

# LAVO

ITALIAN RESTAURANT

## APPETIZERS

**Fresh Mozzarella Sticks** 15  
*Prosciutto, Marinara*

**Three Cheese Arancini** 16  
*Tomato Fondue*

**Garlic Bread** 17  
*Semolina Loaf, Basil Pesto  
Marinara, Gorgonzola Dolce*

**Fritto Misto** 21  
*Calamari, Cherry Peppers  
Zucchini, Arrabbiata Sauce*

**"The Meatball"** 31  
*The One Pound Wagyu Meatball Served  
with Marinara & Fresh Whipped Ricotta*

**Charred Octopus**<sup>(gf)</sup> 23  
*Cannellini Bean Ragout*

**Tuna Tartare**<sup>†</sup> 24  
*Diced Yellowfin Tuna  
Avocado, Crispy Garlic  
Black Olive Dressing*

## Thanksgiving Dinner

\$64/pp\*

*Carved Herb Roasted Turkey, Chestnut Stuffing, Mashed Sweet Potatoes with Bourbon Maple Butter  
Country Gravy, House-made Cranberry Sauce, Sautéed Haricot Verts  
Choice of Apple or Pumpkin Pie*

*\*Excludes tax and gratuity. Thanksgiving sides and dessert are also available à la carte.*

## SALADS

*+Chicken 10 +Shrimp 12 +Salmon 16*

**Local Field Greens**<sup>(gf)</sup> 17  
*Cucumber, Avocado, Marcona Almonds  
Rosemary Honey Vinaigrette*

**Classic Caesar**<sup>†</sup> 19  
*Romaine Lettuce, Parmigiano Cheese  
Garlic Croutons*

**Burrata**<sup>(gf)</sup> 22  
*Red and Yellow Cherry Tomatoes, Pesto*

## BRICK OVEN PIZZAS

**Margherita**<sup>†</sup> 22  
*Fresh Mozzarella, Tomato, Basil*

**Angry Maria**<sup>†</sup> 23  
*Calabrian Chili, Tomato, Vodka Sauce  
Basil Pesto, Fresh Mozzarella*

**Carne**<sup>†</sup> 26  
*Sopresatta, Prosciutto, Tomato  
Pepperoncini, Fresh Mozzarella*

## PASTAS

**Rigatoni alla Nonna** 24  
*Sausage, Prosciutto, Broccoli  
Cannellini Beans, Parmesan*

**Pappardelle Bolognese** 30  
*Ground Veal, Tomato  
Cream Sauce*

**Linguine Fra Diavolo** 38  
*Scallops, Shrimp, Manila Clams,  
Calamari, Tomato, Crushed Chili  
+Lobster Tail 12*

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

**Truffle Ricotta Cavatelli** 32  
*Crema, Mushroom Ragù, Shaved Truffle*

**Spaghetti and Meatballs** 32  
*Imperial Wagyu, Fresh Ricotta, Ragù*

**Reginette Seafood Alfredo** 37  
*Shrimp, Scallops, Lobster Butter, Cream Sauce*

## STEAKS AND CHOPS

**8 oz Sirloin Burger**<sup>\*</sup> 26  
*Pancetta Jam, Provolone, Lettuce  
Heirloom Tomatoes, Calabrian Chili Aioli, Truffle Fries*

**12 oz Dry Aged Ribeye**<sup>†\*</sup> 48  
*Served With Our House Steak Sauce*

**8 oz Filet Mignon**<sup>†\*</sup> 55  
*Served With Our House Steak Sauce*

**14 oz Dry Aged New York Strip**<sup>†\*</sup> 59  
*Served With Our House Steak Sauce*

## HOUSE SPECIALTIES

**Eggplant Parmigiano** 26  
*Roasted Eggplant, Tomato Sauce  
Mozzarella*

**Grilled Branzino**<sup>†\*</sup> 34  
*Heirloom Tomato Panzanella  
Salsa Verde*

**Chicken Parmigiano** 34  
*Thinly Pounded Chicken  
Marinara, Mozzarella*

**Salmon Oreganato**<sup>†\*</sup> 38  
*Seasoned Breadcrumbs, Lemon  
White Wine, Garlic Butter*

## TRIMMINGS 12

**Mixed Wild Mushrooms** <sup>(gf)</sup>  
*Garlic, Shallots, Extra Virgin Olive Oil*

**Jumbo Asparagus**<sup>(gf)</sup><sup>®</sup>  
*Lemon, Extra Virgin Olive Oil, Cracked Pepper*

**Truffle French Fries**  
*Truffle Oil, Black Pepper, Romano Cheese*

EXECUTIVE CHEF ISAIAS SANCHEZ-AGUIRRE

*Can be made gluten-free †, gluten-free (gf), vegan ☺.*

*\* 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*