



# LAVOGLIA

RISTORANTE ITALIANO

## RESTAURANT WEEK

### DINNER MENU

\$ 60

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#### A P P E T I Z E R

CHOICE OF

##### CESARE

LITTLE GEM WHITE ANCHOVIES, FOCACCIA CROUTONS

##### BARBABIETOLE

BABY RAINBOW BEETS, FIGS, ARUGULA, ORANGE SEGMENTS,  
HERBS RICOTTA SPREAD, CANDY HAZELNUTS

##### MARGHERITA PIZZA

##### BURRATA E CAPONATA SICILIANA

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#### M A I N

CHOICE OF

##### RAVIOLI VERDI DI RICOTTA E LIMONE

RICOTTA LEMON GREEN RAVIOLI IN PIENNOLO TOMATOES

##### BRANZINO

GRILLED FILET MEDITERRANEA SEA BASS, AVOCADO MOUSE AND LEMON QUINOA

##### TAGLIATELLA RAGU DI BOLOGNA

SLOWLY COOKED BEEF IN TOMATO SAUCE

##### POLLO AL FORNO

ROASTED HALF CHICKEN, AU JUS GRAVY AND ROASTED POTATOES

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#### D E S S E R T

CHOICE OF

##### TIRAMISU

##### CHEESECAKE

##### CARROT CAKE

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JULY 22 - AUGUST 18, 2024

MONDAY-FRIDAY, SUNDAY



# LAVOGLIA

RISTORANTE ITALIANO

## RESTAURANT WEEK

### LUNCH MENU

\$ 30

#### FIRST COURSE

choice of

##### SOUP OF THE DAY

##### BURRATA

Pugliese e caponata Siciliana

##### CESARE

Little gem, white anchovies, focaccia croutons

##### CRISPY CALAMARI +5

Served with nduja mayo

##### CAVOLO

Baby kale, radicchio trevigiano, prosciutto crudo San Daniele  
& gorgonzola dolce dressing

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#### MAIN COURSE

choice of

##### CACCIO E PEPE GNOCCHI

Cacio e pepe stuffed gnocchi in green pesto sauce

##### TAGLIATELLA RAGU DI BOLOGNA

Slowly cooked beef in tomato sauce

##### CHICKEN PAILLARD

Grilled chicken paillard, arugula, cherry tomatoes & red onions

##### STRIP STEAK +12

Gorgonzola sauce & polenta

##### LAMB CHOPS +25

Grilled colorado lamb chop, truffle honey, garlic mash potatoes & asparagus

##### SALMON +10

Grilled atlantic king salmon, avocado mousse, quinoa corn salad & agridolce sauce

##### RICOTTA SPINACI RAVIOLI

Ricotta and spinach ravioli in brown butter & sage

##### MARGHERITA PIZZA

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#### DESSERT

choice of

##### CARROT CAKE-CHEESECAKE-TIRAMISU

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JULY 22 - AUGUST 18, 2024

MONDAY-FRIDAY 11AM-4PM



# LAVOGLIA

RISTORANTE ITALIANO

## BRUNCH MENU

\$ 45

### APPETIZER

CHOICE OF

#### CESARE

LITTLE GEM WHITE ANCHOVIES, FOCACCIA CROUTONS

#### TRUFFLE SLIDERS

#### BURRATA E CAPONATA SICILIANA

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### MAIN

CHOICE OF

#### OMELETTE VAL D'AOSTA

WILD MUSHROOM, PEARL ONION, BABY SPINACH, MELTED FONTINA DOP

#### FRITATTA CAMPAGNOLA

BUTTERNUT SQUASH, KALE, SAGE, HUMBOLDT FOG GOAT CHEESE

#### UOVA E CARNE

NEW YORK STRIP STEAK, BEEF REDUCTION,  
ROSEMARY ROASTED POTATOES AND PAN-FRIED EGGS

#### TAGLIATELLA RAGU DI BOLOGNA

SLOWLY COOKED BEEF IN TOMATO SAUCE

#### GNOCCHI CACIO E PEPE

CACIO E PEPE STUFFED GNOCCHI IN GREEN PESTO

#### MORTADELLA BURRATA E PISTACCHI PIZZA

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### DESSERT

CHOICE OF

#### TIRAMISU

#### CHEESECAKE

#### CARROT CAKE

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