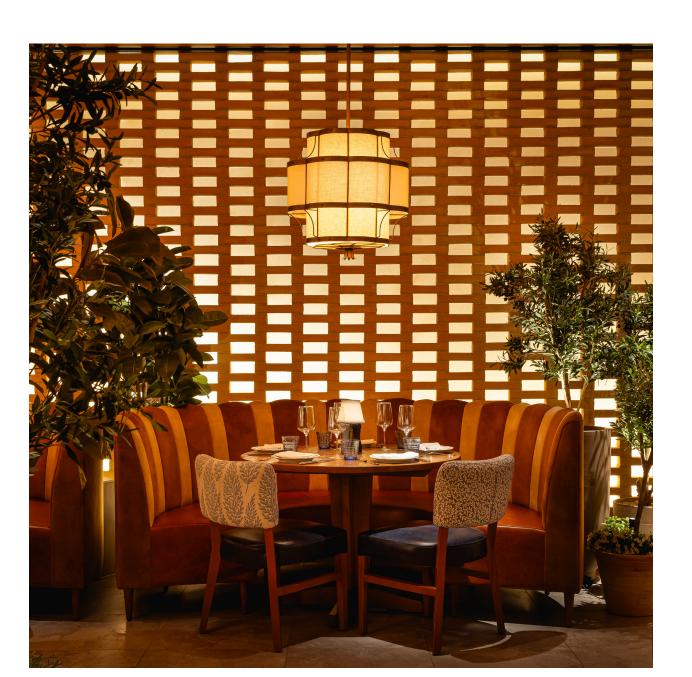


SALES BROCHURE





Buongiorno

LAVO

LAVO, serving sophisticated Italian cuisine with coastal flair, is the latest restaurant to launch in London from Tao Group Hospitality.

Set within The BoTree where Marylebone, Mayfair and Soho meet, LAVO serves breakfast, lunch and dinner. The menu features a selection of high-end Italian dishes with a perfected style garnered from our venues in New York, LA, Las Vegas, San Diego, and Singapore.

The menu, created by the group's Chief Culinary Officer Ralph Scamardella, will be executed by Culinary Director Stefano Lorenzini. Hailing from San Severino Marche in Italy, Chef Stefano has over 24 years of experience in the culinary world.

ENQUIRE NOW

VIEW 360 TOUR

LAVO

CUISINE

LAVO serves sophisticated Italian cuisine with coastal flair serving fresh pasta made in-house; whole grain pizzas, fish and more complimented with bold signature drinks, unique iterations of classic cocktails and curated wine list.

Our signature menus for your event are available for groups of 10 or more.

From £75 they will showcase some of our favourite dishes.



















SOPRA GROUND FLOOR

A spacious dining room dappled by sunlight from triple-height ceilings with skylight windows and luxurious Italian furnishings throughout.

The space can accommodate for 10 – 30 guests, or can be hired exclusively for 92 guests seated or 120 standing.

LAVO FOR EXCLUSIVE USE

ab 220 seated ab 360 standing

LAVO is located within The BoTree situated where Marylebone, Mayfair and Soho meet.

Our restaurant offers an elevated dining experience across two levels boasting an impressive bar and two spacious dining rooms dappled by sunlight from triple-height ceilings with skylight windows and luxurious Italian furnishings throughout. You can hire exclusively for 220 guests seated or 360 guests standing.





GROUP DINING

슒 From 10 guests

Featuring a floor to ceiling lush Olive Tree alongside a wooden-fired pizza oven. LAVO welcomes group dining for between 10 and 30 guests.



An impressive bar and intimate outdoor dining terrace.





DRINKS

Our carefully designed cocktail menu focuses on using fresh botanicals and locally sourced ingredients featuring traditional favourites with creative twists, alongside bold signatures drinks. Unique drinks include the Spicy Strawberry Mezcalita, a Smoked Old Fashioned, as well as the LAVO Negroni where guests can build their own version of the iconic aperitivo.

Fabrizio Canino, Head Sommelier at LAVO, has thoughtfully curated a wine list focused on the Mediterranean coastline, highlighting a large selection of wines from Northern to Southern Italy with a Vermentino from Bolgheri as well as a Barbera d'Alba from a small raising estate to be poured by the glass.

EXPERIENCE

n Dress Code: Smart casual

Amenities: Additional florals can be arranged with our preferred suppliers, printed menus and place cards are available on a bespoke basis, DJ's and AV is hireable upon request for private events.

Guests can expect the same elevated service cultivated over more than 20 years at Tao Hospitality Group's Michelin-starred Hakkasan restaurants in Mayfair and Hanway Place as well as Yauatcha, a beloved Cantonese dim-sum house, with sites in Soho and the City.



CONTACT US

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ENQUIRE NOW