

ANTIPASTI

Oysters On The Half Shell	<i>limoncello mignonette, add caviar £6 each</i>	<i>½ dozen. 21</i>
Fritto Misto	<i>courgette, calamari, prawns, hot cherry peppers</i>	19
Hamachi Crudo	<i>bronze fennel, sicilian orange, pepperoncini</i>	19
Prosciutto e Mozzarella	<i>prosciutto di san daniele, buffalo mozzarella, gnocco fritto</i>	20
Yellowfin Tuna Tartare	<i>avocado, carta di musica, taggiasca olive dressing, add caviar £40</i>	25
Beef Carpaccio	<i>black truffle, rocket, parmigiano reggiano, button mushrooms</i>	26
Grilled Octopus	<i>celery, potato, black olive, cipollini onion</i>	26
Scampi Ai Ferri	<i>wild scottish langoustines, garlic butter, capers, fresh lemon</i>	32

“THE MEATBALL”

500g of wagyu and italian pork sausage with
marinara sauce and fresh whipped ricotta

25

INSALATE

Verde	<i>cucumber, avocado, marcona almond, honey rosemary dressing^V</i>	14
Caesar della Casa	<i>romaine hearts, croutons, classic dressing</i>	15
Tricolore	<i>endive, celery, rocket, apple, fennel, caprino goat cheese, rosé vinaigrette</i>	16
Handmade Burrata	<i>heirloom tomato, aubergine caponata, basil oil^V</i>	19

PIZZA

Margherita <i>fior di latte mozzarella, basil, extra virgin olive oil</i> ^V	20
Cacio e Pepe <i>pecorino crema, cracked black pepper, escarole</i>	21
Panuzzo <i>mortadella, bronte pistachio, stracchino</i>	22
Spicy Calabrese <i>mozzarella, spicy salami, lacinato kale</i>	26
Black Truffle <i>wild mushrooms, oregano, black truffle pecorino romano</i>	35

PASTA

TAGLIATELLE AL LIMONE

marjoram, sweet butter, ossetra caviar

39

Spaghetti <i>filetto di pomodoro, basil, extra virgin olive oil</i> ^{VG}	19
Cannelloni al Forno <i>fresh ricotta, fontina cheese, pomodoro</i> ^V	22
Penne alla Vodka <i>prosciutto, cream, spicy tomato</i>	24
Silk Handkerchiefs <i>wild boar white bolognese, parmigiano reggiano, black truffle</i>	25
Agnolotti <i>ox cheeks, sage, piedmont hazelnuts, aged balsamic</i>	29
Crab Tagliolini <i>squid ink tagliolini, lump crab, baby plum tomato</i>	35

V = Vegetarian / VG = Vegan

Our pizza dough is made with whole grain single-source flour. Gluten Free pasta and vegan cheese substitute options are available.



SPECIALITIES

Romanesco	<i>cauliflower, capers, lemon zest, pine nuts, romesco sauce</i> ^{VG}	25
Chicken Dominic	<i>white balsamic, chilli flakes, potatoes</i>	28
Scottish Salmon	<i>courgette, chickpeas, white wine, sicilian oregano crust</i>	32
Mediterranean Seabass	<i>fennel, parsley, sorrento lemon vinaigrette</i>	38
Lamb Scottadito	<i>grilled aubergine, mint, fig and taggiasca olive tapenade</i>	42
Turbot Picatta	<i>soave white wine, bay leaf, lemon capers butter</i>	48
Veal Chop Milanese	<i>crispy sage, rocket, chamomile</i>	62
Lobster all'arrabbiata	<i>calabrian chilli butter, sundried tomato, oregano breadcrumbs</i>	68

SALT-BAKED MEDITERRANEAN SEABASS FOR TWO

please allow 45 minutes

95

CARNE

500g Dingley Dell Farm Pork Chop	35	350g Dry Age Prime Sirloin	56
200g Filet Mignon	44	500g Bone-In Prime Rib Eye	65

CONTORNI

Broccolini	<i>bomba calabrese, lemon zest</i> ^{VG}	8
Brussels Sprouts	<i>crispy pancetta</i>	8
Black Truffle French Fries	<i>pecorino romano, parsley</i>	10
Funghi Misti	<i>wild mushrooms, fresh herbs</i> ^V	10

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OPENING TIMES

Monday-Friday: 11am - 11pm

Weekend: 11:30am - 12am

SPECIAL EVENTS

Please enquire about hosting your private event.

+44 (0)20 8158 7688

events@lavalondon.com

Our trusted suppliers:

DINGLEY DELL PORK • SETARO PASTIFICIO • LA TORRENTE

GUSTA ROSSO TOMATOES • MOLINO PASINI S.P.A • D'AMORE DAIRY

AFELTRA PASTA • ACQUERELLO • ACETAIA GIUSEPPE GIUSTI

OLIO GUGLIELMI • BEN RIGBY GAME • YARN HILL FARM

MORA FARM • CREEDY CARVER FREE RANGE POULTRY • SORI DAIRY



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All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill. We ask our guests with allergies or intolerances to make a member of the team aware before placing an order for food or beverages. For any of our guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination, there is a risk that allergen ingredients may be present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at your own risk.

The recommended daily calorie intake is 2000 calories a day for women and 2500 for men.