

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^{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

Burrata^V 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

Wagyu 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 ^V	32
Seafood Fra Diavolo	scallops, shrimp, calamari, tomato, brandy, crushed chili	46
Bucatini Carbonara	crispy guanciale, egg yolk, black pepper, pecorino romano	38
Penne alla 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 mushroom ragu, crema	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

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| <p>Charcuterie † 45
<i>mortadella, san danielle, salami san gennaro, spicy schiacciata, parmesan, gorgonzola dolce cream</i></p> <p>Avocado Croissant 27
<i>arugula, poached egg, parmigiano</i></p> <p>Lobster Fra Diavolo Baked Eggs 58
<i>tomatoes, basil, potatoes, crushed chili</i></p> | <p>Eggs Benedict 25
<i>porchetta, house-made focaccia, cherry pepper relish, vermentino hollandaise</i></p> <p>Brick Oven Amatriciana Eggs 26
<i>caramelised onion, guanciale, chilli, tomatoes</i></p> <p>Asparagus Cacio e Pepe 29
<i>poached egg, sourdough, cacio e pepe sauce</i></p> |
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FRITTATA

served with mixed salad

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| <p>Salami Calabrian 28
<i>pancetta, onion, penne, calabrian butter, grana padano</i></p> | <p>Funghi Misti ^{GF} 28
<i>seasonal mushrooms, truffle pecorino, potato, grana padano, shaved truffles</i></p> |
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BRICK OVEN PIZZA

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

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

HOUSE SPECIALTIES AND SIDES

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| <p>The Meatball 39
<i>500g of ground imperial wagyu, veal and Italian pork sausage, marinara sauce, fresh whipped ricotta</i></p> <p>Grilled Branzino † 52
<i>laurel, fennel, parsley, sorrento lemon vinaigrette</i></p> <p>Chicken Parmigiana 43
<i>thinly pounded cutlet, marinara, mozzarella</i></p> | <p>Filet Mignon 250g ^{GF} 88
<i>Australia</i></p> <p>New York Strip 400g ^{GF} 98
<i>Australia</i></p> <p>Lamb Chops 300g ^{GF} 88
<i>Australia</i></p> |
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**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 ^{V GF} 17 mixed wild mushrooms^{V GF} 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 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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