

WELCOME

Special Events

Please inquire about our group dining packages and hosting your private event at LAVO.
email: LVEvents@TaoGroup.com

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HOUSE COCKTAILS 22

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LAVO-lini

fruity, bright, refreshing

belvedere vodka, grapefruit, peach, lime, aloe vera, grape

Tomasina

clean, sour, skinny

casamigos blanco tequila, doladira, jasmine, lime, agave

Mint Condition

bold, robust, citrusy

buffalo trace bourbon, aperol, ayuuk, mint, orange

In Dew Thyme

fruity, refreshing, floral

herradura blanco tequila, honeydew, limoncello, mint lemon verbena, q mixers sparkling grapefruit, egg white*

Secret Garden

herbaceous, effervescent, zesty

the botanist gin, strega, basil, q mixers elderflower tonic, fennel

Appley Named

ripe, floral, herbaceous

absolut elyx vodka, st germain, apple, lemon, rosemary

Villa Royale

bright, citrusy, effervescent

grey goose essences strawberry lemongrass vodka, orangecello, hibiscus, sparkling wine

Silk Road

velvety, crisp, fresh

ketel one botanicals cucumber mint vodka, galliano, lemon, pineapple, egg white*

Hot & Bothered

tangy, spicy, vibrant

maestro dobel diamante tequila, dos hombres mezcal, chili, strawberry, sparkling raspberry

Part & Parcel

tropical, spiced, complex

bacardi spiced rum, american whiskey, lime, honey, red bull red edition sugarfree (watermelon)

Brewed Awakening

our espresso martini

haku vodka, kahlúa, espresso, amaro, vanilla

All of our house cocktails can be made non-alcoholic. Same flavors, zero proof. 15

LAVO SGROPPINO

lush, refreshing, crisp

italicus rosolio di bergamotto, prosecco, lemon sorbet, orange blossom

BOTTLED BEERS & SELTZERS

Bud Light, USA	9	Peroni, Italy	10
Budweiser, USA	9	Stella Artois, Belgium	10
Dos Equis, Mexico	10	Bud Light Black Cherry Seltzer, USA	9
Goose Island IPA, USA	10	High Noon Watermelon Seltzer, USA	9
Heineken, Holland	10	NÜTRL Watermelon Seltzer, USA	9
Heineken Silver, Holland	10	NÜTRL Pineapple Seltzer, USA	9
Heineken 0.0 n/a, Holland	10	White Claw Vodka + Soda Peach, USA	9
Michelob Ultra, USA	9		



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BENVENUTO
Brunch

We proudly prepare classic dishes with the best sourced ingredients to offer our truest expression of Italian cooking in the heart of Las Vegas.

ENDLESS ITALIAN BRUNCH

includes all items below, subject to change due to availability or season. prices indicate additional charge.

55 per person

BOTTOMLESS

per person - 2-hour limit

Classic Mimosa 35

gambino prosecco, choose 3 mixers: orange, pineapple, peach, mango, blueberry

Bloody Mary or Maria 35

new amsterdam vodka OR cuervo tradicional plata tequila Q mixers premium bloody mary mix

Champagne Mimosa 75

g.h. mumm 'grand cordon' brut champagne, seasonal fruit, with your choice of 3 mixers: orange, pineapple, peach, mango, blueberry

SALADS

Verde GF

cucumber, avocado, marcona almond, honey-rosemary dressing

Baby Beets GF

goat cheese, oranges, sicilian pistachio vinaigrette

Classic Caesar †

romaine lettuce, parmigiano cheese, garlic croutons

RAW BAR

Oysters * GF add "The Only" caviar 6 ea

daily selection, served with traditional accompaniments (limit of 24 per order, per table)

Tuna Tartare * †

diced yellowfin tuna, avocado, crispy garlic, black olive dressing

Salmon Crudo * GF

gala apples, orange chili vinaigrette

HOUSE SPECIALTIES

THE Meatball 5

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

Chicken Parmigiana Classico 5

thinly-pounded chicken, marinara, mozzarella

36oz. Prime Meyer Porterhouse Steak & Eggs * 125

served tableside with peppercorn sauce and weiser family farms home fries

8oz. Filet Mignon * 12

14oz. New York Strip Steak * 15

Lobster fra Diavolo Baked Eggs * 15

tomatoes, basil, potatoes, crushed chilis

SIDES

Duroc Bacon • Pork Links • Weiser Family Farms Home Fries

Grilled Asparagus • Truffle Fries • Seasonal Mushrooms

† Can be made gluten-free GF = gluten-free VE = vegan

* Please alert your server to any food allergies.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CAVIAR SERVICE

"The Only" Oscietra Caviar
served with traditional accompaniments

30g 160

PIZZA

Gluten-free pizza and pasta options are available.

Smoked Salmon

egg, crème fraîche, dill add "The Only" caviar 18

Margherita

fresh mozzarella, tomato, basil

Black Truffle

wild mushrooms, oregano, black truffle pecorino

PASTA

Reginette Chicken Alfredo

parmigiano crema, chicken breast, black pepper

Penne alla Vodka

onions, prosciutto, peas, light cream sauce

Spaghetti Tomato and Basil

onion, garlic, extra virgin olive oil

Pappardelle Bolognese Bianco

cream, veal, pork, parmigiano reggiano

FARMERS MARKET SPECIALTIES

organic eggs from chino valley ranchers' pasture-raised hens

Anson Mills Polenta Blueberry Pancakes

harry's berry compote, maple sabayon

Country Eggs *

(scrambled or fried) weiser family farms home fries, smoked duroc bacon

Eggs Benedict *

porchetta, house tomato focaccia, cherry pepper relish, vermentino hollandaise

Avocado Croissant *

arugula, poached egg, parmigiano

Chicken & Waffles

crispy mary's farm chicken, spiced crema, candied pecans

Sheep's Milk Ricotta Waffles

gianduja, caramelized bananas, acacia honey

Deviled Eggs & 'The Only' Caviar

bellwether farms crème fraîche, wild watercress

• OMELETS •

served with weiser family farms home fries and market greens

Egg White

lacinato kale, butternut squash, fresh mozzarella

Calabrian

spicy salami, escarole, straus family sour cream

Funghi Misti

seasonal mushrooms, truffle pecorino

DESSERT CART

chef's selection of artisanal cakes, pastries and delicacies

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