



ITALIAN RESTAURANT

APPETIZERS

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

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

TUNA TARTARE \$15
Diced Yellow fin Tuna, Avocado, Crispy Garlic, Black Olive Dressing

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

KOBE STUFFED RICE BALLS \$16
Garden Peas, Mozzarella, Spicy Marinara

SAUTÉED MUSSELS SPICY MARINARA \$17
Garlic Crostini, Extra Virgin Olive Oil, Pomo Doro

SPEDINI ALA ROMANO \$17
Toasted Fresh Mozzarella, Lemon Caper Sauce

FRIED FRESH MOZZARELLA \$18
Basil Focaccia, Arugula Salad

PROSCIUTTO SERVICE \$19
18 Month Old San Danielle Prosciutto, Seasonal Fruit, House Specialties

SEARED SEA SCALLOPS \$21
Cannellini Bean Ragout, Pancetta, Fennel, Pesto

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

RAW BAR - CRUDO

YELLOW FIN TUNA CARPACCIO \$14
Lemon Oil, Watermelon Radish, Fresh Cracked Pepper, Fennel

ATLANTIC SALMON CRUDO \$16
Fresh Dill, Horseradish Cream, Truffle Salt, Extra Virgin Olive Oil

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

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

SALADS

ROASTED BEET SALAD \$16
Goat Cheese, Toasted Almonds, Sun Dried Tomato Vinaigrette

ORGANIC MIXED GREEN SALAD \$16
Radichio, Pears, Sherry Vinaigrette

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

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

CHOPPED ANTIPASTO SALAD \$20
Cured Meats, Provolone, assorted Vegetables, House Vinaigrette

SOUPS

VEGETABLE MINISTRONE \$9
Pesto Crouton

LOBSTER FRA DIAVOLO BISQUE \$16
Sherry Mascarpone Cream

MEATBALLS

MADE FROM FRESH GROUND A-5 KOBE

Meatball with Sausage Ragù \$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

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

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

LOBSTER SCAMPI STYLE \$34
Roasted Lobster, Fingerling Potatoes, Garlic Oil, Fresh Herbs

PASTAS

SPAGHETTI FRESH TOMATO AND BASIL \$18
Light Tomato, Garlic, Oil

SPAGHETTI CARBONARA \$22
Pancetta, Prosciutto, Bacon, Onions, Light Cream Sauce

PENNE ALA VODKA \$22
Onions, Prosciutto, Cream, Peas

LINGUINI WHITE CLAM SAUCE \$22
Whole and chopped Clams, Garlic, Hot Pepper

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

ORECCHIETTE BROCCOLI RABE AND SAUSAGE \$24
Sweet Sausage, Garlic, Oil, Breadcrumbs

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

PENNE SEAFOOD ALFREDO \$26
Light Cream Sauce, Shrimp, Scallops, Lobster Butter

LOBSTER AND ASPARAGUS RISOTTO \$30
Roasted Pine Nuts, Preserved Lemon

SPAGHETTI WITH KOBE MEATBALLS \$32
Fresh Ricotta and Parmesan Cheese

POTATOES \$10

SEA SALT BAKED POTATO \$12
Bacon Bits, Spicy Butter, Sour Cream

POLENTA FRIES
Yellow Cornmeal, Spicy Marinara, Parmesan Cheese

CONTADINA POTATOES
Peppers, Onions, Sherry Vinegar

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

TRIMMINGS \$10

SAUTÉED SPINACH
Garlic, Extra Virgin Olive Oil

CRISPY ZUCCHINI
Lemon, Seasoned Flour, Parmesan Cheese

SAUTÉED BROCCOLI RABE
Garlic, Extra Virgin Olive Oil, Broth

GRILLED ASPARAGUS
Lemon, Extra Virgin Olive Oil, Cracked Pepper

STEAMED BROCCOLI
Lemon

CREAMED SPINACH
Onions, Butter, Parmesan Cheese

MIXED WILD MUSHROOMS
Garlic, Shallots, Extra Virgin Olive Oil



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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

8 OZ. CENTER CUT FILET \$38

14 OZ. NEW YORK STRIP \$46

20 OZ. BONE-IN RIB EYE \$48

PORTER FOR TWO \$75

BUTTERS \$3

GORGONZOLA
BLACK TRUFFLE
GARLIC HERB

TOPPINGS

LOBSTER OSCAR \$15
Grilled Lobster, Asparagus, Béarnaise
ROSSINI \$18
Foie Gras, Mushrooms, Truffle Sauce

SAUCES \$3

BÉARNAISE
CHIMICHURRI
HORSERADISH CREAM
GREEN PEPPERCORN

MAINE LOBSTER: MARKET PRICE

STEAMED OR BROILED
FRA DI AVALO WITH MIXED SEAFOOD \$15 EXTRA
STUFFED WITH CRABMEAT AND SCALLOPS OREGANATO \$20 EXTRA

HOUSE SPECIALTIES

BRICK OVEN SALMON OREGANATO \$24
Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter

SAUSAGE AND PEPPERS \$25
Hot and Sweet Sausage, Mixed Peppers, Fresh Herbs, Potatoes

CRISPY CHICKEN "DOMINIC" \$26
White Balsamic, Potatoes, Red Chili Flake

CHICKEN MARSALA \$26
Breast of Chicken, Wild Mushrooms, Marsala Wine

CHICKEN PARMAGIANO \$26
Thinly Pounded Chicken, Spicy Marinara, Mozzarella

VEAL MILANESE \$26
Thinly Pounded Veal, Fresh Breadcrumbs, Tomatoes, Arugula Salad

VEAL PARMAGIANO \$28
Thinly Pounded Veal, Spicy Marinara, Mozzarella

SHRIMP SCAMPI WITH ROASTED FENNEL \$28
Jumbo Shrimp, Garlic, Butter, White Wine

GRILLED TUNA ROASTED ARTICHOKE \$28
Yellow Fin Tuna, Oven Roasted Tomatoes, Lemon Vinaigrette

GRILLED SWORDFISH PUTTANESCA \$32
Black Olive, Onion, Tomato, Capers

ROASTED CHILEAN SEA BASS \$34
Fresh Heirloom Tomato Butter, Crispy Portobello

RACK VEAL CHOP \$38
Vinegar Peppers, Roasted Potatoes, Basil Oil

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

JOIN US TUESDAY THROUGH SUNDAY UPSTAIRS AT LAVO NIGHTCLUB
702.791.1818

ALSO VISIT US AT TAO ASIAN BISTRO AND NIGHTCLUB INSIDE THE VENETIAN RESORT 702.388.8338
EXECUTIVE CHEF JOHN DELOACH CORPORATE EXECUTIVE CHEF RALPH SCAMARDELLA