

LAVENTURE

MENUS ARE SEASONAL AND SUBJECT TO FREQUENT CHANGE

{SMALL PLATES}

HOUSE BREAD | 6

extra virgin olive oil, balsamic, oregano, chili (vegan)

ROASTED SHISHITOS | 8

mezcal vinegar, agave, balsamic, fresh oregano (vegan)

HOUSE-MADE COTECHINO | 14

pork sausage, lentils du puy, tarragon-pickled shallots, parsley

GULF SHRIMP | 16

barton springs mill polenta, beurre blanc, scallion

ANTIPASTO | 24

prosciutto di daniele, humboldt fog, fior d'arancio, saba, gala apple, chihuahuan desert honey, taralli crackers

{SALAD}

HOUSE CAESAR* | 14

bibb, roasted radicchio, croutons, parmigiano-reggiano, lemon

GREEK ENDIVE | 14

belgian endive, frisée, cherry tomato, peperoncini, feta, cucumber, kalamata, oregano-red wine vinaigrette (vegetarian)

{PIZZA}

CACIO E PEPE | 12

grana padano, pecorino romano, black pepper, olive oil (vegetarian)

MARGHERITA | 12

san marzano, mozzarella, confit tomato, parmigiano-reggiano, basil (vegetarian)

PEPPERONI JALAPEÑO | 14

san marzano crema, mozzarella, pepperoni, jalapeño, parmigiano-reggiano

ELOTE | 15

roasted corn, cotija, mozzarella, cilantro, lime mayonesa, tajin (vegetarian)

MOSTARDA | 16

ricotta crema, speck, arugula, wild mushrooms, pickled mustard seed

CONFIT | 17

duck leg confit, confit onions, chard pesto, dried cranberry, parmigiano-reggiano

{LARGE PLATES}

BAKED DUCK ZITI | 26

duck bolognese, provolone, mozzarella, basil

VERACRUZ-STYLE FISH | 32

5 oz fresh pacific monchong, sweet red crab, kalamata olives, capers, san marzano- Pernod sauce

FILET MIGNON* | 38

6 oz heartbrand beef tenderloin, porcini crust, steak tomato, arugula, parmigiano-reggiano

TEXAS RIBEYE* | 60

15 oz heartbrand beef ribeye, balsamic butter, black pepper mashers, prosciutto-wrapped broccolini

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

takeout and tables of eight or more are applied 18% gratuity.