

BRUNCH

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



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

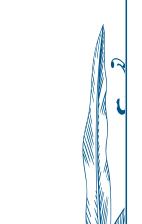
Costiera Tonic Beefeater Gin, Koch Elemental Mezcal, Dry Vermouth, Acqua di Cedro, Olive Brine, Tonic Water

House Beer

Soft Drinks

Juices







RAW BAR

Kaluga Caviar 148 30g, blinis and condiments

Oysters Fine de Claire 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, 8 prawns, 3 langoustines 240g king crab, crab meat salad, tuna ceviche, scallop salad



INSALATE

Verde GF 27 cucumber, avocado, marcona almond, honey rosemary dressing

Caesar della Casa † 27 romaine hearts, croutons, classic dressing

 $\mathbf{Burrata}^V \quad 28$ heirloom tomatoes, eggplant caponata, aged balsamic

ANTIPASTI

Calamari Fritti 32 squid, zucchini, cherry pepper, spicy marinara

Big Eye Tuna Tartare † 36 avocado, carta da musica, black olive dressing

Waqyu Beef Carpaccio^{GF} 35 black truffle, arugula, parmigiano reggiano

PASTA

Gluten-free pasta options are available.

Spaghetti Tomato and Basil $onion, garlic, extra virgin olive oil$	32
Seafood Fra Diavolo scallops, shrimp, calamari, tomato, brandy, crushed chili add lobster+20	46
Bucatini Carbonara crispy guanciale, eggyolk, black pepper, pecorino romano	38
Pennealla Vodka prosciutto, cream, spicy tomato	38
Reginette Chicken Alfredo parmigiano crema, chicken breast, black pepper	38
Pappardelle alla Bolognese veal, cream, parmigiano reggiano	38
Black Truffle Cavatelli, wild much room room croma	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 ^{GF} 28

seasonal mushrooms, truffle pecorino, potato, grana padano, shaved truffles



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

Smoked Salmon egg, crème fraîche, dill	36
Margherita mozzarella, tomato basil, extra virgin olive oil	34
Black Truffle wild mushroom, sicilian oregano, black truffle pecorino	36
Vodka Pepperoni 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 ^{GF}

Australia

New York Strip 400g ^{GF} 98

Australia

Lamb Chops 300g GF 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 GF 18 butterball potatoes 17 truffle french fries 19 jumbo asparagus VGF 17 mixed wild mushrooms VGF 18

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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

