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.

Thanksgiving 2023

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

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 AGRICOLA • MEYER FARM ALL-NATURAL MEATS
MOLINO PASINI S.P.A. • SMITH FARMS ORGANICS • SPADE & PLOW
SUN COAST ORGANIC FARM • WEISER FARMS • BLACK DIAMOND CAVIAR

SUNDAY BRUNCH
11:00am - 3:00 pm

Antipasti

Clams Oreganata  soave wine, lemon, garlic breadcrumbs  $19
Semolina Sesame Garlic Bread  basil pesto, marinara, gorgonzola dolce  $19
Oysters On The Half Shell  limoncello mignonette * +caviar $8 ea  ½ dz.  $24
Fiori Di Zucca  squash blossoms, ricotta romana DOP, tomato ragù  $25
Frito Misto  zucchini, calamari, shrimp, vinegar peppers  $28
Hamachi Crudo  bronze fennel, sicilian orange, pepperoncini  GF *  $29
Yellowfin Tuna Tartare  avocado, carta di musica, taggiasca olive dressing *  $31

Insalate

Verde  cucumber, avocado, marcona almond, honey-rosemary dressing  GF, VE  $18
Baby Beets  mint, oranges, sicilian pistachios, goat cheese  GF  $24
Caesar della Casa  romaine hearts, croutons, classic dressing *  $25
Handmade Burrata  heirloom tomato, eggplant caponata, basil oil  $26

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

WOOD-FIRED PIZZA

Margherita  fior di latte, basil, extra-virgin olive oil  25
Spicy Calabrese  mozzarella, salami, lacinato kale, olio santo  27
Black Truffle  wild mushrooms, oregano, black truffle pecorino  32

PASTA

Spaghetti  filetto di pomodoro, basil, extra virgin olive oil  VE  30
Penne alla Vodka  prosciutto, cream, spicy tomato  34
Honeynut Squash Agnoletti  mascarpone, guanciale, squash blossom  34
Silk Handkerchiefs  wild boar bolognese, black truffle cream, parmigiano reggiano  40
Tagliatelle al Limone  marjoram, sweet butter, kaluga caviar *  40
Linguine all’Astice  maine lobster, piennolo tomatoes, champagne, basil oil  52

SPECIALTIES

Chicken Parmigiano  breaded cutlet, marinara, mozzarella  36
Faroe Island Salmon Oreganata  zucchini, ceci, white wine, bread crumbs *  42
Grilled Branzino  laurel, lemon, parsley salad  GF  45
Langoustines  garlic butter, lemon, oregano bread crumbs  68
Salt-Baked Mediterranean Sea Bass For Two  please allow one hour  GF  MP

Thanksgiving 2023

CARVED HERB ROASTED TURKEY  68
chestnut stuffing, mashed sweet potatoes with bourbon maple butter, country gravy, housemade cranberry sauce, sautéed haricot verts, choice of apple or pumpkin pie

LASAGNA ALLA LUCA  34
bolognese ragù, parmigiano bechamel

CARNE*

8 oz. Filet Mignon  GF  59
14 oz. New York Strip  GF  74
Lamb Chops Scottadito  GF  62
20 oz. Prime Aged Ribeye  GF  89

CONTORNI

Butterball Potatoes  lemon, olive oil, parsley  GF, VE  16
Black Truffle French Fries  pecorino romano  GF  18
Eggplant Parmigiano  marinara, mozzarella  19

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**The 1 lb. Wagyu Meatball**
served with marinara and fresh whipped ricotta

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**Wood-Fired Pizza**

**Margherita**
- fior di latte, basil, extra-virgin olive oil
- 25

**Spicy Calabrese**
- mozzarella, salami, lacinato kale, olio santo
- 27

**Black Truffle**
- wild mushrooms, oregano, black truffle pecorino
- 32

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**Pasta**

**Spaghetti**
- filetto di pomodoro, basil, extra virgin olive oil  VE
- 30

**Penne alla Vodka**
- prosciutto, cream, spicy tomato
- 34

**Honeynut Squash Agnolotti**
- mascarpone, guanciale, squash blossom
- 34

**Silk Handkerchiefs**
- wild boar bolognese, black truffle cream, parmigiano reggiano
- 40

**Tagliatelle al Limone**
- marjoram, sweet butter, kaluga caviar *
- 40

**Linguine all’Astice**
- maine lobster, piennolo tomatoes, champagne, basil oil
- 52

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**Specialties**

**Chicken Parmigiano**
- breaded cutlet, marinara, mozzarella
- 36

**Faroe Island Salmon Oreganata**
- zucchini, ceci, white wine, bread crumbs *
- 42

**Grilled Branzino**
- laurel, lemon, parsley salad  GF
- 45

**Langoustines**
- garlic butter, lemon, oregano bread crumbs
- 68

**Salt-Baked Mediterranean Sea Bass For Two**
- please allow one hour  GF
- MP

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**Carved Herb Roasted Turkey**
- chestnut stuffing, mashed sweet potatoes with bourbon maple butter, country gravy, housemade cranberry sauce, sautéed haricot verts, choice of apple or pumpkin pie

**Lasagna Alla Luca**
- bolognese ragù, parmigiano bechamel
- 34

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**Carne**

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- GF
- 59

**14 oz. New York Strip**
- GF
- 74

**Lamb Chops Scotadito**
- GF
- 62

**20 oz. Prime Aged Ribeye**
- GF
- 89

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**Contorni**

**Butterball Potatoes**
- lemon, olive oil, parsley  GF, VE
- 16

**Black Truffle French Fries**
- pecorino romano  GF
- 18

**Eggplant Parmigiano**
- marinara, mozzarella
- 19

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*All items available a la carte*
Thanksgiving 2023

**Special Events**

Please inquire about our private event packages and hosting at LAVO Ristorante.
tel: 310.817.6471

**SUNDAY BRUNCH**

11:00am - 3:00 pm

**ANTIPASTI**

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**INSALATE**

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