

LAVENTURE

{SMALL PLATES}

HOUSE BREAD | 5
extra virgin olive oil, balsamic, oregano, chili flake (vegan)

ROASTED BABY CARROTS | 7
fermented red bell pepper, toasted hazelnuts, parsley (vegan)

ROASTED SHISHITOS | 8
mezcal vinegar, agave, balsamic, fresh oregano (vegan)

HOUSEMADE PORK POLPETTE | 15 / 25
tomato sugo, pecorino romano, italian parsley, bread

GULF SHRIMP | 16
polenta, prosecco beurre blanc

ANTIPASTO | 20
prosciutto di parma, pecorino romano, peach preserves, olives,
marcona almonds, honeycomb, strawberries, saba, bread

{SALAD & SOUP}

HOUSE CAESAR* | 14
romaine, roasted radicchio, croutons, parmigiano-reggiano, lemon

GREEK ENDIVE | 14
frisée, belgian endive, cherry tomatoes, feta, pepperoncini,
cucumber, kalamata olives, oregano-red wine vinaigrette
(vegetarian)

LOBSTER BISQUE | 16
guajillo butter poached lobster tail, crème fraiche, chervil, tarragon

{PIZZA}

CACIO E PEPE | 12
grana padano, pecorino romano, black pepper, olive oil (vegetarian)

MARGHERITA | 12
san marzanos, mozzarella, parmigiano-reggiano, basil (vegetarian)

PEPPERONI JALAPEÑO | 14
san marzano crema, mozzarella, pepperoni, jalapeño,
parmigiano-reggiano

PORK SAUSAGE & CREMINI | 16
san marzano crema, italian sausage, cremini, caciocaverra,
parmigiano-reggiano, arugula, lemon vinaigrette

TRICOLORE | 16
ricotta crema, calabrese salami, speck, garlic, rapini,
parmigiano-reggiano

{LARGE PLATES}

BAKED ZITI | 18
vodka sauce, provolone, mozzarella, basil (vegetarian)

FILET MIGNON* | 38
6oz 1855 farms tenderloin, porcini & pepper crust, creamed spinach,
black pepper mashed potatoes

ROASTED FAROE ISLAND SALMON* | 38
7oz faroe island salmon, cannellini bean, frisée,
blood orange vinaigrette

TEXAS RIBEYE* | 60
16oz heartbrand prime ribeye, roasted yellow squash & red onion,
oregano marinated zucchini, arugula, speck

**consuming raw or undercooked meats, seafood, or eggs
may increase your risk of foodborne illness*

***takeout and tables of 8 or more are applied 18% gratuity*