

WELCOME

Special Events

Please inquire about our group dining packages and hosting your private event at LAVO.
email: lavo.reservations@marinabaysands.com or call +65 6688 8591



Experience sophisticated Italian cuisine with coastal flair, grounded
in tradition and refined with a modern urban sensibility.

Here, the soul of coastal Italy meets the spirit of a dynamic metropolis, and
food becomes a love language. Savour light, zesty flavours as bright
as Sicilian sunshine, prepared with simplicity and a respect for fresh,
quality produce.

From refreshing crudos to house-made pastas, each plate reflects our love of
food and our belief that dining is a social ritual.

@LAVOSINGAPORE #LAVOSINGAPORE LAVOSINGAPORE.COM

rev 25.03.03

BENVENUTO

Alla Carta

We proudly prepare classic dishes with the best sourced ingredients to offer
our truest expression of Italian cooking in the heart of Singapore.

ANTIPASTI

Red prawn ceviche	bronze fennel, Sicilian orange, pepperoncini	32
Eggplant Parmigiana	fior di latte mozzarella, Parmigiano Reggiano	32
Calamari fritti	squid, zucchini, cherry pepper, spicy marinara	32
Yellowfin tuna tartare	avocado, carta da musica, Taggiasca olive dressing	35
Beef Carpaccio	black truffle, arugula, Parmigiano Reggiano, mushroom	35
Grilled octopus	celery, potatoes, black olives, cipollini onion	34
San Daniele ham	whipped ricotta, gnocco fritto, artisanal honey	28
Sicilian crudo	tuna, hamachi, salmon, salsa verde, capers	34
Garlic bread	semolina loaf, basil pesto, marinara, Gorgonzola dolce	26

SEAFOOD

Oysters Fine de Claire

\$45 - 6pcs (half dozen) / \$85 - 12pcs (1 dozen)
limoncello mignonette

Shrimp cocktail 45

4 pcs, calabrian chili cocktail sauce, lemon

Seafood platter 170

1 Maine lobster, 2 oysters, 2 prawns, 2 langoustines, king crab

Seafood tower 230

1 Maine Lobster, 4 oysters, 4 shrimps, 2 langoustines,
king crab, tuna, salmon tartare

†Can be made gluten-free GF = gluten-free VE = vegan
Please alert your server to any food allergies.

All prices displayed are subject to prevailing goods and service taxes and 10% service charge
* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



INSALATE

Verde	<i>cucumber, avocado, Marcona almond, honey rosemary dressing</i> ^{GF}	27
Caesar della casa	<i>Romaine hearts, croutons, classic dressing</i> †	27
Baby beets	<i>goat cheese, oranges, Sicilian pistachio, vinaigrette</i> ^{GF}	28
Burrata	<i>heirloom tomatoes, eggplant caponata, basil oil, carta da musica</i>	28

BRICK OVEN PIZZA

Our pizza dough is made with whole grain single-source flour.

Margherita	<i>fior di latte, basil, extra virgin olive oil</i>	34
Burrata	<i>arugula, tomato, pesto</i> add San Daniele ham 6\$	36
Black truffle	<i>wild mushroom, black truffle pecorino</i>	36
Spicy vodka pepperoni	<i>mozzarella, pepperoni, vodka sauce</i>	35
Carne	<i>salami, San Daniele ham, tomato, Gorgonzola dolce</i>	36

PASTA

Spaghetti tomato and basil	<i>filetto di pomodoro basil, extra virgin olive oil</i> ^{VE}	32
Truffle tagliatelle	<i>wild mushroom ragu, crema, black truffle</i>	46
Rigatoni melanzana	<i>fresh tomato, eggplant, mozzarella di bufala</i>	36
Bucatini carbonara	<i>crispy guanciale, pecorino Romano, egg yolk, black pepper</i>	38
Penne alla vodka	<i>onion, prosciutto, peas, light spicy cream sauce</i>	38
Pappardelle alla Bolognese	<i>ground veal, cream, Parmigiano Reggiano</i>	38
Mafaldine seafood alfredo	<i>shrimp, scallops, lobster butter, light cream sauce</i>	45
Zitti alla Genovese	<i>braised short ribs, sweet onion, Pecorino Romano</i>	38
Fusilloni frutti di mare	<i>tomatoes, lobster, squid, prawn chili, brandy</i>	46



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SPECIALTIES



"THE MEATBALL" 45

500g of wagyu and Italian pork sausage, marinara sauce, fresh whipped ricotta



Jumbo shrimp ai ferri	<i>garlic butter, white wine, capers</i>	45
Chicken Parmigiana	<i>thinly pounded cutlet, marinara, mozzarella</i>	43
Scottish salmon	<i>zucchini, chickpeas, white wine, garlic butter, Sicilian oregano crust</i> *†	43
Chicken Dominic	<i>white balsamic, potatoes, red chili flakes</i>	46
Mediterranean seabass	<i>fennel, parsley, Sorrento lemon vinaigrette</i>	52
Cod alla Napoletana	<i>baby plum tomato, capers, olives, basil</i>	45
Chicken Marsala	<i>wild mushrooms, spinach, Marsala wine</i> *†	45
Scampi gratin	<i>langoustine, butter, fresh lemon, aromatic bread</i>	56



1.1KG TOMAHAWK STEAK* 210

*accompanied with roasted garlic, smashed butterball potatoes,
a sauce of your choice*



STEAKS & CHOPS*

watercress, roasted garlic, grilled lemon

Ribeye Australia Vintage 350G	105	Filet mignon 250G	88
Lamb chops 300G	88	New York strip 300G	110
Dingley pork tomahawk 400G	75	Porterhouse 1kg	220

Salsa verde · Onion & Marsala wine · Gorgonzola dolce · Garlic butter · Truffle butter

CONTORNI

Broccolini	<i>bomba, Calabrese, lemon zest</i> ^{VE}	18
Smashed butterball potatoes	<i>garlic, Parmesan, herbs</i>	17
Mixed wild mushrooms	<i>herbs, shallots, extra virgin olive oil</i> ^{VE}	18
Jumbo asparagus	<i>lemon, extra virgin olive oil, cracked pepper</i> ^{VE}	17
Truffle French fries	<i>truffle oil, black pepper, Romano cheese</i>	19



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