

LAVO

ITALIAN RESTAURANT

APPETIZERS

Jumbo Shrimp Cocktail (gf)
9 each

Calabrian Chili Cocktail Sauce, Lemon

Blistered Shishito Peppers 12

Calabrian Chili, Pecorino Romano, Breadcrumbs

Oysters on the Half Shell* (gf)
Half Dozen 18 / Dozen 34

Daily Selection

Garlic Bread 20

Semolina Loaf, Basil Pesto, Marinara, Gorgonzola Dolce

Eggplant Parmigiana 22

Roasted Eggplant, Marinara, Mozzarella

Fritto Misto 23

Calamari, Cherry Peppers, Zucchini, Spicy Marinara

Charred Octopus 26 (gf)

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

Tuna Tartare*† 27

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

Salumi-Formaggi Platter† 29

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

"The Meatball" 31

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

SALADS

Mixed Greens 19 (v, gf)

House Lettuce Mix, Shaved Apples, Red Wine Vinaigrette

Roasted Beets 20 (gf)

Goat Cheese, Citrus, Toasted Almonds, Sun Dried Tomato Vinaigrette

Classic Caesar† 21

Romaine Lettuce, Parmigiano Cheese, Garlic Croutons

Burrata 22 (gf)

Red and Yellow Cherry Tomatoes, Pesto

Chopped "Louie"† 28

Lobster, Shrimp, Assorted Vegetables, House Vinaigrette

BRICK OVEN PIZZA

Margherita 25

*Fresh Mozzarella,
Tomato, Basil*

Quattro Formaggi 26

*Fontina, Fresh Mozzarella,
Gorgonzola, Scamorza*

Spinach and Artichoke 26

*Mozzarella, Roasted Garlic,
Black Olives, Mushroom*

Carne 27

*Soppresata, Prosciutto, Tomato,
Pepperoncini, Fresh Mozzarella*

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PASTAS

Spaghetti Tomato and Basil† 25 (v)
Onion, Garlic, Olive Oil

Rigatoni Melanzane† 29
*Ciliegino Tomatoes, Calabrian Chili, Roasted Eggplant,
Bufala Mozzarella*

Spaghetti Carbonara† 30
Pancetta, Prosciutto, Bacon, Onions, Cream Sauce

Tagliatelle Bolognese† 31
Ground Veal, Tomato, Cream Sauce

Penne alla Vodka† 32
Onions, Prosciutto, Peas, Light Cream Sauce

Truffle Ricotta Cavatelli† 33
Crema, Mushroom Ragu, Shaved Truffle

Spaghetti and Meatballs† 35
Imperial Wagyu, Fresh Ricotta, Ragu

Reginette Seafood Alfredo† 38
*Shrimp, Scallops, Lobster Butter,
Light Cream Sauce*

HOUSE SPECIALTIES

Chicken Marsala† 33
Breast of Chicken, Wild Mushrooms, Marsala Wine

Chicken Parmigiana 34
Thinly Pounded Chicken, Marinara, Mozzarella

Crispy Chicken "Dominick" 35 (gf)
White Balsamic, Potatoes, Red Chili Flakes

Brick Oven Salmon Oreganato*† 39
Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter

Branzino alla Napoletana 40 (gf)
Cherry Tomato Confit, Olives, Capers, Basil

Roasted Chilean Sea Bass 45
Zucchini, Chickpea, Tomato Fonduta

STEAKS AND CHOPS*

All Steaks are USDA Prime and Dry-Aged for 28 Days

Center Cut Filet Mignon 58 (gf)

New York Strip 69 (gf)

Bone-In Rib Eye 89 (gf)

Extras 3

*Black Truffle Butter • Garlic Herb Butter • Béarnaise • Salsa Verde
Horseradish Cream • Green Peppercorn • Gorgonzola*

TRIMMINGS 14

Creamed Spinach (gf)
Onions, Brown Butter, Fontina, Parmigiano

Garlic Mashed Potatoes (gf)
Roasted Garlic, Cream, Parmigiano

Jumbo Asparagus (v, gf)
Lemon, Extra Virgin Olive Oil, Cracked Pepper

Brussels Sprouts (gf)
Pancetta, Shallots, Parmigiano

Sea Salt Baked Potato (gf)
Bacon Bits, Spicy Butter, Sour Cream

Mixed Wild Mushrooms (v, gf)
Garlic, Shallots, Extra Virgin Olive Oil

Roasted Rosemary Potatoes (gf)
Sautéed Onions, Garlic, Marsala Glaze

Truffle French Fries (gf)
Truffle Oil, Black Pepper, Romano Cheese

CHEF/PARTNER RALPH SCAMARDELLA • EXECUTIVE CHEF FRANK CERVANTES

** 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.*