



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

SAUTÉED MUSSELS & CLAMS 19
Choice of Marinara or Salsa Verde

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

SEARED SEA SCALLOPS 26
Cannellini Bean Ragout, Pancetta, Fennel, Pesto

*** 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 BUFALA MOZZARELLA *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 22

Meatball with Fresh Whipped Ricotta 24

Meatball with Salad and Garlic Crostini 24

* 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.



ITALIAN RESTAURANT • CASINO CLUB

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

ROCK SHRIMP RISOTTO 28

Arugula, Crucolo, Lemon Zest

FOUR CHEESE RAVIOLI 25

Marinara, Basil, Romano Cheese

CHICKEN AND MUSHROOM RAVIOLI 29

Fontina Cheese, Sage and Butter

SPAGHETTI CARBONARA 27

Pancetta, Prosciutto, Bacon, Onions, Light Cream Sauce

SEMOLINA GNOCCHI 29

Truffle Cream, Rabbit Ragù, Parmigiano

PENNE ALLA VODKA 28

Onions, Prosciutto, Light Cream, Peas

PENNE SEAFOOD ALFREDO 33

Light Cream Sauce, Shrimp, Scallops, Lobster Butter

RIGATONI MELANZANA 28

Fresh Tomato, Roasted Eggplant, Bufala Mozzarella

SPAGHETTI AND MEATBALLS 34

Imperial Wagyu, Fresh Ricotta, Ragù

CAVATELLI BOLOGNESE 28

Sausage Bolognese Sauce, Fresh Ricotta

LINGUINI WITH MIXED SEAFOOD 38

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

RACK VEAL CHOP

MILANESE 44

Thinly Pounded Veal, Fresh Breadcrumbs, Tomatoes, Arugula Salad



PARMIGIANO 46

Thinly Pounded Veal, Marinara, Mozzarella



PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES



ITALIAN RESTAURANT • CASINO CLUB

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

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

*** 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	39
14oz.	BONE-IN FILET MIGNON	46
14oz.	NEW YORK STRIP	48
20oz.	BONE-IN RIB EYE	56

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

GARLIC MASHED POTATOES
Roasted Garlic, Cream, Extra Virgin Olive Oil

TRUFFLED FRENCH FRIES
Truffle Oil, Black Pepper, Romano Cheese

ROASTED ROSEMARY POTATOES
Sautéed Onions, Garlic, Veal Demi Glaze

JUMBO ASPARAGUS
Lemon, Extra Virgin Olive Oil, Cracked Pepper

MIXED WILD MUSHROOMS
Garlic, Shallots, Extra Virgin Olive Oil

BRUSSELS SPROUTS
Pancetta, Shallots, Parmigiano

SAUTÉED BROCCOLI RABE
Garlic, Extra Virgin Olive Oil, Peperoncino

CREAMED SPINACH
Onions, Butter, Parmigiano Cheese

SAUTÉED SPINACH
Garlic, Extra Virgin Olive Oil

CRISPY ZUCCHINI
Lemon, Seasoned Flour, Parmigiano Cheese

STEAMED BROCCOLI
Lemon

POLENTA FRIES
*Yellow Cornmeal, Spicy Marinara,
Parmigiano Cheese*

GET LUCKY UPSTAIRS AT LAVO CASINO CLUB - ASK FOR DETAILS OR CALL 702.850.6614
ALSO VISIT US AT TAO ASIAN BISTRO & NIGHTCLUB INSIDE THE VENETIAN RESORT 702.388.8338
JOIN US FOR LAVO CHAMPAGNE BRUNCH ON SATURDAYS AND SUNDAYS (STARTING AT 10AM)

WINES BY THE GLASS

SPARKLING

PROSÉCCO, <i>Zonin, Veneto, Italy, NV</i>	13
CHAMPAGNE, <i>Veuve Clicquot, 'Yellow Label', France, NV</i>	19

WHITE WINES

CHARDONNAY, <i>Terrazas, Mendoza, Argentina, 2013</i>	11
RIESLING, <i>Covey Run, Columbia Valley, Washington, 2013</i>	11
TORRONTES, <i>Piattelli, Cafayate Valley, Argentina, 2013</i>	12
PINOT GRIGIO, <i>Ca' Bolani, Friuli, Italy, 2013</i>	12
SAUVIGNON BLANC, <i>Whitehaven, Marlborough, New Zealand, 2014</i>	14
CHARDONNAY, <i>Sonoma Cutrer, 'Russian River Ranches', Napa Valley, California, 2013</i>	16

RED WINES

MALBEC, <i>Terrazas, Mendoza, Argentina, 2013</i>	12
PINOT NOIR, <i>Chalone Vineyard, Central Coast, California, 2013</i>	13
CHIANTI CLASSICO, <i>Lamole, Tuscany, Italy, 2011</i>	14
RED BLEND, <i>Joel Gott, Columbia Valley, Washington, 2012</i>	14
MALBEC, <i>Piattelli, Mendoza, Argentina, 2013</i>	15
SUPER TUSCAN, <i>Brancaia, 'TRE', Tuscany, Italy, 2011</i>	16
PINOT NOIR, <i>Cherry Tart, California, 2013</i>	18
CABERNET, <i>If You See Kay, Lazio, Italy, 2013</i>	18
RED BLEND, <i>TPW Co., 'The Prisoner', Napa Valley, California, 2013</i>	25

ROSÉ WINES

CABERNET/CINSAULT, <i>Bertaud Belieu, 'Lavo Signature', Provence, France, 2012</i>	12
---	----



ITALIAN RESTAURANT • CASINO CLUB

VEGAS-INSPIRED COCKTAILS

LIQUID SILK MARTINI 16

*Absolut Elyx Vodka, Hint of Vermouth,
Blue Cheese Stuffed Olives*

MONTENEGRO MULE 15 | 55 | 75

*Stoli Vodka, Amaro Montenegro,
Stoli Ginger Beer*

POM LEMONADA 15 | 55 | 75

*Belvedere Citrus Vodka,
Pomegranate Juice, Fresh Lemonade*

VIVA LAS VEGAS 15

*Absolut Elyx Vodka, Blue Curaçao,
White Cranberry Juice*

58TH STREET 16

*Collingwood Whisky, Cherry Heering
Carpano Antica Sweet Vermouth*

NEW YORK STATE OF MIND 16

*Knob Creek Rye Whiskey, Apricot Liqueur,
Oloroso Sherry, Lillet Rouge, Fresh Lemon Juice*

THE MEADOWS 15 | 55 | 75

Stoli Blueberi, Fresh Lemon Juice, Sage

ROSÉ SANGRIA PITCHER 55 | 75

*Bertaud Belieu Rosé Wine, Cointreau,
Mt. Gay Black Barrel Rum, Fresh Fruit*

LAVOLINI 14

*Zonin Prosecco, St-Germain,
Passion Fruit*

CUCUMBER MOJITO 15 | 55 | 75

*Prairie Cucumber Vodka, Zonin Prosecco, Fresh
Mint & Lime Juice, Minta Soda*

DESERT BLOOM 15 | 55 | 75

*Hangar One Vodka, Cointreau,
Fresh Citrus Juices*

PRICKLY PEAR-ITA 18 | 70 | 90

*Roca Patron Silver Tequila, Cointreau,
Prickly Pear Purée, Pineapple Juice,
Habañero Infused Lime*

THE PRENUP 15 | 55 | 75

*Mt. Gay Black Barrel, Rum,
Rhubarb Liqueur, Strawberry, Basil*

BUBBLES & BERRIES 19 | 75 | 95

*Veuve Clicquot Champagne, Belvedere Vodka,
St-Germain, Strawberries*

PREMIUM SPIRITS

VODKA

<i>Grey Goose VX</i>	25
<i>Absolut Elyx</i>	14
<i>Stoli Elit</i>	14
<i>Belvedere Intense Unfiltered</i>	14
<i>Ultimat</i>	14

TEQUILA

<i>Gran Patron Piedra Extra Añejo</i>	60
<i>Gran Patron Platinum</i>	60
<i>Jose Cuervo Reserva de la Familia Extra Añejo</i>	50
<i>Don Julio 1942</i>	45
<i>Maestro Dobel Diamond</i>	14

RUM

<i>Ron Zacapa 23 year old</i>	14
<i>Mount Gay XO</i>	14

GIN

<i>Nolet's</i>	15
<i>Boodles</i>	14

* Ask your server for more spirit options*

BOTTLED BEERS

HEINEKEN LIGHT, <i>Holland</i>	8
HEINEKEN, <i>Holland</i>	8
CORONA, <i>Mexico</i>	8
BUD LIGHT, <i>USA (16oz)</i>	9
BUDWEISER, <i>USA (16oz)</i>	9
PERONI, <i>Italy</i>	9
STELLA ARTOIS APPLE CIDER, <i>Belgium</i>	9

BEERS ON TAP

STELLA ARTOIS LAGER, <i>Belgium</i>	10
HEINEKEN LAGER 'BREWLOCK', <i>Holland</i>	10
NEWCASTLE BROWN ALE 'BREWLOCK', <i>England</i>	10
GOOSE ISLAND IPA, <i>USA</i>	11