

LAVO

SIGNATURE MENU

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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

FESTIVE GROUP MENU

Available for parties of ten or more

125 per person

ANTIPASTI

- Baccalà Mantecato** *polenta, squid ink crisps* [✦]
- Beef Carpaccio** *black truffle, rocket, Parmigiano Reggiano, button mushrooms*
- Grilled Octopus** *celery, potatoes, black olives, Cipollini onion*
- Black Truffle Pizza** *wild mushrooms, oregano, black truffle pecorino romano*

SECONDI

- Tacchino Ripieno** *stuffed turkey, Brussel sprouts, crispy pancetta, Barolo sauce* [✦]
- Penne alla Vodka** *prosciutto, cream, spicy tomato*
- Scottish Salmon** *courgette, chickpeas, white wine, Sicilian oregano crust*
- 500g Bone-In Prime Rib Eye** *roasted tomatoes, confit shallots, red wine sauce*

CONTORNO

- Black Truffle French Fries** *pecorino romano, parsley*
- Broccolini** *bomba calabrese, lemon zest*
- Brussel Sprout** *crispy pancetta*

DOLCE

- Chef's Selection** [✦]

V = Vegetarian / VG = Vegan / ✦ = Festive

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.

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VERNAZZA

12pm – 5pm

Available for parties of ten or more

45 per person

ANTIPASTI

Handmade Burrata *heirloom tomatoes, aubergine caponata, basil oil* ^V

Margherita *fior di latte mozzarella, basil, extra virgin olive oil* ^V

Caesar della Casa *romaine hearts, croutons, classic dressing*

SECONDI

Penne alla Vodka *prosciutto, cream, spicy tomato*

Chicken Dominic *white balsamic, chilli flakes, potatoes*

Scottish Salmon *courgette, chickpeas, white wine, sicilian oregano crust*

CONTORNO

Broccolini *bomba calabrese, lemon zest*

DOLCE

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PORTOFINO

Available for parties of ten or more

75 per person

ANTIPASTI

Fritto Misto *courgettes, calamari, prawns, hot cherry peppers*

Yellowfin Tuna Tartare *avocado, carta di musica, taggiasca olive dressing. add caviar £40*

Margherita *fior di latte mozzarella, basil, extra virgin olive oil ^V*

SECONDI

Cannelloni al Forno *fresh ricotta, fontina cheese, pomodoro ^V*

Penne alla Vodka *prosciutto, cream, spicy tomato*

Chicken Dominic *white balsamic, chilli flakes, potatoes*

Mediterranean Seabass *fennel, parsley, sorrento lemon vinaigrette*

CONTORNO

Broccolini *bomba calabrese, lemon zest*

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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*

Panzanella *heirloom tomatoes, cucumber, roscoff onions, champagne vinaigrette* ^{VG}

Cacio e Pepe Pizza *pecorino crema, cracked black pepper, escarole*

SECONDI

Penne alla Vodka *prosciutto, cream, spicy tomato*

Lamb Scottadito *roasted tomatoes, confit shallots, red wine sauce*

Mediterranean Seabass *fennel, parsley, sorrento lemon vinaigrette*

Parmigiana *aubergine, fior di latte mozzarella, parmigiano reggiano*

CONTORNI

Black Truffle French Fries *pecorino romano, parsley*

Verde salad *cucumber, avocado, marcona almond, honey rosemary dressing* ^V

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SORRENTO

Available for parties of ten or more

105 per person

ANTIPASTI

Beef Carpaccio *black truffle, rocket, parmigiano reggiano, button mushrooms*

Grilled Octopus *celery, potatoes, black olives, cipollini onion*

Handmade Burrata *heirloom tomatoes, aubergine caponata, basil oil ^V*

Black Truffle Pizza *wild mushrooms, oregano, black truffle pecorino romano*

SECONDI

Penne alla Vodka *prosciutto, cream, spicy tomato*

Parmigiana *aubergine, fior di latte mozzarella, parmigiano reggiano*

Scottish Salmon *courgette, chickpeas, white wine, sicilian oregano crust*

500g Bone-In Prime Rib Eye *roasted tomatoes, confit shallots, red wine sauce*

CONTORNI

Black Truffle French Fries *pecorino romano, parsley*

Broccolini *bomba calabrese, lemon zest*

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AMALFI

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125 per person

ANTIPASTI

Beef Carpaccio *black truffle, rocket, parmigiano reggiano, button mushrooms*

Scampi Ai Ferri *wild scottish langoustines, garlic butter, capers, fresh lemon*

Panzanella *heirloom tomatoes, cucumber, roscoff onions, champagne vinaigrette* ^{VG}

PRIMI

Black Truffle Pizza *wild mushrooms, oregano, black truffle pecorino romano*

Bucatini Puttanesca *nocellara olives, san marzano tomatoes, pantelleria capers, fresh chilli*

Cannelloni al Forno *fresh ricotta, fontina cheese, pomodoro* ^V

SECONDI

"The Meatball" *500g of wagyu and italian pork sausage with marinara sauce and fresh whipped ricotta*

Mediterranean Seabass *fennel, parsley, sorrento lemon vinaigrette*

500g Bone-In Prime Rib Eye *roasted tomatoes, confit shallots, red wine sauce*

CONTORNI

Black Truffle French Fries *pecorino romano, parsley*

Broccolini *bomba calabrese, lemon zest*

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MANAROLA ^V

Available for parties of ten or more

75 per person

ANTIPASTI

Panzanella heirloom tomatoes, cucumber, roscoff onions, champagne vinaigrette ^{VG}

SECONDI

Margherita fior di latte mozzarella, basil, extra virgin olive oil ^V

Cannelloni al Forno fresh ricotta, fontina cheese, pomodoro ^V

Parmigiana aubergine, fior di latte mozzarella, parmigiano reggiano

CONTORNO

Broccolini bomba calabrese, lemon zest ^{VG}

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