

WELCOME

Special Events

Please inquire about our group dining packages and hosting your private event at LAVO.
email: LVEvents@TaoGroup.com

SOCIAL
HOUR

LIGHT BITES & DRINK SPECIALS
MONDAY-THURSDAY FROM 9PM TO 10PM
AT THE BAR AND IN THE LOUNGE

Endless Brunch Prix Fixe

SATURDAYS • 10AM-2PM
SUNDAYS • 10AM-2:30PM
\$55/pp

Enjoy signature brunch staples and bottomless drink specials
in our sun-drenched dining room or on our patio overlooking the Strip.

LAVOLV.COM

@LAVOLV

rev 25.04.15

LAVO
ITALIAN RESTAURANT

BENVENUTO

Brunch

We proudly prepare classic dishes with the best sourced ingredients to offer our truest expression of Italian cooking in the heart of Las Vegas.

ENDLESS ITALIAN BRUNCH

includes all items below, subject to change due to availability or season. prices indicate additional charge.

55 per person

BOTTOMLESS

per person - 2-hour limit

Classic Mimosa 35

*gambino prosecco (upgrade to bisol jeio +5)
choose 3 mixers: orange, pineapple, peach, mango, blueberry*

Bloody Mary or Maria 35

*new amsterdam vodka OR cuervo tradicional plata tequila
Q mixers premium bloody mary mix*

Champagne Mimosa 75

*g.h. mumm 'grand cordon' brut champagne,
seasonal fruit, with your choice of 3 mixers: orange, pineapple, peach, mango, blueberry*

SALADS

Verde GF

*cucumber, avocado, marcona almond,
honey-rosemary dressing*

Baby Beets GF

*goat cheese, oranges,
sicilian pistachio vinaigrette*

Classic Caesar †

*romaine lettuce, parmigiano cheese,
garlic croutons*

RAW BAR

Oysters * GF add "The Only" caviar * 6 ea

*daily selection, served with traditional accompaniments
(limit of 24 per order, per table)*

Tuna Tartare * †

*diced yellowfin tuna, avocado,
crispy garlic, black olive dressing*

Salmon Crudo * GF

*gala apples,
orange chili vinaigrette*

HOUSE SPECIALTIES

THE Meatball 5

*16 ounces of fresh ground imperial wagyu,
italian sausage, and veal
served with marinara and fresh whipped ricotta.*

Chicken Parmigiana Classico 5

thinly-pounded chicken, marinara, mozzarella

36oz. Prime Meyer Porterhouse Steak & Eggs * 125

served tableside with peppercorn sauce and weiser family farms home fries

8oz. Filet Mignon * 12

14oz. New York Strip Steak * 15

Lobster fra Diavolo Baked Eggs * 15

tomatoes, basil, potatoes, crushed chilis

SIDES

Duroc Bacon • Pork Links • Weiser Family Farms Home Fries

Grilled Asparagus • Truffle Fries • Seasonal Mushrooms

†Can be made gluten-free GF = gluten-free VE = vegan
Please alert your server to any food allergies.

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

CAVIAR SERVICE

"The Only" Oscietra Caviar *
served with traditional accompaniments

30g 160

PIZZA

Gluten-free pizza and pasta options are available.

Smoked Salmon *

*egg, crème fraîche, dill
add "The Only" caviar * 18*

Margherita

*fresh mozzarella,
tomato, basil*

Black Truffle

*wild mushrooms, oregano,
black truffle pecorino*

PASTA

Reginette Chicken Alfredo

parmigiano crema, chicken breast, black pepper

Penne alla Vodka

onions, prosciutto, peas, light cream sauce

Spaghetti Tomato and Basil

onion, garlic, extra virgin olive oil

Pappardelle Bolognese Bianco

cream, veal, pork, parmigiano reggiano

FARMERS MARKET SPECIALTIES

organic eggs from chino valley ranchers' pasture-raised hens

Anson Mills Polenta Blueberry Pancakes

harry's berry compote, maple sabayon

Country Eggs *

*(scrambled or fried)
weiser family farms home fries,
smoked duroc bacon*

Eggs Benedict *

*porchetta, house tomato focaccia,
cherry pepper relish,
vermentino hollandaise*

Avocado Croissant *

*arugula, poached egg,
parmigiano*

Chicken & Waffles

*crispy mary's farm chicken,
spiced crema, candied pecans*

Sheep's Milk Ricotta Waffles

*gianduja, caramelized bananas,
acacia honey*

Deviled Eggs & 'The Only' Caviar * 10

*bellwether farms crème fraîche,
wild watercress*

• OMELETS •

served with weiser family farms home fries and market greens

Egg White

*lacinato kale, butternut squash,
fresh mozzarella*

Calabrian

*spicy salami, escarole,
straus family sour cream*

Funghi Misti

*seasonal mushrooms,
truffle pecorino*

DESSERT CART

chef's selection of artisanal cakes, pastries and delicacies

†Can be made gluten-free GF = gluten-free VE = vegan
Please alert your server to any food allergies.

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