



LAVOGLIA

RISTORANTE ITALIANO

RESTAURANT WEEK

DINNER MENU

\$ 6 0

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

MAIN COURSE

CHOICE OF

PAPPARDELLE VERDE NORCINA

Spinach pappardelle, asparagus, green peas, italian sausage, creamy sauce

BRANZINO

Grilled filet branzino in tomato broth, served with sautéed spinach, olives

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

DESSERT

CHOICE OF

TIRAMISU

CHEESECAKE

GELATO

JULY 20TH - SEPTEMBER 6TH
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 +5

Spinach pappardelle, asparagus, green peas, italian sausage, creamy sauce

DESSERT

GELATO

TIRAMISU

JULY 20TH - SEPTEMBER 6TH
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

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

DESSERT

GELATO

TIRAMISU

JULY 20TH - SEPTEMBER 6TH
SUNDAYS 11AM-3:40PM