

LAVO

R I S T O R A N T E

DINE LA  
RESTAURANT WEEK

OCTOBER 6-20 • \$65/PP\*



FIRST COURSE

(choose one)

**Grilled Octopus<sup>†</sup>**

*cannellini beans, calabrian chili  
fennel, salsa verde*

**Verde Salad<sup>†</sup>**

*cucumber, avocado, marcona almond  
honey-rosemary dressing*

**Handmade Burrata**

*heirloom tomato, eggplant caponata  
basil oil*

**Saffron Arancini**

*peas, mozzarella, tomato ragù*

**Fritto Misto**

*zucchini, calamari, shrimp  
vinegar peppers*

SECOND COURSE

(choose one)

**Penne alla Vodka**

*prosciutto, cream, spicy tomato*

**Chicken Dominic<sup>†</sup>**

*white balsamic, chili flakes, potatoes*

**Faroe Island Salmon Oreganata**

*zucchini, ceci, white wine, bread crumbs*

**Pasta alla Norma**

*tomato, eggplant, ricotta*

**Grilled Filet Mignon +15**

*peppercorn sauce, roasted mushrooms*

**Grilled Lamb Chops +20**

*butterball potatoes*

THIRD COURSE

(choose one)

**Gelati e Sorbetti<sup>†</sup>**

*ask your server for selection*

**Bombolini**

*warm ricotta donuts, oreo frappuccino*

**Coconut Sesame Panna Cotta**

*fresh strawberries*

DIGESTIF

**Nightcap of Macallan Harmony**

**Intense Arabica +30/+50**

*1oz, 2oz*

*Can be made gluten-free (†) or vegan ©.*

*\*Tax & gratuity not included. Preset available for parties of 8 or less.*

*Entire party must order from the Dine LA menu.*

*Mon 6-10pm • Tue-Thu 6-11pm • Fri 6pm-12am • Sat 5pm-12am • Sun 3-10pm*