

LAVO

SIGNATURE MENU

LAVO

Presenting sophisticated Italian cuisine with coastal flair, our signature event menus are a curated collection of antipasti, insalate, pasta & pizza, specialties, contorni and desserts, selected by our Culinary Director, Stefano Lorenzini.

Each of our menus are named after picturesque towns along the coastline of Italy which inspired the menu at LAVO and are designed to offer a taste of the full menu.

Available exclusively for groups of 10 or more.

We look forward to welcoming you and your guests.

@LAVOLONDON

BENVENUTO

LAVO

PORTOFINO

Available for parties of ten or more

75 per person

ANTIPASTI

Fritto Misto courgettes, calamari, prawns, hot cherry peppers (387 kcal)

Yellowfin Tuna Tartare avocado, carta di musica, Taggiasca olive dressing. Add caviar £40 (414 kcal)

Margherita fior di latte mozzarella, basil, extra virgin olive oil (1279 kcal) ^V

SECONDI

Cannelloni al Forno fresh ricotta, fontina cheese, pomodoro (864 kcal) ^V

Penne alla Vodka prosciutto, cream, spicy tomato (752 kcal)

Chicken Dominic white balsamic, chilli flakes, potatoes (1569 kcal)

Mediterranean Seabass fennel, parsley, Sorrento lemon vinaigrette (1548 kcal)

CONTORNO

Broccolini bomba calabrese, lemon zest (224 kcal)

DOLCE

Chef's Selection

V = Vegetarian / VG = Vegan

Prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill. Guests with allergies and intolerances should inform a member of the team before placing an order for food or beverages. All eggs can be replaced with vegan substitute. Vegan cheese substitute options are available.

BENVENUTO

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POSITANO

Available for parties of ten or more

85 per person

ANTIPASTI

Scampi Ai Ferri wild Scottish langoustines, garlic butter, capers, fresh lemon (1091 kcal)

Tricolore endive, celery, rocket, apple, fennel, caprino goat cheese, rosé vinaigrette (650 kcal)

Cacio e Pepe Pizza pecorino crema, cracked black pepper, escarole (1539 kcal)

SECONDI

Pumpkin Tortelloni butter, crispy sage, aged balsamic vinegar (1086 kcal)^V

Lamb Scottadito grilled aubergine, mint, fig and Taggiasca olive tapenade (1752 kcal)

Mediterranean Seabass fennel, parsley, Sorrento lemon vinaigrette (1548 kcal)

Honeynut Squash crispy quinoa, pomegranate vinaigrette (793 kcal)^{VG}

CONTORNI

Black Truffle French Fries pecorino romano, parsley (482 kcal)

Brussel Sprouts crispy pancetta (484 kcal)

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SORRENTO

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105 per person

ANTIPASTI

Beef Carpaccio *black truffle, rocket, Parmigiano Reggiano, button mushrooms* (594 kcal)

Grilled Octopus *celery, potatoes, black olives, Cipollini onion* (482 kcal)

Handmade Burrata *heirloom tomatoes, aubergine caponata, basil oil* (633 kcal)^V

Black Truffle Pizza *wild mushrooms, oregano, black truffle pecorino romano* (2182 kcal)

SECONDI

Pumpkin Tortelloni *butter, crispy sage, aged balsamic vinegar* (1086 kcal)^V

Honeynut Squash *crispy quinoa, pomegranate vinaigrette* (793 kcal)^{VG}

Scottish Salmon *courgette, chickpeas, white wine, Sicilian oregano crust* (1273 kcal)

500g Bone-In Prime Rib Eye *roasted tomatoes, confit shallots, Chianti Classico sauce* (1785 kcal)

CONTORNI

Black Truffle French Fries *pecorino romano, parsley* (482 kcal)

Broccolini *bomba calabrese, lemon zest* (224 kcal)^{VG}

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BENVENUTO

LAVO

AMALFI

Available for parties of ten or more

125 per person

ANTIPASTI

Beef Carpaccio *black truffle, rocket, Parmigiano Reggiano, button mushrooms* (594 kcal)

Scampi Ai Ferri *wild Scottish langoustines, garlic butter, capers, fresh lemon* (1091 kcal)

Tricolore *endive, celery, rocket, apple, fennel, caprino goat cheese, rosé vinaigrette* (650 kcal)

PRIMI

Black Truffle Pizza *wild mushrooms, oregano, black truffle pecorino romano* (2182 kcal)

Lobster Tagliolini *squid ink tagliolini, lobster, baby plum tomatoes, prosecco* (685 kcal)

Cannelloni al Forno *fresh ricotta, fontina cheese, pomodoro* (864 kcal)^V

SECONDI

“The Meatball” *500g of Wagyu and italian pork sausage with marinara sauce and fresh whipped ricotta* (827 kcal)

Mediterranean Seabass *fennel, parsley, Sorrento lemon vinaigrette* (1548 kcal)

500g Bone-In Prime Rib Eye *roasted tomatoes, confit shallots, Chianti Classico sauce* (1785 kcal)

CONTORNI

Black Truffle French Fries *pecorino romano, parsley* (482 kcal)

Broccolini *bomba calabrese, lemon zest* (224 kcal)

DOLCE

Chef's Selection

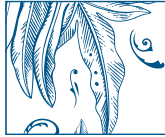
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MANAROLA ^V

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75 per person

ANTIPASTI

Tricolore *endive, celery, rocket, apple, fennel, rosé vinaigrette (650 kcal) ^V*

SECONDI

Margherita *fior di latte mozzarella, basil, extra virgin olive oil (1279 kcal) ^V*

Cannelloni al Forno *fresh ricotta, fontina cheese, pomodoro (864 kcal) ^V*

Honeynut Squash *crispy quinoa, pomegranate vinaigrette (793 kcal) ^{VG}*

CONTORNO

Broccolini *bomba calabrese, lemon zest (224 kcal) ^{VG}*

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TAORMINA ^{VG}

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60 per person

ANTIPASTI

Verde *cucumber, avocado, marcona almond, rosé vinaigrette (659 kcal) ^{VG}*

SECONDI

Marinara *tomato, extra virgin olive oil, oregano ^{VG}*

Spaghetti *filetto di pomodoro, basil, extra virgin olive oil (700 kcal) ^{VG}*

Honeynut Squash *crispy quinoa, pomegranate vinaigrette (793 kcal) ^{VG}*

CONTORNO

Broccolini *bomba calabrese, lemon zest (224 kcal) ^{VG}*

DOLCE

Sorbet ^{VG}

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COCKTAIL MENU

Choose up to three cocktails max

LAVO-LINI 19

Belvedere vodka, pomelo, peach, lime, aloe vera, raspberry & hibiscus caviar

LAVO G&T 18

Bombay Sapphire Premier Cru Murcian Lemon gin, tonic water, edible olive paint

Maple Americano 16

Campari, 1757 Vermouth di Torino, rhubarb, Koko Kanu, Coast Maple Soda, coconut, grapefruit bitters

Spicy Strawberry Mezcalita 26

Komos Rosa tequila, Ojo de Dios Hibiscus mezcal, strawberry, chilli, soda

Pineapple Tommy's 22

818 Blanco tequila, Amaro Santoni, lime, grapefruit bitters, agave, pineapple mint

Negroni Bianco 20

Malfy gin, Rinomato Americano Bianco, Bergamot Eau de Vie, Muyu Chinotto Nero, grapefruit bitters

Cucumber & Apple Mint Sour 16

Bombay Sapphire Premier Cru Murcian Lemon gin, Galliano L'Autentico, aloe vera, cucumber, apple mint, lemon

ZERO-PROOF COCKTAILS

*All of our signature cocktails can be made without alcohol.
Same flavours, zero proof.*

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