20% service charge and 8% tax.

SHAKER SQUARE PACKAGE

COCKTAIL PARTY

· Must be 15+ guests · 2 High tops · Private Dining space · Personalized cocktail menus

HORS D'OEUVRES

\$6 each per guest must be ordered for entire party

SALERNO FAMILY MEATBALLS

veal, pork, beef, marinara, parmesan, basil

SLIDERS

cheeseburger, chicken parmesan, meatball

ARANCINI BALL

fried rice ball with marinara

FRIED MOZZARELLA

with marinara

MEATBALLS SLIDERS

provole, banana pepper

FRIED CALAMARI

sweet chili sauce

FRIED CAULIFLOWER

parmesan, calabrian chili oil

WINGS

garlic pesto or sicilian hot

CAPRESE SKEWER

balsamic drizzle

SALAD CUPS

chopped or ceasar or arugula

ANTIPASTO

\$160.00/15 guests italian meats, assorted cheeses, pickled vegetables, olives, crostini

CRUDITE

\$75.00/15 guests red pepper cream, crudite, herb mousseline and pita

SEAFOOD

\$200.00/15 guests
gulf shrimp, oysters, marinated crab salad,
chilled calamari salad, cocktail sauce,
fresh lemons

GNOCCHI BAR

\$125 for 15 guests

PIZZA

\$34.95 per half sheet pizza (15 slices)

CHEESE marinara, provolone

PEPPERONI

marinara, provolone, pepperoni

VEGETABLE

marinara, provolone, onions, peppers, tomatoes, olives

LAGO

smoked mozzarella, roasted tomatoes, coppa

BATTERY PARK BRUNCH PACKAGE

\$38 per guest Includes Mimosa

PRIMI

FAMILY STYLE FRUIT + CHEESE BOARD

BRUNCH ENTRÉE FAMILY STYLE

AVOCADO TOAST

toasted nine grains, smashed avocado, everything bagel seasoning, sunny side egg

BREAKFAST CLUB

thick-cut bacon, smoked ham, fried egg, white american, lettuce, tomato, griddled nine grains

BREAKFAST BURRITO sausage, bacon, cheddar, egg, black bean, tater tot, pico

CHICKEN + WAFFLES malted Belgian waffle, fried chicken breast, hot honey



