

BENVENUTO



ALLA CARTA

We proudly prepare classic dishes with the best sourced ingredients to offer our truest expression of Italian cooking in the heart of Singapore.

RAW BAR

Kaluga Caviar 148
30g, blinis and condiments

Oysters Fine de Claire ^{GF}
\$45 - 6pcs / \$85 - 12pcs
add on: Kaluga Caviar \$8 each
limoncello mignonette

Shrimp Cocktail ^{GF} 45
4 pcs, calabrian chili cocktail sauce, lemon

Piccolo Platter ^{GF} 170
1/2 maine lobster, 4 oysters, 4 prawns, 2 langoustines,
120g king crab, crab meat salad, tuna ceviche

Grande Tower ^{GF} 230
1 whole maine lobster, 8 oysters, 6 prawns, 3 langoustines,
240g king crab, crab meat salad, tuna ceviche, scallop salad

ANTIPASTI

Garlic Bread	basil pesto, marinara, gorgonzola dolce	26
Eggplant Parmigiana	mozzarella, marinara	32
Calamari Fritti	squid, zucchini, cherry pepper, spicy marinara	32
Prosciutto San Daniele	whipped ricotta, gnocco fritto, artisanal honey [†]	28
Big Eye Tuna Tartare	avocado, carta da musica, black olive dressing [†]	36
Grilled Octopus	celery hearts, castelvetro olives, onion, potatoes ^{GF}	34
Wagyu Beef Carpaccio	black truffle, arugula, parmigiano reggiano ^{GF}	35
Red Prawn Ceviche	bronze fennel, sicilian orange, pepperoncini [†]	35
Arancini	hamachi tartare, rice, calabrian chili mayo	31

[†] = Can be made gluten-free GF = gluten-free V = vegetarian

Please alert your server to any food allergies.

All prices displayed are subject to prevailing goods and service taxes and 10% service charge

* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

INSALATE

Verde	<i>cucumber, avocado, marcona almond, honey rosemary dressing</i> ^{V GF}	27
Caesar della Casa	<i>romaine hearts, croutons, classic dressing</i> ⁺	27
Baby Beets	<i>goat cheese, oranges, sicilian pistachio vinaigrette</i>	28
Burrata	<i>heirloom tomatoes, eggplant caponata, aged balsamic</i> ^{V +}	28



"THE MEATBALL" 39

500g of ground imperial wagyu, veal and Italian pork sausage,
marinara sauce, fresh whipped ricotta



BRICK OVEN PIZZA

Our pizza dough is made with whole grain single-source flour.

Margherita	<i>mozzarella, tomato basil, extra virgin olive oil</i>	34
Burrata	<i>pancetta, red onion, arugula, tomatoes</i>	36
Black Truffle	<i>wild mushroom, sicilian oregano, black truffle pecorino</i>	36
Vodka Pepperoni	<i>fior di latte, mozzarella, calabrian chili, basil</i>	35
Spicy Calabrese	<i>mozzarella, salami, lacinato kale, olio santo</i>	36

PASTA

Gluten-free pasta options are available.

Spaghetti Tomato and Basil	<i>onion, garlic, extra virgin olive oil</i> ^V	32
Seafood Fra Diavolo	<i>scallops, shrimp, calamari, tomato, brandy, crushed chili</i> <i>add lobster +20</i>	46
Bucatini Carbonara	<i>crispy guanciale, egg yolk, black pepper, pecorino romano</i>	38
Zitti alla Genovese	<i>braised short rib, sweet onion, pecorino romano</i>	38
Penne alla Vodka	<i>prosciutto, cream, spicy tomato</i>	38
Pappardelle alla Bolognese	<i>veal, cream, parmigiano reggiano</i>	38
Black Truffle Cavatelli	<i>wild mushroom ragu, crema</i>	46
Rigatoni Melanzana	<i>fresh tomato, mozzarella di bufala</i>	36
Reginette Seafood Alfredo	<i>shrimps, scallops, lobster butter, light cream sauce</i>	45

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SPECIALTIES

Chicken Parmigiana <i>thinly pounded cutlet, marinara, mozzarella</i>	43
King Salmon Oreganato <i>chickpeas salad, seasoned breadcrumbs, lemon</i> ^{*†}	43
Chicken Dominic <i>white balsamic, potatoes, red chili flakes</i>	46
Grilled Branzino <i>laurel, fennel, parsley, sorrento lemon vinaigrette</i> [†]	52
Chicken Marsala <i>wild mushrooms, spinach, marsala wine</i> ^{*†}	45
Chilean Seabass Puttanesca <i>tomato, taggiasca olives, capers</i> ^{GF}	45
Jumbo Shrimp alla Scampi <i>garlic, white wine, lemon butter</i> [†]	45

1.2KG TOMAHAWK RIBEYE^{*GF} **210**
accompanied with spring onion and crispy butterball potatoes

STEAKS & CHOPS*

served with house-made steak sauce

Filet Mignon 250G ^{GF}	88	Pork Chop 400G ^{GF}	75
New York Strip 400G ^{GF}	98	Lamb Chops 300G ^{GF}	88
Ribeye Australia Vintage 350G ^{GF}	105	Wagyu Skirt 250G ^{GF}	88

salsa verde · marsala sauce · gorgonzola dolce · garlic butter · truffle butter +4

CONTORNI

Crispy Butterball Potatoes <i>gorgonzola dolce</i>	17
Jumbo Asparagus <i>lemon, extra virgin olive oil, cracked pepper</i> ^{V GF}	17
Broccolini <i>bomba calabrese, lemon zest</i> ^{GF}	18
Mixed Wild Mushrooms <i>herbs, garlic, extra virgin olive oil</i> ^{V GF}	18
Truffle French Fries <i>truffle oil, black pepper, romano cheese</i>	19

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WELCOME

SPECIAL EVENTS

Please inquire about our group dining packages and hosting your private event at LAVO.
email: lavo.reservations@marinabaysands.com or call +65 6688 8591



Experience sophisticated Italian cuisine with coastal flair, grounded in tradition and refined with a modern urban sensibility.

Here, the soul of coastal Italy meets the spirit of a dynamic metropolis, and food becomes a love language. Savour light, zesty flavours as bright as Sicilian sunshine, prepared with simplicity and a respect for fresh, quality produce.

From refreshing crudos to house-made pastas, each plate reflects our love of food and our belief that dining is a social ritual.

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