

# LAVO

NEW YORK

RESTAURANT WEEK LUNCH  
2 COURSE PRIX-FIXE MENU

## APPETIZER

### VEGETABLE MINISTRONE

Pesto Crouton, Prosciutto Parmesan Broth

### BUFFALO MOZZARELLA ARANCINI

Saffron Risotto, English Peas, Pecorino Romano

### CLASSIC CAESAR

Romaine Lettuce, Parmesan, Garlic Croutons

### SAUTÉED MUSSELS MARINARA

Italian Tomato, White Wine, Sautéed Garlic

### TUNA TARTARE

Diced Yellow Fin Tuna, Avocado,  
Crispy Garlic, Black Olive Dressing

## ENTRÉES

### PENNE ALLA VODKA

Onions, Prosciutto, Light Cream, Peas

### PAPPARDELLE TOSCANA

Wild Boar Ragu, Red Wine, Tomato, Sage

### REGINETTE PUGLIESI

Broccoli Rabe, Sausage, Aged Ricotta

### TRUFFLE POLENTA BOSCAIOLA

Roasted Mix Mushrooms, Fontina

### GRILLED BRANZINO

Fingerling Potatoes, Cavalo Nero, Salsa Verde

### RIBEYE STEAK

Green Peppercorn Sauce, Truffle French Fries

## DESSERTS

(+\$5 additional)

### NUTELLA BUDINO

Chocolate Hazelnut Pudding, Sea Salt

### SEASONAL FRUIT PLATE

Strawberry Sorbetto, Pineapple Syrup, Mint

### NEW YORK STYLE CHEESECAKE

Amarena Cherries, Whipped Cream, Brûlée

### OREO ZEPPOLE

Double Stuffed, Malted Vanilla Milkshake

PRICING DOES NOT INCLUDE TAX OR GRATUITY

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Onions, Prosciutto, Light Cream, Peas

### TRUFFLE POLENTA BOSCAIOLA

Roasted Mix Mushrooms, Fontina

### PAPPARDELLE TOSCANA

Wild Boar Ragu, Red Wine, Tomato, Sage

### REGINETTE PUGLIESI

Broccoli Rabe Pesto, Sausage, Aged Ricotta

### CHICKEN MARSALA

Breast of Chicken, Wild Mushrooms, Marsala Wine

### BAKED ARCTIC CHAR

Sicilian Orange, Capers, Charred Broccolini

### SHORT RIB PIZZAIOLA

Tomato, Scamorza, Sardinian Gnocchi, Roasted Carrots

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Amarena Cherries, Whipped Cream, Brûlée

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NYC RESTAURANT  
WEEK

LAVO  
NEW YORK

\$26  
TWO COURSE  
LUNCH

\* ADDITIONAL \$5 FOR DESSERT

\$42  
THREE COURSE  
DINNER