

ANTIPASTI

Oysters On The Half Shell	<i>limoncello mignonette. Add caviar £6 each</i> (456 kcal)	½ dozen. 39
Hamachi Crudo	<i>bronze fennel, Sicilian orange, pepperoncini</i> (453 kcal)	19
Handmade Burrata	<i>heirloom tomatoes, aubergine caponata, basil oil</i> (633 kcal) ^V	19
Fritto Misto	<i>courgettes, calamari, prawns, hot cherry peppers</i> (387 kcal)	24
Yellowfin Tuna Tartare	<i>avocado, carta di musica, Taggiasca olive dressing. Add caviar £40</i> (414 kcal)	25
Venison Tonnato	<i>tuna sauce, popcorn capers, parsley</i> (137 kcal)	26
Beef Carpaccio	<i>black truffle, rocket, Parmigiano Reggiano, button mushrooms</i> (594 kcal)	26
Grilled Octopus	<i>celery, potatoes, black olives, Cipollini onion</i> (482 kcal)	26
Scampi Ai Ferri	<i>wild Scottish langoustines, garlic butter, capers, fresh lemon</i> (1091 kcal)	32

“THE MEATBALL”

500g of Wagyu and Italian pork sausage with
marinara sauce and fresh whipped ricotta (827 kcal)

30

INSALATE

Verde	<i>cucumber, avocado, Marcona almond, honey rosemary dressing</i> (659 kcal) ^V	14
Caesar della Casa	<i>romaine hearts, croutons, classic dressing</i> (653 kcal)	15
Tricolore	<i>endive, celery, rocket, apple, fennel, caprino goat cheese, rosé vinaigrette</i> (650 kcal)	16

PIZZA

Margherita <i>fior di latte mozzarella, basil, extra virgin olive oil</i> (1279 kcal) ^V	20
Cacio e Pepe <i>pecorino crema, cracked black pepper, escarole</i> (1539 kcal)	21
Bologna <i>mortadella, Bronte pistachio, stracchino</i> (2005 kcal)	22
Spicy Calabrese <i>mozzarella, spicy salami, lacinato kale</i> (2025 kcal)	26
Black Truffle <i>wild mushrooms, oregano, black truffle pecorino romano</i> (2182 kcal)	35

PASTA

TAGLIATELLE AL LIMONE

marjoram, sweet butter, ossetra caviar (753 kcal)

39

Spaghetti <i>filetto di pomodoro, basil, extra virgin olive oil</i> (700 kcal) ^{VG}	19
Cannelloni al Forno <i>fresh ricotta, fontina cheese, pomodoro</i> (864 kcal) ^V	22
Penne alla Vodka <i>prosciutto, cream, spicy tomato</i> (752 kcal)	25
Pumpkin Tortelloni <i>butter, crispy sage, aged balsamic vinegar</i> (1086 kcal) ^V	25
Silk Handkerchiefs <i>wild boar white bolognese, Parmigiano Reggiano, black truffle</i> (1148 kcal)	26
Lobster Tagliolini <i>squid ink tagliolini, lobster, baby plum tomatoes, prosecco</i> (685 kcal)	39

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

Honeynut Squash <i>crispy quinoa, pomegranate vinaigrette</i> (793 kcal) ^{VG}	25
Chicken Dominic <i>white balsamic, chilli flakes, potatoes</i> (1569 kcal)	32
Scottish Salmon <i>courgettes, chickpeas, white wine, Sicilian oregano crust</i> (1273 kcal)	32
Mediterranean Seabass <i>fennel, parsley, Sorrento lemon vinaigrette</i> (1548 kcal)	38
Dover Sole <i>capers, Sorrento lemon, herb salad</i> (805 kcal)	42
Lamb Scottadito <i>grilled aubergine, mint, fig and Taggiasca olive tapenade</i> (1752 kcal)	44
200g Filet Mignon <i>king oyster mushroom, radicchio tardivo, Chianti Classico sauce</i> (663 kcal)	48
Veal Chop Milanese <i>crispy sage, rocket, camomile</i> (1768 kcal)	65
500g Bone-In Prime Rib Eye <i>roasted tomatoes, confit shallots, Chianti Classico sauce</i> (1785 kcal)	68

SALT-BAKED MEDITERRANEAN SEABASS FOR TWO

please allow 60 minutes (1551 kcal)

95

CONTORNI

Broccolini <i>bomba calabrese, lemon zest</i> (224 kcal)	8
Brussel Sprouts <i>crispy pancetta</i> (484 kcal)	8
Funghi Misti <i>wild mushrooms, fresh herbs</i> (393 kcal) ^V	10
Black Truffle French Fries <i>pecorino romano, parsley</i> (486 kcal)	12



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:

SETARO PASTIFICIO • LA TORRENTE

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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.

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