

BENVENUTO



Special Events

Please inquire about our private event packages and hosting at LAVO Ristorante.

tel: 310.817.6471



Our gracious purveyors include:

BAKERS KNEADED • BRIGHTLAND • FRESHLY FORAGED PRODUCE

THE BEVERLY HILLS CHEESE STORE • COWGIRL CREAMERY • FLAMINGO ESTATE

GIUSEPPE COCCO • HARRY'S BERRIES • JIDORI POULTRY

LAMILL COFFEE • LIONI LATTICINI • MALIBU FIG FARM

MANCINI PASTIFICIO AGRICOLO • MEYER FARM ALL-NATURAL MEATS

MOLINO PASINI S.P.A. • SMITH FARMS ORGANICS • SPADE & PLOW

SUN COAST ORGANIC FARM • WEISER FARMS • BLACK DIAMOND CAVIAR

WELCOME



Benvenuto

We proudly prepare classic dishes with the best local ingredients to offer our truest expression of Italian cooking in the heart of Los Angeles.



ANTIPASTI

Clams Oreganata	<i>soave wine, lemon, garlic breadcrumbs</i>	19
Semolina Sesame Garlic Bread	<i>basil pesto, marinara, gorgonzola dolce</i>	19
Oysters On The Half Shell	<i>limoncello mignonette, 1oz. golden osetra +\$80 supp. *</i>	½ dz. 24
Prosciutto San Daniele	<i>market fruit, gnocco fritto, aged balsamic</i>	26
Fritto Misto	<i>zucchini, calamari, shrimp, vinegar peppers</i>	28
Hamachi Crudo	<i>bronze fennel, sicilian orange, pepperoncini GF *</i>	29
Yellowfin Tuna Tartare	<i>avocado, carta di musica, taggiasca olive dressing *</i>	31
Grilled Octopus	<i>cannellini beans, calabrian chili, fennel, salsa verde GF</i>	33
Beef Carpaccio	<i>white button mushrooms, parmigiano, black truffle vinaigrette*</i>	36

INSALATE

Verde	<i>cucumber, avocado, marcona almond, honey-rosemary dressing GF, VE</i>	18
Baby Beets	<i>mint, oranges, sicilian pistachios, goat cheese GF</i>	21
Caesar della Casa	<i>romaine hearts, croutons, classic dressing *</i>	25
Handmade Burrata	<i>heirloom tomato, eggplant caponata, basil oil</i>	26

* 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. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



DAL 2008

THE 1 LB. WAGYU MEATBALL

Served with Marinara and Fresh Whipped Ricotta

34

WOOD-FIRED PIZZA

Margherita <i>fior di latte, basil, extra-virgin olive oil</i>	25
Cacio e Pepe <i>pecorino crema, cracked black pepper, escarole</i>	25
Prosciutto di San Daniele <i>pears, gorgonzola dolce, arugula, brightland honey</i>	26
Spicy Calabrese <i>mozzarella, salami, lacinato kale, olio santo</i>	27
Black Truffle <i>wild mushrooms, oregano, black truffle pecorino</i>	32

PASTA

Spaghetti <i>filetto di pomodoro, basil, extra virgin olive oil VE</i>	30
Penne alla Vodka <i>prosciutto, cream, spicy tomato</i>	32
Silk Handkerchiefs <i>white bolognese, parmigiano reggiano</i>	34
Ricotta Cavatelli <i>porcini mushroom ragu, parmigiano crema</i>	35
Cannelloni al Forno <i>fresh ricotta, fontina cheese, pomodoro</i>	37
Lobster Tortelloni ^{FMC} <i>mascarpone, cherry tomatoes, lobster brodo</i>	39
Tagliatelle al Limone <i>marjoram, sweet butter, kaluga caviar *</i>	40
Linguine Marechiarra <i>lobster, frutti di mare, calabrian chili</i>	52

Our pizza dough is made with whole grain single-source flour. Gluten-free pizza and pasta options are available.

SPECIALTIES

Zucca al Forno <i>farro, dried cherries, pomegranate vinaigrette</i> VE	29
Chicken Dominic <i>white balsamic, chili flakes, potatoes</i> GF	35
Chicken Parmigiano <i>breaded cutlet, marinara, mozzarella</i>	36
Faroe Island Salmon Oreganata <i>zucchini, ceci, white wine, bread crumbs</i> *	42
Grilled Branzino <i>laurel, lemon, parsley salad</i> GF	45
Veal Chop Milanese <i>wild arugula, lemon</i>	65
Lobster Arrabbiata <i>garlic butter, calabrian chili, lemon, oregano bread crumbs</i>	68
Dover Sole Piccata <i>lemon, capers, dry sherry</i>	76
Salt-Baked Mediterranean Sea Bass For Two <i>please allow one hour</i> GF	MP



CARNE*

8 oz. Filet Mignon GF	59	Lamb Chops Scottadito GF	62
16 oz. New York Strip GF	74	Veal Chop Marsala GF	65
24 oz. Prime Aged Ribeye GF	89	20 oz. Grass-Fed Cowboy Ribeye GF	78

CONTORNI

Romanesco <i>california almonds, golden raisins</i> GF, VE	16
Funghi Misti <i>wild mushrooms, fresh herbs</i> GF, VE	16
Spinach <i>garlic, chili, lemon</i> GF, VE	16
Butterball Potatoes <i>lemon, olive oil, parsley</i> GF, VE	16
Black Truffle French Fries <i>pecorino romano</i> GF	18
Eggplant Parmigiano <i>marinara, mozzarella</i>	19

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