

LAVO

ITALIAN RESTAURANT

APPETIZERS

Jumbo Shrimp Cocktail (gf) **9 each**
Calabrian Chili Cocktail Sauce, Lemon

Eggplant Parmigiana **22**
Roasted Eggplant, Marinara, Mozzarella

Blistered Shishito Peppers **12**
*Calabrian Chili, Pecorino Romano,
Breadcrumbs*

Fritto Misto **23**
*Calamari, Cherry Peppers, Zucchini,
Spicy Marinara*

Oysters on the Half Shell* (gf)
Half Dozen 18 / Dozen 34
Daily Selection

Charred Octopus **26** (gf)
Cannellini Beans, Calabrian Chili, Fennel, Salsa Verde

Clams Oreganata **19**
Soave Wine, Lemon, Garlic Breadcrumbs

Tuna Tartare** **27**
*Diced Yellowfin Tuna, Avocado, Crispy Garlic,
Black Olive Dressing*

Garlic Bread **20**
*Semolina Loaf, Basil Pesto, Marinara,
Gorgonzola Dolce*

Prosciutto San Daniele+ **27**
*Whipped Ricotta, Gnocco Fritto,
Artisanal Honey*

"The Meatball" 31

*16 ounces of Fresh Ground Imperial Wagyu, Italian Sausage and Veal.
Served with Fresh Whipped Ricotta*

SALADS

Mixed Greens *Cucumber, Avocado, Marcona Almond, Honey-Rosemary Dressing* **19** (v, gf)

Baby Beets *Goat Cheese, Oranges, Sicilian Pistachio Vinaigrette* **21** (gf)

Classic Caesar+ *Romaine Lettuce, Parmigiano Cheese, Garlic Croutons* **21**

Burrata *Red and Yellow Cherry Tomatoes, Pesto* **22** (gf)

Chopped "Louie" ** *Lobster, Shrimp, Assorted Vegetables, House Vinaigrette* **34**

BRICK OVEN PIZZA

Margherita *Fresh Mozzarella, Tomato, Basil* **25**

Angry Maria *Calabrian Chili, Tomato, Vodka Sauce, Basil Pesto, Fresh Mozzarella* **26**

Carne *Soppresata, Prosciutto, Tomato, Pepperoncini, Fresh Mozzarella* **27**

Black Truffle *Wild Mushrooms, Oregano, Black Truffle Pecorino* **29**

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PASTAS

Spaghetti Tomato and Basil[†] 25 (v)
Onion, Garlic, Olive Oil

Spaghetti Carbonara[†] 30
Pancetta, Prosciutto, Bacon, Onions, Cream Sauce

Tagliatelle Bolognese[†] 31
Ground Veal, Tomato, Cream Sauce

Penne alla Vodka[†] 32
Onions, Prosciutto, Peas, Light Cream Sauce

Linguine Marechiar[†] 49
Lobster, Scallops, Shrimp, Clams, Calamari, Tomato, Crushed Chili

Truffle Ricotta Cavatelli[†] 33
Crema, Mushroom Ragu, Shaved Truffle

Lasagna all'Emiliana 34
Wagyu Ragu, Béchamel, Parmigiano

Spaghetti and Meatballs[†] 35
Imperial Wagyu, Fresh Ricotta, Ragu

Reginette Seafood Alfredo[†] 38
Shrimp, Scallops, Lobster Butter, Light Cream Sauce

HOUSE SPECIALTIES

Chicken Marsala[†] 33
Breast of Chicken, Wild Mushrooms, Marsala Wine

Chicken Parmigiana 34
Thinly Pounded Chicken, Marinara, Mozzarella

Crispy Chicken "Dominick" 35 (gf)
White Balsamic, Potatoes, Red Chili Flakes

Rack of Veal 65
Milanese or Parmigiana

Brick Oven Salmon Oreganato*[†] 39
Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter

Grilled Branzino 42 (gf)
Laurel, Lemon, Parsley Salad

Roasted Chilean Sea Bass 45
Zucchini, Chickpea, Tomato Fonduta

STEAKS AND CHOPS*

All Steaks are USDA Prime and Dry-Aged for 28 Days

Center Cut Filet Mignon.....58 (gf)

New York Strip69 (gf)

Bone-In Rib Eye89 (gf)

Extras 3

*Black Truffle Butter • Garlic Herb Butter • Béarnaise • Salsa Verde
Horseradish Cream • Green Peppercorn • Gorgonzola*

TRIMMINGS 14

Creamed Spinach (gf)
Onions, Brown Butter, Fontina, Parmigiano

Garlic Mashed Potatoes (gf)
Roasted Garlic, Cream, Parmigiano

Jumbo Asparagus (v, gf)
Lemon, Extra Virgin Olive Oil, Cracked Pepper

Brussels Sprouts (gf)
Pancetta, Shallots, Cipollini Onion

Sea Salt Baked Potato (gf)
Bacon Bits, Spicy Butter, Sour Cream

Mixed Wild Mushrooms (v, gf)
Garlic, Shallots, Extra Virgin Olive Oil

Romanesco Cauliflower (v, gf)
Almonds, Golden Raisins

Truffle French Fries (gf)
Truffle Oil, Black Pepper, Romano Cheese

** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*