

## BOTTOMLESS

per person - 2-hour limit

### Classic Mimosa 35

*gambino prosecco*

*your choice of 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*

## 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*

### 8oz. Filet Mignon \* 12

### 14oz. New York Strip Steak \* 15

### Lobster fra Diavolo Baked Eggs \* 15

*tomatoes, basil, potatoes, crushed chilis*

### 36oz. Prime Meyer Porterhouse Steak & Eggs \* 125

*served tableside with peppercorn sauce and weiser family farms home fries*



ITALIAN RESTAURANT

## Endless Italian Brunch

SATURDAYS & SUNDAYS

10AM-2:30PM

*includes all items below, subject to change due to availability or season.*

*prices indicate additional charge.*

**55 per person**

*exclusive of tax & gratuity*

## 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*

## CAVIAR SERVICE

*"The Only" Oscietra Caviar \**

*served with traditional accompaniments*

30g 160

## SIDES

Duroc Bacon • Pork Links • Weiser Family Farms Home Fries  
Grilled Asparagus • Truffle Fries • Seasonal Mushrooms

www.LavoLV.com • @LavoLV • (702) 791-1800

## PASTA

### Reginette Chicken Alfredo +

*parmigiano crema, chicken breast, black pepper*

### Penne alla Vodka +

*onions, prosciutto, peas, light cream sauce*

### Spaghetti Tomato and Basil +VE

*onion, garlic, extra virgin olive oil*

### Pappardelle Veal Bolognese

*cream, veal, 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 fraiche, 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*

## PIZZA

*Gluten-free pizza and pasta options are available.*

### Smoked Salmon \*

*egg, crème fraiche, dill*  
*add "The Only" caviar \* 18*

### Margherita

*fresh mozzarella, tomato, basil*

### Black Truffle

*wild mushrooms, oregano, black truffle pecorino*

## DESSERT CART

*chef's selection of artisanal cakes, pastries and delicacies*