



ITALIAN RESTAURANT • CASINO CLUB

## APPETIZERS

**BAKED CLAMS OREGANATO 17**  
*Littleneck Clams, Toasted Bread Crumbs, Garlic Butter*

**EGGPLANT PARMIGIANO 18**  
*Roasted Eggplant, Marinara, Mozzarella*

**WAGYU STUFFED RICE BALLS 18**  
*Imperial Beef, Garden Peas, Spicy Marinara*

**CRISPY FRIED CALAMARI 19**  
*Fresh Lemon, Parsley, Spicy Marinara*

**CHARRED OCTOPUS 21**  
*Celery, Endive, Red Wine, Fennel, Oregano*

**\* TUNA TARTARE 22**  
*Diced Yellow Fin Tuna, Avocado, Crispy Garlic, Black Olive Dressing*

**SALUMI-FORMAGGI PLATTER 24**  
*18-Month Old San Daniele Prosciutto, Italian Cheeses, Assorted Salumi*

**\* IMPERIAL WAGYU CARPACCIO 26**  
*Black Truffle Vinaigrette, Rocket Lettuce*

## RAW BAR

**\*CLAMS ON THE HALF SHELL**  
**HALF DOZEN 15**  
**DOZEN 28**  
*Cherrystones or Little Necks*

**\*OYSTERS ON THE HALF SHELL**  
**HALF DOZEN 18**  
**DOZEN 32**  
*Daily Selection*

**JUMBO SHRIMP COCKTAIL**  
**8 PER PIECE**  
*Jumbo Shrimp, Spicy Cocktail Sauce, Lemon*

**MAINE LOBSTER COCKTAIL**  
**28**  
*Chilled Lobster, Fingerling Potato Chips, Garlic Aioli*

**\*SEAFOOD PLATEAU PICCOLO**  
**85**  
*4 Jumbo Shrimp, 4 Oysters, 4 Little Neck Clams, King Crab  
Half-Lobster, Crabmeat Salad, Tuna Ceviche*

**\*SEAFOOD PLATEAU GRANDE**  
**135**  
*6 Jumbo Shrimp, 8 Oysters, 8 Little Neck Clams, King Crab  
Whole Lobster, Crabmeat Salad, Tuna Ceviche, Scallop Salad*

## SALADS

**MIXED GREEN** *House Lettuce Mix, Shaved Apples, Red Wine Vinaigrette* 17

**ROASTED BEET** *Goat Cheese, Toasted Almonds, Sun Dried Tomato Vinaigrette* 18

**THE WEDGE** *Creamy Gorgonzola, Pancetta, Heirloom Tomato* 19

**CAESAR** *Romaine Lettuce, Parmigiano Cheese, Garlic Croutons* 19

**SUN RIPENED TOMATO BURRATA** *Sliced Tomato, Red Onion, Fig Balsamic* 19

**CHOPPED "LOUIE"** *Lobster, Shrimp, Assorted Vegetables, House Vinaigrette* 24

## SOUPS

**VEGETABLE MINISTRONE 9**  
*Pesto Crouton*

**LOBSTER FRA DIAVOLO BISQUE 14**  
*Sherry Mascarpone Cream, Tarragon Biscotti*

## THE MEATBALL

*Made from Fresh Ground Imperial Wagyu, Italian Sausage  
and Veal. Handcrafted with fresh herbs & imported cheeses.*

*Meatball with Sausage Ragù* 23

*Meatball with Fresh Whipped Ricotta* 25

*Meatball with Salad and Garlic Crostini* 25

*\* 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.*

EXECUTIVE CHEF MASSIMILIANO CAMPANARI • CHEF | PARTNER RALPH SCAMARDELLA



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## HOUSE SPECIALTIES

**CHICKEN PARMIGIANO 29**

*Thinly Pounded Chicken, Marinara, Mozzarella*

**CHICKEN MARSALA 32**

*Breast of Chicken, Wild Mushrooms, Marsala Wine*

**\* BRICK OVEN SALMON OREGANATO 31**

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

**GRILLED BRANZINO PANZANELLA 35**

*Ciabatta, Heirloom Tomato, Arugula*

**CRISPY CHICKEN "DOMINIC" 32**

*White Balsamic, Potatoes, Red Chili Flakes*

**\* GRILLED TUNA WITH ROASTED ARTICHOKEs 36**

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

**SHRIMP SCAMPI WITH ROASTED FENNEL 32**

*Jumbo Shrimp, Garlic Butter, White Wine*

**ROASTED CHILEAN SEA BASS 38**

*Fresh Heirloom Tomato, Butter, Crispy Portobello*

**FRESH WHOLE MAINE LOBSTER 39**

*Arrabbiata, Steamed or Broiled*

## PASTAS

**SPAGHETTI FRESH TOMATO AND BASIL 22**

*Light Tomato, Garlic, Oil*

**CHICKEN PORCINI AGNOLOTTI 28**

*Crucolo Cheese, Sage Butter*

**FOUR CHEESE RAVIOLI 25**

*Marinara, Basil, Romano Cheese*

**POTATO GNOCCHI 31**

*Truffle, Mushroom Ragù, Fresh Herbs*

**SPAGHETTI CARBONARA 27**

*Pancetta, Prosciutto, Bacon, Onions, Light Cream Sauce*

**PENNE SEAFOOD ALFREDO 33**

*Light Cream Sauce, Shrimp, Scallops, Lobster Butter*

**PENNE ALLA VODKA 28**

*Onions, Prosciutto, Light Cream, Peas*

**SPAGHETTI AND MEATBALLS 34**

*Imperial Wagyu, Fresh Ricotta, Ragù*

**RIGATONI MELANZANA 28**

*Fresh Tomato, Roasted Eggplant, Bufala Mozzarella*

**LINGUINI WITH MIXED SEAFOOD 38**

*Shrimp, Scallops, Clams, Mussels, Spicy Red Sauce*

**CAVATELLI BOLOGNESE 28**

*Sausage Bolognese Sauce, Fresh Ricotta*

**LOBSTER TAGLIATELLE 38**

*Fresh Maine Lobster, Roasted Tomato, Calabrian Chili*

## RACK VEAL CHOP

**MILANESE 44**

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

**PARMIGIANO 46**

*Thinly Pounded Veal, Marinara, Mozzarella*



GET LUCKY UPSTAIRS AT LAVO CASINO CLUB - ASK FOR DETAILS OR CALL 702.850.6614

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES



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## BRICK OVEN PIZZA 18" LONG

### MARGHERITA 22

*Fresh Mozzarella, Tomato, Basil*

### FOUR CHEESE 23

*Mozzarella, Fontina, Gorgonzola, Scamorza*

### SPINACH AND ARTICHOKE 24

*Mozzarella, Roasted Garlic, Black Olives, Mushrooms*

### CARNE 25

*Sopressata, Prosciutto, Tomato, Pepperoncini, Fresh Mozzarella*

## \* STEAKS

ALL STEAKS ARE USDA PRIME AND DRY AGED FOR 28 DAYS

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

8oz.	CENTER CUT FILET MIGNON	40
14oz.	BONE-IN FILET MIGNON	47
14oz.	NEW YORK STRIP	51
20oz.	BONE-IN RIB EYE	58

## EXTRAS 3

GORGONZOLA • BLACK TRUFFLE BUTTER • GARLIC HERB BUTTER  
\*BÉARNAISE • CHIMICHURRI • HORSERADISH CREAM  
GREEN PEPPERCORN

## TRIMMINGS 11

### SEA SALT BAKED POTATO

*Bacon Bits, Spicy Butter, Sour Cream*

### TRUFFLED FRENCH FRIES

*Truffle Oil, Black Pepper, Romano Cheese*

### JUMBO ASPARAGUS

*Lemon, Extra Virgin Olive Oil, Cracked Pepper*

### BRUSSELS SPROUTS

*Pancetta, Shallots, Parmigiano*

### CREAMED SPINACH

*Onions, Butter, Parmigiano Cheese*

### CRISPY ZUCCHINI

*Lemon, Seasoned Flour, Parmigiano Cheese*

### GARLIC MASHED POTATOES

*Roasted Garlic, Cream, Extra Virgin Olive Oil*

### ROASTED ROSEMARY POTATOES

*Sautéed Onions, Garlic, Veal Demi Glaze*

### MIXED WILD MUSHROOMS

*Garlic, Shallots, Extra Virgin Olive Oil*

### SAUTÉED BROCCOLI RABE

*Garlic, Extra Virgin Olive Oil, Peperoncino*

### SAUTÉED SPINACH

*Garlic, Extra Virgin Olive Oil*

### STEAMED BROCCOLI

*Lemon*

### POLENTA FRIES

*Yellow Cornmeal, Spicy Marinara,  
Parmigiano Cheese*

JOIN US FOR LAVO BRUNCH ON SATURDAYS AND SUNDAYS (STARTING AT 10AM)

ALSO VISIT US AT TAO ASIAN BISTRO & NIGHTCLUB INSIDE THE VENETIAN RESORT 702.388.8338