



# LAVOGLIA

RISTORANTE ITALIANO

## RESTAURANT WEEK

## DINNER MENU

\$ 60

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### APPETIZER

CHOICE OF

#### CESARE

Little gem, cetara anchovies, brioche breadcrumbs, shaved parmigiano

#### CROCCANTE

Mixed greens, watermelon radish, fennel, carrots, lemon citronette

#### POLPETTE

Beef meatballs & homemade ricotta

#### BURRATA

Sundried tomatoes, grilled eggplant, crostini

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### MAIN COURSE

CHOICE OF

#### PAPPARDELLE VERDE NORCINA

Spinach pappardelle, porcini mushroom, italian sausage, creamy sauce

#### BRANZINO

Grilled filet branzino, served with artichokes, lemon capers sauce

#### TAGLIATELLA RAGU DI BOLOGNA

Slowly cooked beef in tomato sauce

#### POLLO AL MATTONE

Deboned half roasted chicken with roasted potatoes scented with thyme, rosemary sauce

#### RICOTTA SPINACH RAVIOLI

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### DESSERT

CHOICE OF

TIRAMISU

CHEESECAKE

GELATO

JANUARY 20TH - FEBRUARY 12TH  
SUNDAY THROUGH FRIDAY 4PM-10PM



# LAVOGLIA

RISTORANTE ITALIANO

## RESTAURANT WEEK

## LUNCH MENU

\$ 30

### APPETIZER

#### SOUP OF THE DAY

##### POLPETTE

Beef meatballs & homemade ricotta

##### BURRATA

Sundried tomatoes, grilled eggplant, crostini

##### CESARE

Little gem, cetara anchovies, brioche bread crumbs, shaved parmigiano

##### CRISPY CALAMARI +5

With spicy mayo sauce

### ENTREE

#### BOLOGNESE

Tagliatelle in slowly cooked beef in tomato sauce

#### CHICKEN PAILLARD

Grilled chicken paillard, arugula, cherry tomatoes & red onions, lemon dressing

#### LINGUINE WITH CHERRY TOMATO SAUCE

##### STRIP STEAK +16

Served with with arugula & cherry tomatoes salad, balsamic vinaigrette dressing

##### SALMON +12

Grilled Atlantic king salmon, avocado mousse, asparagus

##### PAPPARDELLE VERDE NORCINA +5

Spinach pappardelle, porcini mushroom, italian sausage, creamy sauce

### DESSERT

GELATO

TIRAMISU

JANUARY 20TH - FEBRUARY 12TH  
MONDAY - FRIDAY 11AM-3:40PM



# LAVOGLIA

R I S T O R A N T E   I T A L I A N O

## RESTAURANT WEEK

## BRUNCH MENU

\$ 45

### APPETIZER

#### SOUP OF THE DAY

##### POLPETTE

Beef meatballs & homemade ricotta

##### BURRATA

Sundried tomatoes, grilled eggplant, crostini

##### CESARE

Little gem, cetara anchovies, brioche bread crumbs, shaved parmigiano

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### ENTREE

#### SAN DANIELE BENEDICT

Prosciutto crudo San Daniele, poached eggs, with hollandaise sauce on focaccia, mixed greens salad

#### VEGAN BURGER

Impossible burger, lettuce, avocado, tomato, pickle, truffle vegan mayo and french fries

#### TAGLIATELLE BOLOGNESE

Slowly cooked beef in tomato sauce

#### 4 SEASONS PIZZA

Tomato sauce, fresh mozzarella, basil, mushrooms, artichoke, prosciutto cotto, black olives

#### LA VOGLIA COLAZIONE

2 eggs, rosemary roasted potatoes, choice of mortadella, bacon or Italian sausage, berry salad, sourdough bread

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### DESSERT

#### GELATO

#### TIRAMISU

JANUARY 20TH - FEBRUARY 12TH  
SUNDAYS 11AM-3:40PM