

# LAVO

## ENDLESS BRUNCH

### ENDLESS ITALIAN BRUNCH

\$49.99

*Includes All Items Below, Items Subject To Change Due To Availability Or Season.*

#### BREAKFAST BASKET

*Serves 2-4 ppl*

**BISCOTTI • CROISSANTS • CHEESE DANISH • BLUEBERRY  
BANANA NUT MUFFIN • DOUGHNUTS**

#### SALADS

##### MIXED GREENS

*House Blend Lettuces,  
Cherry Tomatoes, Red Wine Vinaigrette*

##### BEET SALAD

*Goat Cheese, Toasted Almonds,  
Grilled Onions, and Sun Dried Tomato Vinaigrette*

##### CAESAR SALAD

*Romaine Lettuce, Parmigiano Cheese, Garlic Crotons*

##### ANTIPASTI SALAD

*Chopped Greens, Roasted Bell Peppers, Olives,  
Cured Meats, Fontina Cheese*

#### RAW BAR

##### OYSTERS

*Order By The Piece, Cocktail, Mignonette Sauce*

##### SEAFOOD SALAD

*Marinated Calamari, Shrimp, Scallops, Olive Oil  
Red Wine Vinaigrette, Lemon, Celery, Herbs*

##### TUNA TARTARE

*Avocado, Shallots, Lemon Dressing Crostini, Fresh Herbs*

##### SALMON CEVICHE

*Citrus, Onions, Cilantro, Fennel, Seasoned Crisps*

#### \*ADD TO ANY DISH\*

*Served with Cocktail Sauce Garlic Aioli and Potato Chip's*

*Jumbo Shrimp \$4 each*

*Lobster Cocktail \$12*

*King Crab Cocktail \$16*

#### EGGS

##### EGGS YOUR WAY

**3 EACH FARM EGGS PER ORDER**

*Scrambled, Fried or Poached*

##### OMELETS

**CHOOSE UP TO THREE**

*Fontina, Cheddar, Mushrooms, Bell Pepper  
Onions, Fresh Herbs, Tomatoes, Jalapenos  
Bacon, Ham, Asparagus*

#### PIZZA

##### BRUNCH PIZZA

*Bacon, Potatoes, Ricotta, Fried Eggs and Chives*

##### MARGHERITA PIZZA

*Fresh Mozzarella, Tomato, Basil*

##### SPINACH AND ARTICHOKE

*Mozzarella, Olives, Roasted Garlic, and Artichokes*

#### BREAKFAST

##### PANCAKES YOUR WAY

*Choice of- Blueberry, Plain or Banana  
All served with Berry Compote*

##### WAFFLES

*Nutella, Caramelized Bananas,  
Organic Maple Syrup, Powdered Sugar*

##### CHICKEN AND WAFFLES

*Crispy Chicken, Spiced Crema, and Candied Pecans*

##### EGGS BENEDICT

*Two Freshly Poached Eggs, Duroc Canadian Style Bacon,  
Champagne Hollandaise, Arugula*

##### EGGS FLORENTINE

*Ciabatta, Creamy Spinach, Braised Pancetta,  
Truffle Hollandaise*

##### BREAKFAST SANDWICH

*Fried Egg, Italian Sausage,  
American Cheese, and Potato Bun*

\* 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.

# LAVO<sup>®</sup>

## ENDLESS BRUNCH

### PASTA

#### FETTUCCHINE ALFREDO

*Tossed In Parmesan Wheel, Cream, Chicken Breast, Fresh Cracked Pepper*

#### SPAGHETTI TOMATO AND BASIL

*Onion, Garlic, And Extra Virgin Olive Oil*

#### PENNE ALLA VODKA

*Onions, Prosciutto, Peas, Light Cream Sauce*

### SIDES

BACON • BREAKFAST SAUSAGES • HOME FRIES

GRILLED ASPARAGUS • TRUFFLE FRIES

MAC AND CHEESE • BROCCOLI • MUSHROOMS

### HOUSE SPECIALTIES

#### CHICKEN PARMIGIANO CLASSICO

12

*Thinly Pounded Chicken, Marinara, Mozzarella*

#### WAGYU BURGER

13

*Bacon, Vermont Cheddar, Lettuce, Heirloom Tomatoes, and Potato Bread*

#### \* BRICK OVEN SALMON OREGANATO

8

*House Bread Crumbs, Garlic Butter, White Wine, Fresh Herbs*

#### GRILLED BRONZINO

8

*Panzanella Salad, Lemon*

#### \*8 OZ. FILET MIGNON

10

#### \*14 OZ. NEW YORK STRIP STEAK

15

#### \*20 OZ. RIBEYE STEAK

18

### ALL YOU CAN SWEEET!

*Chef's Selection of Artisanal House Made, Cakes, Muffins,  
Cookies, Fresh Fruit and Chocolate Fountain*

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# LAVO<sup>®</sup>

ITALIAN RESTAURANT

## NEW SPECIALTY COCKTAILS

### SORRENTO SUNSET

Grey Goose Essences  
Strawberry & Lemongrass  
St. Germain Elderflower, Pomegranate  
Cold Pressed Lime, Essential Mint Oil

19

### FUMO GRASSO

Westland American Sherry Cask Whiskey  
Duck Fat & Apple Butter Wash  
Allspice, Cinnamon, Smoked Applewood

24

### VALENCIA

Diplomatico Planas Rum, Amaro Montenegro  
Apricot Preserve, Cold Pressed Pineapple  
& Yellow Red Bull Tropical Edition

19

### SECOND WIND

Absolut Elyx Vodka  
Martini & Rossi Riserva Speciale Ambrato  
Pistachio Cordial, Matcha Green Tea Cold  
Pressed Lime

19

### AMALFI CARTEL

Decanter Service For Two or Four  
Illegal Joven Mezcal, Yellow Chartreuse  
Butterfly Pea Grenadine, Cold Pressed Lemon

55 | 110

### BUBBLES & BERRIES

Taittinger Brut La Francaise Champagne  
Absolut Elyx Vodka, St. Germain Elderflower,  
Strawberries

19

### MIDNIGHT SIDECAR

Remy Martin VSOP Cognac  
Cointreau, Fresh Blackberry  
Cocoa Bitters, Cold Pressed Lemon

22

### ITALIAN ICE

Grey Goose La Vanille Vodka, Licor 43 Liqueur  
Frozen Lemon & Cherry

19

### GOLDEN GODFATHER

Caviar Service  
Nolet's Family Reserve Gin, Cocchi Americano  
Aperitivo  
Dolin Blanc Vermouth De Chambéry  
Osetra Caviar ~ Gold Leaf

125

### HERE TODAY, GONE AMARO

(Negroni)  
Stratusphere London Dry Gin  
Select Aperitivo Venezia  
Amaro Montenegro

19

### ROCKING THE HAMMOCK

Casamigos Blanco Tequila, Cointreau  
Banana, Mango, Cold Pressed Lemon  
Rosemary Infused Honey

19

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### WINES BY THE GLASS

#### SPARKLING

##### **PROSECCO**

*Zonin, Veneto, Italy, NV*  
**15**

##### **CHAMPAGNE**

*Taittinger, 'Brut La Francaise',  
France, NV*  
**23**

##### **ROSÉ**

**ROSE BLEND**, *Chateau Gassier,  
Cotes de Provence, France, 2017*  
**15**

#### RED

##### **SUPER TUSCAN**

*Brancaia, 'TRE', Tuscany, Italy, 2015*  
**15**

##### **MALBEC**

*Nieto Senetiner, Mendoza  
Argentina, 2017*  
**16**

##### **CHIANTI CLASSICO**

*Cavaliere D'Oro, Tuscany, Italy, 2018*  
**16**

##### **PINOT NOIR**

*J Vineyards, California, 2016*  
**17**

##### **CABERNET**

*Banshee, Paso Robles, California, 2018*  
**19**

##### **BRUNELLO DI MONTALCINO**

*Siro Pacenti, 'Pelagrilli', uscany, Italy, 2012*  
**21**

##### **PINOT NOIR**

*Megan Anne Cellars Willamette Valley,  
Oregon, 2018*  
**26**

##### **CABERNET**

*Mt. Brave, Napa Valley  
California, 2011*  
**35**

#### WHITE

##### **PINOT GRIGIO**

*Masi, 'Masianco', Friuli, Italy, 2018*  
**15**

##### **SAUVIGNON BLANC**

*Whitehaven, Marlborough  
New Zealand 2020*  
**16**

##### **RIESLING**

*Leon Beyer, Alsace, France, 2017*  
**17**

##### **CHARDONNAY**

*Chardonnay, Lu & Oly,  
Columbia Valley, Washington, 2018*  
**17**

### ON TAP

**FIRESTONE WALKER 805, USA**  
**VOODOO RANGER JUICY HAZE, USA**  
**MODELO ESPECIAL, Mexico**  
**PERONI, Italy**

### BOTTOMLESS BEVERAGES

##### **CLASSIC MIMOSA**

*Zonin Prosecco, Fresh Orange Juice*

##### **BLOODY MARY**

*Skyy Vodka, House Mix, Cold Pressed  
San Marzano tomatoes*

##### **BLOODY MARIA**

*Tequila, House Mix, Cold Pressed San Marzano Tomatoes*

##### **APEROL SPRITZ**

*Aperol, Zonin Prosecco*

##### **CHAMPAGNE MIMOSA**

*Taittinger Brut La Francaise Champagne  
Fresh Orange Juice*