

BENVENUTO



## BRUNCH

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

### FREE-FLOW PACKAGES

#### CHAMPAGNE BLISS 98

*2 hours free-flow Champagne Brut, Duval-Leroy,  
Champagne, France NV*

#### PROSECCO DELIGHT 68

*2 hours free-flow Prosecco, Botter, Veneto, Italy NV*

*inclusive of special brunch cocktails, house white and red wine, beer, soft drinks and juices*

#### Wine

Pinot Grigio

*Anslemi, 'Ca' Stella', Friuli, Italy 2023*

Chianti Riserva

*Cecchi, Toscana, Italy 2022*

#### Cocktails

LAVO Bloody Mary

*Stoli Vodka, Fino Sherry, LAVO Spicy Mix, Tomato Juice,  
Lemon, Italian Herbs Tincture*

Diva Mimosa

*Prosecco, Passionfruit, Vanilla, Orange Juice*

Costiera Tonic

*Beefeater Gin, Koch Elemental Mezcal, Dry Vermouth,  
Acqua di Cedro, Olive Brine, Tonic Water*

#### House Beer

#### Soft Drinks

#### Juices

## RAW BAR

**Kaluga Caviar 148**

*30g, blinis and condiments*

**Oysters Fine de Claire<sup>GF</sup>**

**\$45 - 6pcs / \$85 - 12pcs**

*add on Kaluga caviar \$8 each*

*limoncello mignonette*

**Shrimp Cocktail<sup>GF</sup> 45**

*4 pcs, calabrian chili cocktail sauce, lemon*

**Piccolo Platter<sup>GF</sup> 170**

*1/2 maine lobster, 4 oysters, 4 prawns, 2 langoustines,*

*120g king crab, crab meat salad, tuna ceviche*

**Grande Tower<sup>GF</sup> 230**

*1 whole maine lobster, 8 oysters, 8 prawns, 3 langoustines 240g  
king crab, crab meat salad, tuna ceviche, scallop salad*

## INSALATE

**Verde<sup>GF</sup> 27**

*cucumber, avocado, marcona almond, honey  
rosemary dressing*

**Caesar della Casa<sup>+</sup> 27**

*romaine hearts, croutons, classic dressing*

**Burrata<sup>V</sup> 28**

*heirloom tomatoes, eggplant caponata, aged  
balsamic*

## ANTIPASTI

**Calamari Fritti 32**

*squid, zucchini, cherry pepper,  
spicy marinara*

**Big Eye Tuna Tartare<sup>+</sup> 36**

*avocado, carta da musica, black olive dressing*

**Wagyu Beef Carpaccio<sup>GF</sup> 35**

*black truffle, arugula, parmigiano reggiano*

## PASTA

*Gluten-free pasta options are available.*

<b>Spaghetti Tomato and Basil</b>	<i>onion, garlic, extra virgin olive oil<sup>V</sup></i>	32
<b>Seafood Fra Diavolo</b>	<i>scallops, shrimp, calamari, tomato, brandy, crushed chili</i> add lobster+20	46
<b>Bucatini Carbonara</b>	<i>crispy guanciale, egg yolk, black pepper, pecorino romano</i>	38
<b>Penne alla Vodka</b>	<i>prosciutto, cream, spicy tomato</i>	38
<b>Reginette Chicken Alfredo</b>	<i>parmigiano crema, chicken breast, black pepper</i>	38
<b>Pappardelle alla Bolognese</b>	<i>veal, cream, parmigiano reggiano</i>	38
<b>Black Truffle Cavatelli</b>	<i>wild mushroom ragu, crema</i>	46

*+Can be made gluten-free GF = gluten-free V = vegetarian*

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

*Please alert your server to any food allergies.*

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

## BRUNCH SPECIALS

**Charcuterie †** 45  
mortadella, san daniele, salami san gennaro,  
spicy schiacciata, parmesan, gorgonzola  
dolce cream

**Avocado Croissant** 27  
arugula, poached egg, parmigiano

**Lobster Fra Diavolo Baked Eggs** 58  
tomatoes, basil, potatoes, crushed chili

**Eggs Benedict** 25  
porchetta, house-made focaccia,  
cherry pepper relish, vermentino hollandaise

**Brick Oven Amatriciana Eggs** 26  
caramelised onion, guanciale, chilli, tomatoes

**Asparagus Cacio e Pepe** 29  
poached egg, sourdough, cacio e pepe sauce

## FRITTATA

served with mixed salad

**Salami Calabrian** 28  
pancetta, onion, penne,  
calabrian butter, grana padano

**Funghi Misti <sup>GF</sup>** 28  
seasonal mushrooms, truffle pecorino,  
potato, grana padano, shaved truffles

## BRICK OVEN PIZZA

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

<b>Smoked Salmon</b>	egg, crème fraîche, dill	36
<b>Margherita</b>	mozzarella, tomato basil, extra virgin olive oil	34
<b>Black Truffle</b>	wild mushroom, sicilian oregano, black truffle pecorino	36
<b>Vodka Pepperoni</b>	fior di latte, mozzarella, calabrian chili, basil	35

## HOUSE SPECIALTIES AND SIDES

**The Meatball** 39  
500g of ground imperial wagyu, veal and Italian pork  
sausage, marinara sauce, fresh whipped ricotta

**Grilled Branzino †** 52  
laurel, fennel, parsley, sorrento lemon vinaigrette

**Chicken Parmigiana** 43  
thinly pounded cutlet, marinara, mozzarella

**Filet Mignon 250g <sup>GF</sup>** 88  
Australia

**New York Strip 400g <sup>GF</sup>** 98  
Australia

**Lamb Chops 300g <sup>GF</sup>** 88  
Australia

\*All steaks are served with house-made steak sauce

**1.2 kg Tomahawk Ribeye Steak and Eggs** 210  
served with spring onion and crispy butterball potatoes

broccolini<sup>GF</sup> 18 butterball potatoes 17 truffle french fries 19 jumbo asparagus <sup>V GF</sup> 17 mixed wild mushrooms<sup>V GF</sup> 18

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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](mailto: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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