

## APPETIZERS

### GARLIC BREAD 17

*Semolina Loaf, Basil Pesto, Marinara, Gorgonzola Dolce*

### VEGETABLE MINISTRONE<sup>†</sup> 11

*Pesto Crouton*

### SPICY LOBSTER BISQUE<sup>†</sup> 14

*Sherry Mascarpone, Tarragon*

### BAKED CLAMS OREGANATO 18

*Littleneck Clams, Toasted Breadcrumbs, Garlic Butter*

### EGGPLANT PARMIGIANO 19

*Roasted Eggplant, Marinara, Mozzarella*

### CRISPY FRIED CALAMARI 19

*Lemon, Fresh Parsley, Spicy Marinara*

### TUNA TARTARE<sup>†\*</sup> 22

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

### SALUMI-FORMAGGI PLATTER<sup>†</sup> 23

*18-Month Old San Daniele Prosciutto, Italian Cheeses, Assorted Salumi*

### CHARRED OCTOPUS 24 (gf)

*Celery, Endive, Red Wine Vinaigrette, Fennel, Oregano*

### “THE MEATBALL” 29

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

## RAW BAR

### OYSTERS ON THE HALF SHELL\* (gf)

HALF DOZEN 21

ONE DOZEN 36

*Daily Selection*

### CLAMS ON THE HALF SHELL\* (gf)

HALF DOZEN 13

ONE DOZEN 22

*Cherrystones or Littlenecks*

### JUMBO SHRIMP COCKTAIL 25 (gf)

*3 Pieces,*

*Spicy Cocktail Sauce, Lemon*

### MAINE LOBSTER COCKTAIL<sup>†</sup> MP

*Chilled Lobster,*

*Fingerling Potato Chips, Garlic Aioli*

### SEAFOOD PLATEAU PICCOLO<sup>†\*</sup> 79

*4 Jumbo Shrimp, 4 Oysters, 4 Littleneck Clams,*

*King Crab, Half Lobster,*

*Crabmeat Salad, Tuna Ceviche*

### SEAFOOD PLATEAU GRANDE<sup>†\*</sup> 105

*6 Jumbo Shrimp, 8 Oysters, 8 Littleneck Clams*

*King Crab, Whole Lobster,*

*Crabmeat Salad, Tuna Ceviche, Scallop Salad*

## SALADS

**ORGANIC MIXED GREENS** *House Lettuce Mix, Shaved Apples, Red Wine Vinaigrette* 16 (v, gf)

**ROASTED BEETS** *Goat Cheese, Citrus, Toasted Almonds, Sun Dried Tomato Vinaigrette* 17 (gf)

**CLASSIC CAESAR<sup>†</sup>** *Romaine Lettuce, Parmigiano Cheese, Garlic Croutons* 19

**THE WEDGE<sup>†</sup>** *Creamy Gorgonzola, Pancetta, Heirloom Tomato* 19

**BURRATA** *Red and Yellow Cherry Tomatoes, Pesto* 21 (gf)

**CHOPPED “LOUIE”<sup>†</sup>** *Lobster, Shrimp, Assorted Vegetables, House Vinaigrette* 28

## BRICK OVEN PIZZA

**MARGHERITA** *Fresh Mozzarella, Tomato, Basil* 21

**QUATTRO FORMAGGI** *Fontina, Fresh Mozzarella, Gorgonzola, Scamorza* 23

**BURRATA** *Pancetta, Red Onion, Arugula, Tomato* 23

**SPINACH AND ARTICHOKE** *Mozzarella, Roasted Garlic, Black Olives, Mushrooms* 23

**CARNE** *Soppresatta, Prosciutto, Tomato, Pepperoncini, Fresh Mozzarella* 25

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PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

†CAN BE MADE GLUTEN-FREE (gf) = gluten-free (v) = vegan

## PASTAS

Half/Full

**SPAGHETTI TOMATO AND BASIL<sup>†</sup> 14/24 (v)**  
Onion, Garlic, Olive Oil

**SPAGHETTI CARBONARA<sup>†</sup> 16/26**  
Pancetta, Prosciutto, Bacon, Onions, Cream Sauce

**PENNE ALLA VODKA<sup>†</sup> 18/28**  
Onions, Prosciutto, Peas, Light Cream Sauce

**PAPPARDELLE BOLOGNESE<sup>†</sup> 18/28**  
Ground Veal, Tomato, Cream Sauce

**LINGUINI WHITE CLAMS<sup>†</sup> 19/30**  
Whole and Chopped Littlenecks, Garlic, Peperoncini

**RIGATONI MELANZANA<sup>†</sup> 18/29**  
Fresh Tomato, Roasted Eggplant, Bufala Mozzarella

**SPAGHETTI AND MEATBALLS 18/29**  
Imperial Wagyu, Fresh Ricotta, Ragù

**TRUFFLE GNOCCHI<sup>†</sup> 30**  
Crema, Mushroom Ragù, Shaved Truffle

**PENNE SEAFOOD ALFREDO<sup>†</sup> 20/32**  
Shrimp, Scallops, Lobster Butter, Light Cream Sauce

**LOBSTER FRA DIAVOLO<sup>†</sup> 46**  
Lobster, Shrimp, Scallops, Clams, Mussels, Spicy Red Sauce

## HOUSE SPECIALTIES

**CHICKEN MARSALA<sup>†</sup> 30**  
Breast of Chicken, Wild Mushrooms, Marsala Wine

**BRICK OVEN SALMON OREGANATO<sup>†\*</sup> 32**  
Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter

**CHICKEN PARMIGIANO 34**  
Thinly Pounded Chicken, Marinara, Mozzarella

**CRISPY CHICKEN "DOMINICK" 34 (gf)**  
White Balsamic, Potatoes, Red Chili Flakes

**GRILLED YELLOWFIN TUNA\* 39 (gf)**  
Oven Roasted Tomatoes, Artichokes, Lemon Vinaigrette

**ROASTED CHILEAN SEA BASS<sup>†</sup> 43**  
Fresh Heirloom Tomato, Butter, Crispy Portabello

**CALABRESE SHRIMP<sup>†</sup> 44**  
Colossal Shrimp, Sautéed Red and Calabrese Peppers

**RACK VEAL CHOP\* 50**  
Milanese or Parmigiano

## FROM THE GRILL

**WHOLE FISH** Served with a Panzanella Salad and Extra Virgin Olive Oil

**TIGER PRAWN<sup>†</sup> (Per Piece) 28**

**BRANZINO<sup>†</sup> 40**

**DORADO<sup>†</sup> 41**

**RED SNAPPER<sup>†</sup> 45**

**STEAKS AND CHOPS** All Steaks are USDA Prime and Dry-Aged for 28 Days

**FILET MIGNON\* 45 (gf)**

**NEW YORK STRIP\* 56 (gf)**

**RACK OF LAMB\* 58 (gf)**

**BONE-IN RIBEYE\* 69 (gf)**

**PORTERHOUSE\* 105 (gf)**

### EXTRAS 2

Black Truffle Butter - Garlic Herb Butter - Béarnaise - Chimichurri - Horseradish Cream - Green Peppercorn

## TRIMMINGS 11

**CREAMED SPINACH (gf)**  
Onions, Butter, Parmigiano

**SAUTÉED SPINACH (v, gf)**  
Garlic, Extra Virgin Olive Oil

**GARLIC MASHED POTATOES (gf)**  
Roasted Garlic, Cream, Extra Virgin Olive Oil

**JUMBO ASPARAGUS (v, gf)**  
Lemon, Extra Virgin Olive Oil, Cracked Pepper

**BRUSSELS SPROUTS (gf)**  
Pancetta, Shallots, Cipollini Onions

**STEAMED BROCCOLI (v, gf)**  
Sea Salt, Lemon

**SAUTÉED BROCCOLI RABE (gf)**  
Garlic, Extra Virgin Olive Oil, Peperoncino

**MIXED WILD MUSHROOMS (v, gf)**  
Garlic, Shallots, Extra Virgin Olive Oil

**ROASTED ROSEMARY POTATOES (gf)**  
Sautéed Onions, Garlic, Veal Demi Glaze

**TRUFFLE FRENCH FRIES**  
Truffle Oil, Black Pepper, Romano Cheese

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