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## BEVERAGES

**SOFT DRINKS** \$2  
*Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale*

**BOTTLED WATER** \$3  
*Acqua Panna Still or Pellegrino Sparkling*

**PELLEGRINO ARANCIATA** \$3

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**BRING LAVO, ONE OF THE MOST POPULAR ITALIAN RESTAURANTS IN NEW YORK CITY, TO YOUR HOME, OFFICE OR EVENT SPACE.**

**OUR OFF-PREMISE CATERING SERVICES RANGE FROM A SMALL DROP-OFF AND SET-UP, TO FULL SERVICE EVENTS.**

**LET US CATER YOUR NEXT BIRTHDAY CELEBRATION, OFFICE LUNCHEON, FAMILY GATHERING OR COCKTAIL PARTY!**

**FOR CATERING INQUIRIES, PLEASE CONTACT US AT [CATERING@TAOGROUP.COM](mailto:CATERING@TAOGROUP.COM)**

### DELIVERY HOURS

MONDAY - FRIDAY 11:30AM - 11:00PM  
SATURDAY - SUNDAY 5:00PM - 11:00PM

### RESTAURANT HOURS

SUNDAY - WEDNESDAY 11:30AM - MIDNIGHT  
THURSDAY - SATURDAY 11:30AM - 1:00AM

# LAVO

ITALIAN RESTAURANT • NIGHTCLUB

39 EAST 58TH STREET  
BETWEEN MADISON AND PARK AVENUES  
FOR RESERVATIONS: 212.750.5588

# LAVO

ITALIAN RESTAURANT • NIGHTCLUB

## CATERING

212.750.LAVO (5286)  
[CATERING@TAOGROUP.COM](mailto:CATERING@TAOGROUP.COM)

[WWW.LAVONY.COM](http://WWW.LAVONY.COM)

AVAILABLE ANYWHERE IN MANHATTAN. ALL FOODS ARE READY TO BE SERVED BUFFET STYLE AND INCLUDE DISPOSABLE PLATES AND CUTLERY. WE SUGGEST A DELIVERY TIME OF APPROXIMATELY 20 MINUTES PRIOR TO YOUR SERVICE TIME.

**1/2 TRAY SERVING RECOMMENDED FOR 6 - 12 GUESTS**  
**FULL TRAY SERVING RECOMMENDED FOR 15 - 20 GUESTS**

## APPETIZERS

	1/2 TRAY	FULL TRAY
<b>BAKED CLAMS OREGANATO</b> <i>Littleneck Clams, Toasted Breadcrumbs, Garlic Butter</i>	<b>\$60</b>	<b>\$110</b>
<b>EGGPLANT PARMIGIANO (v)</b> <i>Roasted Eggplant, Marinara, Mozzarella</i>	<b>\$75</b>	<b>\$140</b>
<b>CRISPY CALAMARI</b> <i>Lemon, Fresh Parsley, Spicy Marinara</i>	<b>\$75</b>	<b>\$140</b>
<b>ARANCINI SICILIA (48 Hours Notice Required)</b> <i>Imperial Beef, Garden Peas, Spicy Marinara</i>	<b>\$80</b>	<b>\$150</b>
<b>SALUMI-FORMAGGI PLATTER</b> <i>18-Month Old San Daniele Prosciutto, Italian Cheeses, Assorted Salumi</i>	<b>\$100</b>	<b>\$190</b>
<b>CHARRED OCTOPUS</b> <i>Celery, Endive, Red Wine Vinaigrette, Fennel, Oregano</i>	<b>\$100</b>	<b>\$190</b>
<b>*TUNA TARTARE</b> <i>Diced Yellow Fin Tuna, Avocado, Crispy Garlic, Black Olive Dressing</i>	<b>\$110</b>	<b>\$200</b>
<b>*JUMBO SHRIMP COCKTAIL</b> <i>Spicy Cocktail Sauce, Lemon</i>	<b>\$125</b>	<b>\$240</b>

## SALADS

	1/2 TRAY	FULL TRAY
<b>*MIXED GREEN (v)</b> <i>House Lettuce Mix, Shaved Apples, Red Wine Vinaigrette</i>	<b>\$60</b>	<b>\$110</b>
<b>CLASSIC CAESAR</b> <i>Romaine Lettuce, Parmigiano Cheese, Garlic Croutons</i>	<b>\$65</b>	<b>\$120</b>
<b>*ROASTED BEETS (v)</b> <i>Goat Cheese, Citrus, Toasted Almonds, Sun Dried Tomato Vinaigrette</i>	<b>\$70</b>	<b>\$130</b>
<b>*THE WEDGE</b> <i>Pancetta, Heirloom Tomato, Red Onion, Creamy Gorgonzola</i>	<b>\$70</b>	<b>\$130</b>
<b>SUN RIPENED TOMATO BUFALA MOZZARELLA (v)</b> <i>Sliced Tomato, Red Onion, Fig Balsamic</i>	<b>\$70</b>	<b>\$130</b>
<b>PARK AVENUE</b> <i>Chicken, Bacon, Tomato, Pickled Red Onion, Gorgonzola, Blue Cheese Dressing</i>	<b>\$80</b>	<b>\$150</b>
<b>CHOPPED "LOUIE"</b> <i>Lobster, Shrimp, Assorted Vegetables, House Vinaigrette</i>	<b>\$95</b>	<b>\$180</b>

## MEATBALLS

	1/2 TRAY	FULL TRAY
<i>Made from Fresh Ground Imperial Wagyu, Italian Sausage and Veal. Handcrafted with Fresh Herbs &amp; Imported Cheeses.</i>		
<b>MEATBALL WITH SAUSAGE RAGÙ</b>	<b>\$85</b>	<b>\$160</b>
<b>MEATBALL WITH FRESH WHIPPED RICOTTA</b>	<b>\$90</b>	<b>\$165</b>

\*DENOTES GLUTEN FREE

(v) = VEGETARIAN

PLEASE INFORM US OF ANY FOOD ALLERGIES

## PASTAS

	1/2 TRAY	FULL TRAY
<b>SPAGHETTI FRESH TOMATO AND BASIL (v)</b> <i>Onion, Garlic, Olive Oil</i>	<b>\$70</b>	<b>\$130</b>
<b>RIGATONI GARLIC AND OIL (v)</b> <i>Broccoli, Garlic, Olive Oil</i>	<b>\$70</b>	<b>\$130</b>
<b>SPAGHETTI CARBONARA</b> <i>Pancetta, Prosciutto, Bacon, Onions, Cream Sauce</i>	<b>\$90</b>	<b>\$170</b>
<b>PENNE ALLA VODKA (v)</b> <i>Onions, Peas, Light Cream Sauce</i>	<b>\$90</b>	<b>\$170</b>
<b>RIGATONI MELANZANA (v)</b> <i>Fresh Tomato, Roasted Eggplant, Bufala Mozzarella</i>	<b>\$90</b>	<b>\$170</b>
<b>LINGUINI WHITE CLAMS</b> <i>Whole and Chopped Littlenecks, Garlic, Peperoncini</i>	<b>\$100</b>	<b>\$190</b>
<b>RIGATONI VEAL BOLOGNESE</b> <i>Ground Veal, Tomato, Cream Sauce</i>	<b>\$110</b>	<b>\$195</b>
<b>TRUFFLE GNOCCHI</b> <i>Crema, Mushroom Ragù, Shaved Truffle</i>	<b>\$110</b>	<b>\$195</b>
<b>PENNE SEAFOOD ALFREDO</b> <i>Shrimp, Scallops, Lobster Butter, Light Cream Sauce</i>	<b>\$115</b>	<b>\$210</b>
<b>SPAGHETTI AND MEATBALLS</b> <i>Imperial Wagyu, Fresh Ricotta, Ragù</i>	<b>\$115</b>	<b>\$210</b>
<b>LOBSTER FRA DIAVOLO</b> <i>Lobster, Shrimp, Scallops, Clams, Mussels, Spicy Red Sauce</i>	<b>\$140</b>	<b>\$270</b>

## HOUSE SPECIALTIES

	1/2 TRAY	FULL TRAY
<b>CHICKEN MARSALA</b> <i>Breast of Chicken, Wild Mushrooms, Marsala Wine</i>	<b>\$95</b>	<b>\$180</b>
<b>CHICKEN PARMIGIANO</b> <i>Thinly Pounded Chicken, Marinara, Mozzarella</i>	<b>\$95</b>	<b>\$180</b>
<b>BRICK OVEN SALMON OREGANATO</b> <i>Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter</i>	<b>\$100</b>	<b>\$190</b>
<b>*CHICKEN "DOMINICK"</b> <i>White Balsamic, Potatoes, Red Chili Flakes</i>	<b>\$100</b>	<b>\$190</b>
<b>SHRIMP SCAMPI WITH ROASTED FENNEL</b> <i>Jumbo Shrimp, Seasoned Breadcrumbs, Garlic Butter, White Wine</i>	<b>\$125</b>	<b>\$240</b>
<b>*CALABRESE SHRIMP</b> <i>Jumbo Shrimp, Sautéed Red and Calabrese Peppers</i>	<b>\$125</b>	<b>\$240</b>
<b>GRILLED BRANZINO PANZANELLA</b> <i>Ciabatta, Heirloom Tomato, Arugula</i>	<b>\$130</b>	<b>\$250</b>
<b>RACK VEAL CHOP</b> <i>Milanese or Parmigiano</i>	<b>\$130</b>	<b>\$250</b>
<b>*GRILLED YELLOW FIN TUNA</b> <i>Oven Roasted Tomatoes, Artichokes, Lemon Vinaigrette</i>	<b>\$130</b>	<b>\$250</b>
<b>ROASTED CHILEAN SEA BASS</b> <i>Fresh Heirloom Tomato, Butter, Crispy Portobello</i>	<b>\$150</b>	<b>\$290</b>

## STEAKS AND CHOPS

*All Steaks are Grilled and Seasoned with Sea Salt and Fresh Cracked Black Pepper. Served Sliced for Your Convenience with Your Choice of Sauce.*

	1/2 TRAY	FULL TRAY
<b>*RACK OF COLORADO LAMB</b>	<b>\$160</b>	<b>\$310</b>
<b>*FILET MIGNON</b>	<b>\$190</b>	<b>\$370</b>
<b>*NEW YORK STRIP</b>	<b>\$190</b>	<b>\$370</b>
<b>*PORTERHOUSE</b>	<b>\$200</b>	<b>\$390</b>

### STEAK SAUCES

*Béarnaise, Chimichurri, Horseradish Cream, Green Peppercorn*

## SIDES

	1/2 TRAY	FULL TRAY
<b>*SAUTÉED SPINACH (v)</b> <i>Garlic, Extra Virgin Olive Oil</i>	<b>\$65</b>	<b>\$115</b>
<b>*STEAMED BROCCOLI (v)</b> <i>Sea Salt, Lemon</i>	<b>\$65</b>	<b>\$115</b>
<b>*JUMBO ASPARAGUS (v)</b> <i>Lemon, Extra Virgin Olive Oil, Cracked Pepper</i>	<b>\$65</b>	<b>\$115</b>
<b>*BRUSSEL SPROUTS</b> <i>Pancetta, Shallots, Parmigiano</i>	<b>\$65</b>	<b>\$115</b>
<b>*CREAMED SPINACH (v)</b> <i>Onions, Butter, Parmigiano Cheese</i>	<b>\$65</b>	<b>\$115</b>
<b>*MIXED WILD MUSHROOMS (v)</b> <i>Garlic, Shallots, Extra Virgin Olive Oil</i>	<b>\$65</b>	<b>\$115</b>
<b>*SAUTÉED BROCCOLI RABE (v)</b> <i>Garlic, Extra Virgin Olive Oil, Peperoncino</i>	<b>\$65</b>	<b>\$115</b>
<b>*ROASTED ROSEMARY POTATOES</b> <i>Sautéed Onions, Garlic, Veal Demi Glaze</i>	<b>\$65</b>	<b>\$115</b>
<b>*GARLIC MASHED POTATOES (v)</b> <i>Roasted Garlic, Cream, Extra Virgin Olive Oil</i>	<b>\$65</b>	<b>\$115</b>

## BRICK OVEN PIZZA

	18" PIE
<b>MARGHERITA (v)</b> <i>Fresh Mozzarella, Tomato, Basil</i>	<b>\$21</b>
<b>QUATTRO FORMAGGI (v)</b> <i>Mozzarella, Fontina, Gorgonzola, Scamorza</i>	<b>\$22</b>
<b>SPINACH AND ARTICHOKE (v)</b> <i>Mozzarella, Roasted Garlic, Black Olives</i>	<b>\$23</b>
<b>BURRATA</b> <i>Burrata, Pancetta, Red Onion, Arugula, Tomato</i>	<b>\$23</b>
<b>CARNE</b> <i>Sopresatta, Prosciutto, Tomato, Peperoncini, Fresh Mozzarella</i>	<b>\$24</b>

## DESSERTS

	1/2 TRAY	FULL TRAY
<b>FRESH FRUIT</b> <i>Seasonal Fresh Fruit and Berries</i>	<b>\$55</b>	<b>\$100</b>
<b>TIRAMISU</b> <i>Espresso Liqueur, Ladyfingers, Marsala-Mascarpone Cream, Valrhona Chocolate</i>	<b>\$55</b>	<b>\$100</b>
<b>NEW YORK STYLE CHEESE CAKE</b> <i>Amarena Cherries, Whipped Cream, Brulee</i>	<b>\$55</b>	<b>\$100</b>
<b>OREO ZEPPOLE</b> <i>Double Stuffed, Malted Vanilla Milkshake</i>	<b>\$55</b>	<b>\$100</b>
<b>20 LAYER CHOCOLATE CAKE</b> <i>Chocolate Devils Food Cake, Peanut Butter Mascarpone</i>	<b>\$17 PER PIECE</b>	

MAY NEED 24 HOURS NOTICE ON LARGE CATERING ORDERS

DELIVERY CHARGES MAY VARY BY LOCATION