



## *House Cocktails*

### **COUNT'S NEGRONI**

Suntory Roku Gin, Amaro Montenegro,  
Averna, Carpano Antica, Cinnamon  
26

### **SICILIAN CARTEL**

Dos Hombres Mezcal, Fresh Lime,  
Egg White\*, Grapefruit Cordial  
23

### **AMALFI G'NT**

Malfy Gin, Fever Tree Tonic, Italicus Bergamot,  
Juniper, Laurel Bay, Lemon  
22

### **MELOGRANO E PERA**

Patron Silver Tequila, Prickly Pear,  
Pomegranate, Lime, Agave, Lava Salt  
23

### **BUBBLES & BERRIES**

Grey Goose Vodka, St. Germain,  
Strawberry, Frizzante  
26 / 52 For Two

### **LAVO-LINI**

Absolut Elyx Vodka, Lychee, White Cranberry,  
Aloe Vera, Lemon, Raspberry Caviar  
23

### **VECCHIA FIAMMA**

Buffalo Trace Bourbon, Blis Maple,  
Angostura, Orange Peel, Smoked  
22

### **VENUS SIDECAR**

Rémy VSOP Cognac, Cointreau,  
Passionfruit, Lemon  
24

### **NOCE DI COCCO**

Bacardi Superior Rum, Fresh Pineapple,  
Hibiscus, Lime, Redbull Coconut Edition  
22

### **BUONA NOTTE**

Espresso & Vanilla-Infused Ketel One, Kahlua,  
Licor 43, Vanilla Crema, Tiramisu Dust  
23

## *Platinum Martini*

Belvedere Vodka, Noilly Prat, Choice of  
Gorgonzola Stuffed Olives, Lemon Twist, or Pickled Onion  
60

"Bump" of Golden Osetra Caviar

45 supplement

\*Please alert your server to any food allergies. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. rev 051422

DESSERT MENU



LAVO  
RISTORANTE

**GELATI E SORBETTI**  
Ask Your Server For The Selection  
*6 ea.*

**AFFOGATO**  
Amaretto Gelato, Caffè Napoletano,  
Biscotti Crumble  
16

**BOMBOLONI**  
Warm Ricotta Donuts, Oreo Frappuccino  
19

**SEASONAL MARITZZI**  
Homemade Brioche Bun, Seasonal Market Fruit  
Marmalade, Pavlova Gelato  
19

**SICILIAN PISTACHIO TART**  
Pistachio Crema, Roasted Praline, Wild Berry Coulis  
19

**TIRAMISU**  
Mascarpone Crema, Espresso, Lady Fingers  
21

**20 LAYER CHOCOLATE CAKE**  
Devil's Food Cake, Peanut Butter Mascarpone  
29

**PISELLINO CART**  
Selection of Sweet Little Treats  
*12 per piatto*



# Digestivi

## COGNAC

*The primary spirit of France, Cognac is a grape based brandy that must be produced in the Cognac region of France. These elegant, intricate, and beautiful distillates are known for their ability to age in French Oak for long periods of time.*

Hennessy VS	17
Hennessy VSOP	20
Hennessy XO	45
Martell Blue Swift VSOP	23
Courvoisier VSOP	17
Rémy Martin VSOP	18
Rémy Martin XO	40
Rémy Martin Louis XIII	370

## AMARI

*Amaro is considered a digestif, as it is often consumed after a meal to aid in digestion. Though it resists classification, an Amaro is a distinctly Italian bitter created by macerating a blend of herbs, flora, citrus, and other botanicals with alcohol or a wine base.*

Averna	16
Fernet-Branca	16
Fernet Menta	16
Montenegro	18
Cynar	18
Vecchio del Capo	15
Braulio	18
Ramazzotti	17



## Dessert Wine

Dolce by Far Niente <i>Napa, California</i>	59/210
Château Castelnau Suduiraut <i>Sauternes 2016</i>	14/240
Inniskillin Ice Wine, Cabernet Franc <i>Niagara, Canada 2019</i>	75/300
Dow's, Tawny Port <i>Douro, Portugal 30yr</i>	53/370



## Coffee and Tea

### CAFFE

Drip Coffee	5
Ristretto	5
Espresso	6
Americano	6
Cappuccino	7
Macchiato	7
Cortado	7
Caffè Latte	7

### TEA

Organic Moroccan Mint	5
Organic Green Jasmine Pearls	5
Organic Royal Earl Grey	5
Organic Whole Flower Chamomile	5
Organic Genmai Cha with Matcha	5