

WELCOME



## Happenings

Learn more about our weekly offerings, private events  
and signature items available for purchase.

### Endless Brunch

SUNDAY 10:30AM-3PM

Sip, savor, repeat: brunch perfection awaits! Enjoy an endless array  
of LAVO delights and American brunch classics at \$65 per person  
as well as mimosa and bloody mary upgrades.



### Greatest Hits Menu

AVAILABLE FOR DINNER  
NIGHTLY • \$68/PP

Enjoy a three-course chef's tasting  
menu of our best-selling dishes.

#### BRIGHTLAND FOR LAVO

100% Extra Virgin Olive Oil

Herbaceous, green and complex, this EVOO  
is crafted with California heirloom olives.

38

#### SPECIAL EVENTS

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

tel: 310.817.6471

BENVENUTO

# Dinner

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

## CAVIAR SERVICE

"The Only" Oscietra Caviar  
served with traditional accompaniments

30g 160

Add a bottle of  
Dom Pérignon 'White Luminous' - Vintage 2015

950

## ANTIPASTI

|                              |                                                             |            |
|------------------------------|-------------------------------------------------------------|------------|
| Oysters On The Half Shell    | limoncello mignonette * + "The Only" Caviar 5 ea            | 1/2 dz. 24 |
| Crispy Zucchini Blossoms     | lemon zest, whipped ricotta                                 | 15         |
| Semolina Sesame Garlic Bread | basil pesto, marinara, gorgonzola dolce                     | 18         |
| Grilled Baby Artichoke       | gremolata, arugula, fresh mint, verdicchio bianco VE        | 23         |
| Handmade Burrata             | heirloom tomato, eggplant caponata, basil oil               | 26         |
| Fritto Misto                 | zucchini, calamari, shrimp, vinegar peppers                 | 28         |
| Sicilian Crudo               | tuna, hamachi, salmon, salsa verde, capers GF *             | 24         |
| Grilled Octopus              | celery hearts, castelvetrano olives, cipollini, potatoes GF | 27         |
| Yellowfin Tuna Tartare       | avocado, carta di musica, taggiasca olive dressing *        | 28         |
| Wagyu Beef Carpaccio         | black truffle, arugula, parmigiano reggiano GF *            | 32         |

## "THE MEATBALL"

16 ounces of fresh ground imperial wagyu, italian sausage and veal  
served with marinara and fresh whipped ricotta

34

+ = can be made gluten-free GF = gluten-free VE = vegan

\* 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.

## INSALATE

|                                                                                       |    |
|---------------------------------------------------------------------------------------|----|
| <b>Verde</b> <i>cucumber, avocado, marcona almond, honey-rosemary dressing</i> GF, VE | 18 |
| <b>Baby Beets</b> <i>sicilian pistachio, mint, orange, goat cheese</i> GF             | 21 |
| <b>Caesar della Casa</b> <i>romaine hearts, croutons, classic dressing *</i>          | 22 |

## WOOD-FIRED PIZZA

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

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| <b>Margherita</b> <i>fior di latte, basil, extra-virgin olive oil</i>       | 27 |
| <b>Vodka Pepperoni</b> <i>fior di latte, mozzarella, basil</i>              | 28 |
| <b>Spicy Calabrese</b> <i>mozzarella, salami, lacinato kale, olio santo</i> | 29 |
| <b>Black Truffle</b> <i>wild mushrooms, oregano, black truffle pecorino</i> | 34 |

## PASTA

|                                                                                                          |    |
|----------------------------------------------------------------------------------------------------------|----|
| <b>Spaghetti</b> <i>filetto di pomodoro, basil, extra virgin olive oil</i> VE                            | 28 |
| <b>Tagliatelle Bolognese</b> <i>cream, turkey, parmigiano reggiano</i>                                   | 29 |
| <b>Bucatini Carbonara</b> <i>crispy guanciale, egg yolk, black pepper, pecorino romano</i>               | 30 |
| <b>Burrata Tortellini</b> <i>basil, cherry tomato marinara, parmigiano reggiano</i>                      | 32 |
| <b>Penne alla Vodka</b> <i>prosciutto, cream, spicy tomato</i>                                           | 34 |
| <b>Zitoni Genovese</b> <i>braised short rib, sweet onions, pecorino romano</i>                           | 33 |
| <b>Seafood fra Diavolo</b> <i>scallops, shrimp, calamari, tomato, brandy, crushed chili + Lobster</i> 15 | 33 |
| <b>Naked Ricotta Ravioli</b> <i>wild mushrooms, spinach, black summer truffle</i>                        | 35 |

### SALT-BAKED SEA BASS FOR TWO

*preserved lemon & herb-stuffed Branzino baked in a salt crust  
served tableside with an arugula & shaved fennel salad  
please allow 45 mins GF*

150

### 40oz. PRIME AGED TOMAHAWK RIBEYE

*spring onions, crispy smashed fingerlings* GF \*

175



## SPECIALTIES

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| <b>Eggplant Parmigiano</b> <i>marinara, mozzarella</i>                                       | 25 |
| <b>Faroe Island Salmon Oreganato</b> <i>breadcrumbs, lemon, white wine, garlic butter †*</i> | 39 |
| <b>Chicken Parmigiano</b> <i>thinly-pounded cutlet, marinara, mozzarella</i>                 | 37 |
| <b>Grilled Branzino</b> <i>laurel, lemon, parsley salad GF</i>                               | 48 |
| <b>Prawns alla Scampi</b> <i>garlic butter, fresno chili, lemon, oregano bread crumbs</i>    | 46 |

## THANKSGIVING 2025

### Carved Herb Roasted Turkey

*chestnut stuffing with roasted vegetables, pecans and sausage  
bourbon maple sweet potatoes, country gravy, cranberry sauce  
sautéed haricot verts, choice of apple or pumpkin tart*

68

## CARNE

**8 oz. Filet Mignon** 64

**20 oz. Ribeye** 69

### Extras 5

*salsa verde • green peppercorn • gorgonzola dolce • tre pepe butter*

## CONTORNI

|                                                                                           |    |
|-------------------------------------------------------------------------------------------|----|
| <b>Funghi Misti</b> <i>wild mushrooms, fresh herbs GF, VE</i>                             | 16 |
| <b>Jumbo Asparagus</b> <i>lemon, extra virgin olive oil, cracked pepper GF, VE</i>        | 16 |
| <b>Crispy Smashed Fingerling Potatoes</b> <i>parmigiano reggiano, gorgonzola dolce GF</i> | 16 |
| <b>Black Truffle French Fries</b> <i>pecorino romano</i>                                  | 18 |

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