



ITALIAN RESTAURANT • NIGHTCLUB

### APPETIZERS

**BAKED CLAMS OREGANATO \$14**  
*Littleneck Clams, Toasted Bread Crumbs, Garlic Butter*

**EGGPLANT PARMAGIANO \$15**  
*Roasted Eggplant, Spicy Marinara, Mozzarella*

**TUNA TARTARE \$16**  
*Diced Yellow Fin Tuna, Avocado, Crispy Garlic, Black Olive Dressing*

**CRISPY FRIED CALAMARI \$16**  
*Fresh Lemon, Parsley, Spicy Marinara*

**KOBE STUFFED RICE BALLS \$17**  
*Garden Peas, Mozzarella, Spicy Marinara*

**SAUTÉED MUSSELS SPICY MARINARA \$17**  
*Garlic Crostini, Extra Virgin Olive Oil, Pomodoro*

**PROSCIUTTO SERVICE \$21**  
*18-Month Old San Danielle Prosciutto, Seasonal Fruit, House Specialties*

**SEARED SEA SCALLOPS \$22**  
*Cannellini Bean Ragout, Pancetta, Fennel, Pesto*

**KOBE BEEF CARPACCIO \$24**  
*Black Truffle Vinaigrette, Rocket Lettuce*

### RAW BAR

**CLAMS ON THE HALF SHELL \$14**  
*Half Dozen Cherrystones or Little Necks*

**OYSTERS ON THE HALF SHELL \$15**  
*Half Dozen, Daily Selection*

**JUMBO SHRIMP COCKTAIL \$21**  
*Four Jumbo Shrimp, Spicy Cocktail Sauce, Lemon*

**MAINE LOBSTER COCKTAIL \$22**  
*Chilled Lobster, Fingerling Potato Chips, Garlic Aioli*

**SEAFOOD PLATEAU PICCOLO \$55**  
*4 Jumbo Shrimp, 4 Oysters, 4 Little Neck Clams,  
Half-Lobster, Crabmeat Salad, Tuna Ceviche*

**SEAFOOD PLATEAU GRANDE \$95**  
*6 Jumbo Shrimp, 8 Oysters, 8 Little Neck Clams,  
Whole Lobster, Crabmeat Salad, Tuna Ceviche, Scallop Salad*

### SALADS

**ROASTED BEET SALAD** *Goat Cheese, Toasted Almonds, Sun Dried Tomato Vinaigrette* \$14

**ORGANIC MIXED GREEN SALAD** *Radicchio, Pears, Sherry Vinaigrette* \$16

**CAESAR SALAD** *Romaine Lettuce, Parmagiano Cheese, Garlic Croutons* \$17

**HEIRLOOM TOMATO BUFALA MOZZARELLA** *Sliced Tomato, Red Onion, Fig Balsamic* \$18

**CHOPPED "LOUIE" SALAD** *Lobster, Shrimp, Assorted Vegetables, House Vinaigrette* \$19

### SOUPS

**VEGETABLE MINISTRONE \$9**  
*Pesto Crouton*

**LOBSTER FRA DIAVOLO BISQUE \$14**  
*Sherry Mascarpone Cream*

### MEATBALLS

**MADE FROM FRESH GROUND A-5 KOBE**

*Meatball with Sausage Ragu* \$18

*Meatball with Whipped Fresh Ricotta* \$20

*Meatball with Salad and Garlic Crostini* \$21



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**BRICK OVEN PIZZA**  
TWO FEET LONG

**MARGHERITA \$18**  
*Fresh Mozzarella, Tomato, Basil*

**FOUR CHEESE \$20**  
*Mozzarella, Fontina, Gorgonzola, Scamorza*

**CACCIATORE \$21**  
*Onion, Mushroom, Tomato, Peppers, Bel Paese Cheese*

**SPINACH AND ARTICHOKE \$21**  
*Mozzarella, Roasted Garlic, Black Olives*

**CARNE \$24**  
*Sopresatta, Prosciutto, Tomato, Pepperoncini, Fresh Mozzarella*

**LOBSTER SCAMPI STYLE \$28**  
*Roasted Lobster, Fingerling Potatoes, Garlic Oil, Fresh Herbs*

**PASTAS**

**SPAGHETTI FRESH TOMATO AND BASIL \$19**  
*Light Tomato, Garlic, Oil*

**FOUR CHEESE RAVIOLI \$22**  
*Marinara, Basil, Romano Cheese*

**SPAGHETTI CARBONARA \$24**  
*Pancetta, Prosciutto, Bacon, Onions, Light Cream Sauce*

**PENNE ALA VODKA \$24**  
*Onions, Prosciutto, Light Cream, Peas*

**RIGATONI MELENZANA \$24**  
*Fresh Tomato, Roasted Eggplant, Bufala Mozzarella*

**RIGATONI SAUSAGE BOLOGNESE \$24**  
*Spicy Tomato, Red Wine, Vegetables*

**CHICKEN AND MUSHROOM RAVIOLI \$25**  
*Fontina Cheese, Sage and Butter*

**PENNE SEAFOOD ALFREDO \$28**  
*Light Cream Sauce, Shrimp, Scallops, Lobster Butter*

**RISOTTO WITH BRAISED SHORT RIBS \$28**  
*Red Wine, Saffron, Vegetables*

**SPAGHETTI WITH KOBE MEATBALLS \$34**  
*Fresh Ricotta and Parmesan Cheese*

**LINGUINI WITH MIXED SEAFOOD \$38**  
*Shrimp, Scallops, Clams, Mussels, and Spicy Red Sauce*

**POTATOES \$10**

**SEA SALT BAKED POTATO**

*Bacon Bits, Spicy Butter, Sour Cream*

**POLENTA FRIES**

*Yellow Cornmeal, Spicy Marinara, Parmesan Cheese*

**CRISPY FRENCH FRIES**

*Garlic Powder, Black Pepper, Romano Cheese*

**GARLIC MASHED POTATOES**

*Roasted Garlic, Cream, Extra Virgin Olive Oil*

**ROASTED ROSEMARY POTATOES**

*Sautéed Onions, Garlic, Veal Demi Glaze*

**TRIMMINGS \$10**

**BABY ASPARAGUS**

*Lemon, Extra Virgin Olive Oil, Cracked Pepper*

**CRISPY ZUCCHINI**

*Lemon, Seasoned Flour, Parmesan Cheese*

**CREAMED SPINACH**

*Onions, Butter, Parmesan Cheese*

**HARICOT VERT**

*Garlic, Extra Virgin Olive Oil, Pine Nuts*

**MIXED WILD MUSHROOMS**

*Garlic, Shallots, Extra Virgin Olive Oil*

**SAUTÉED BROCCOLI RABE**

*Garlic, Extra Virgin Olive Oil, Broth*

**SAUTÉED SPINACH**

*Garlic, Extra Virgin Olive Oil*

**STEAMED BROCCOLI**

*Lemon*

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES  
20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF EIGHT OR MORE



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### STEAKS

ALL STEAKS ARE USDA PRIME AND AGED FOR 21 DAYS

*Our Steaks are Grilled and Seasoned with Sea Salt & Fresh Cracked Black Pepper*

8oz.	CENTER CUT FILET	\$38
12oz.	CENTER CUT FILET	\$45
14oz.	NEW YORK STRIP	\$46
20oz.	BONE-IN RIB EYE	\$48

#### BUTTERS \$3

GORGONZOLA  
BLACK TRUFFLE  
GARLIC HERB

#### TOPPINGS

**LOBSTER OSCAR \$12**  
*Grilled Lobster, Asparagus, Béarnaise*

**ROSSINI \$14**  
*Foie Gras, Mushrooms, Truffle Sauce*

#### SAUCES \$3

BÉARNAISE  
CHIMICHURRI  
HORSERADISH CREAM  
GREEN PEPPERCORN

### MAINE LOBSTER: MARKET PRICE

STEAMED OR BROILED

LOBSTER ARRABBIATA \$5 EXTRA

STUFFED WITH CRABMEAT AND SCALLOPS OREGANATO \$20 EXTRA

### HOUSE SPECIALTIES

**BRICK OVEN SALMON OREGANATO \$26**

*Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter*

**CRISPY CHICKEN "DOMINIC" \$28**

*White Balsamic, Potatoes, Red Chili Flakes*

**CHICKEN MARSALA \$28**

*Breast of Chicken, Wild Mushrooms, Marsala Wine*

**CHICKEN PARMAGIANO \$28**

*Thinly Pounded Chicken, Spicy Marinara, Mozzarella*

**VEAL MILANESE \$28**

*Thinly Pounded Veal, Fresh Breadcrumbs, Tomatoes, Arugula Salad*

**VEAL PARMAGIANO \$29**

*Thinly Pounded Veal, Spicy Marinara, Mozzarella*

**SHRIMP SCAMPI WITH ROASTED FENNEL \$31**

*Jumbo Shrimp, Garlic Butter, White Wine*

**GRILLED TUNA WITH ROASTED ARTICHOKE \$32**

*Yellow Fin Tuna, Oven Roasted Tomatoes, Lemon Vinaigrette*

**GRILLED SWORDFISH GIARDINARA \$34**

*Fingerling Potato, Haricot Vert, Citrus Vinaigrette*

**ROASTED CHILEAN SEA BASS \$34**

*Fresh Heirloom Tomato, Butter, Crispy Portobello*

**RACK VEAL CHOP \$42**

*Vinegar Peppers, Roasted Potatoes, Basil Oil*

JOIN US TUESDAY THROUGH SUNDAY UPSTAIRS AT LAVO NIGHTCLUB  
702.791.1818