LAVO

APPETIZERS

**Garlic Bread 21**
Basil Pesto, Marinara, Gorgonzola Dolce

**MINESTRONE 18**
Pesto Crostini, Prosciutto Brodo

**SPICY LOBSTER BISQUE 28**
Sherry Marscapone, Tarragon

**BAKED CLAMS OREGANATO 31**
Toasted Breadcrumbs, Garlic, White Wine

**CHARRED OCTOPUS 32**
Celery, Endive, Red Wine Vinagrette, Fennel, Oregano

**Eggplant Parmigiano 23**
Marinara, Mozzarella, Parmigiano

**Burrata 28**
Heirloom Tomato, Red Onion, Basil Pesto

**FRIED CALAMARI 31**
Spicy Marinara, Pickled Peppers, Zucchini

**Salumi - Formaggi 31**
Assortment of Imported Cured Meat, Italian Cheeses

**Tuna Tartare 33**
Yellow Fin Tuna, Avocado, Crispy Garlic, Black Olive Dressing

“The Meatball” 39
1lb of Fresh Ground Imperial Wagyu, Veal, Italian Sausage. Served with Fresh Whipped Ricotta

RAW BAR

**OYSTERS ON THE HALF SHELL**
HALF DOZEN 49
ONE DOZEN 95
DAILY SELECTION

**JUMBO SHRIMP COCKTAIL 33**
Spicy Cocktail Sauce, Lemon

**CLAMS ON THE HALF SHELL**
HALF DOZEN 28
ONE DOZEN 53
Littlenecks

**Maine Lobster Cocktail 68**
Spicy Cocktail Sauce, Garlic Aioli

**Seafood Plateau Piccolo 150**
Jumbo Shrimp, 4 Oysters, 4 Littleneck Clams, King Crab, Half Lobster, Crabmeat Salad, Tuna Ceviche

**Seafood Plateau Grande 220**
Jumbo Shrimp, 8 Oysters, 8 Littleneck Clams, King Crab, Whole Lobster, Crabmeat Salad, Tuna Ceviche, Scallop Salad

SALADS

**Organic Mixed Greens**
House Lettuce Mix, Shaved Apple, Red Wine Vinaigrette 22

**Asparagus Salad**
Blood Orange, Fava Bean, Rhubarb Mostarda 28

**Roasted Beets**
Goat Cheese, Citrus, Toasted Almond, Sun Dried Tomato Vinaigrette 25

**Classic Caesar**
Romaine Lettuce, Parmigiano Cheese, Garlic Croutons 28

**The Wedge**
Creamy Gorgonzola, Pancetta, Heirloom Tomato 27

**Chopped “Louie”**
Lobster, Shrimp, Assorted Vegetable, House Vinaigrette 38

BRICK OVEN PIZZA

**Margherita**
Fresh Mozzarella, Tomato, Basil 32

**Quattro Formaggi**
Fresh Mozzarella, Gorgonzola, Scamorza 33

**Meatball**
Wagyu Meatball, Tomato Agridolce, Ricotta, Capsicum 35

**Spinach and Artichoke**
Fresh Mozzarella, Roasted Garlic, Black Olive, Mushroom 33

**Carne**
Salami, Prosciutto, Tomato, Pepperoncini, Gorgonzola, Fresh Mozzarella 37

Please Alert Your Server to Any Food Allergies
All prices displayed are subject to prevailing Goods and Services Tax and 10% service charge.
Pastas

Spaghetti Tomato and Basil 31
Onion, Garlic, Olive Oil

Spaghetti Carbonara 38
Prosciutto, Bacon, Onions, Romano Cheese

Penne alla Vodka 37
Onions, Prosciutto, Peas, Light Cream Sauce

Linguini White Clams 43
Garlic, Toasted Bread Crumbs, Pepperoncini

Chicken Agnolotti 39
Sage, Grana Padano

Penne Seafood Alfredo 41
Prawns, Scallops, Lobster Butter

Rigatoni Melanzana 36
Tomato, Roasted Eggplant, Onion, Buffalo Mozzarella

Bucatini all’Amatriciana 39
Guanciale, Black Pepper, Tomato

Cavatelli Bolognese 39
Italian Sausage, Tomato, Fresh Ricotta

Potato Gnocchi 46
Cream, Mushroom Ragu, Black Truffle

Spaghetti and Meatballs 44
Imperial Wagyu, Fresh Ricotta, Ragu

Linguini w/Mixed Seafood 48
Prawns, Scallops, Clams, Mussel, Spicy Tomato Sauce

House Specialties

Grilled Salmon Oregano 45
Seasoned Bread crumbs, Lemon, White Wine, Garlic

Chicken Parmigiano 43
Thinly Pounded Chicken, Marinara, Mozzarella

Chicken Marsala 44
Wild Mushrooms, Spinach, Marsala Demi Glaze

Chicken “Dominick” 46
White Balsamic, Roasted Potatoes, Red Chili Flakes

Roasted Barramundi 49
Fresh Heirloom Tomato, Butter, Crispy Portabella

Grilled Yellow Fin Tuna 50
Roasted Tomato, Artichoke, Celery

Pistachio Iberico Pork Chop 58
Pistachio Crust, Braised Pork Belly, Charred Eggplant

Colossal Prawn 58
Aperol Butter, Panzanella Salad

Whole Branzino Puttanesca 55
Confit Tomato, Roasted Garlic, Tuggiasca Olive

Dover Sole 70
Brown Butter Piccata

From The Grill

All of our steak are seasoned with sea salt and black pepper

IBERICO PORK CHOP 55
New York Strip (900 grams) 95
FILET MIGNON (920 grams) 80
T-BONE (900 grams) 165
LAMB CHOPS 88
PORTERHOUSE (900 grams) 185

Rossini 38
Foie Gras, Truffle Madeira Sauce

Extras 5
Black Truffle Butter, Garlic Herb Butter, Chimichurri, Horseradish Cream

Trimmings 18

Creamed Spinach
Butter, Fontina, Nutmeg

Sautéed Spinach
Garlic, Onion, Extra Virgin Olive Oil

Garlic Mashed Potatoes
Roasted Garlic, Cream, Extra Virgin Olive Oil

Grilled Asparagus
Lemon, Extra Virgin Olive Oil, Cracked Pepper

Mixed Wild Mushrooms
Garlic, Herbs, Truffle Oil

Broccoli Rabe
Chili Flakes, Lemon, Pecorino

Roasted Rosemary Potatoes
Sautéed Onions, Garlic, Veal Demi Glaze

Brussels Sprouts
Pancetta, Cipollini, Sherry Vinagrette

French Fries
Truffle Oil, Black Pepper, Romano Cheese

Risotto Milanese
Saffron, Parmigiano

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