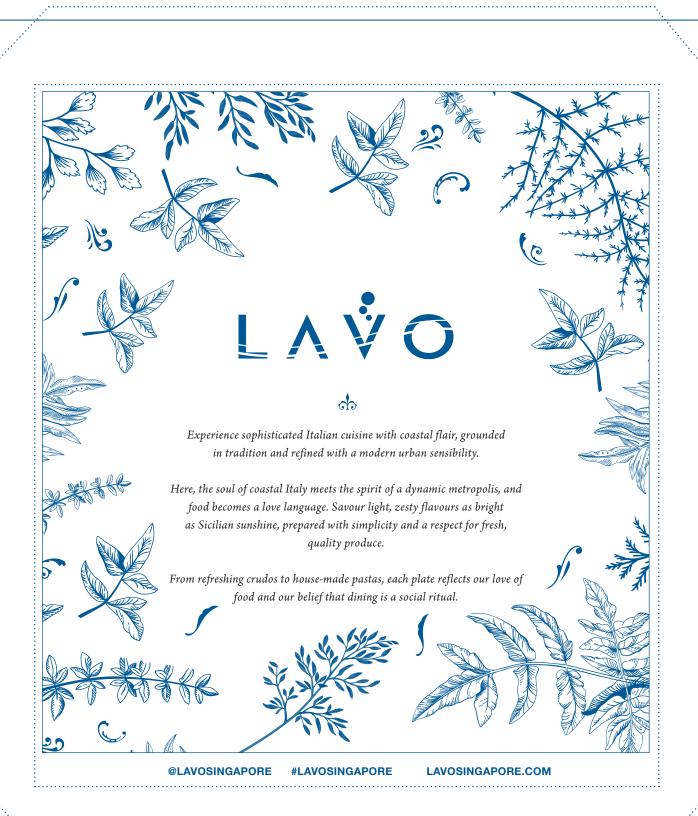


Please inquire about our group dining packages and hosting your private event at LAVO. email: lavo.reservations@marinabaysands.com or call +65 6688 8591



rev 25.03.03



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

 $+Can\ be\ made\ gluten-free \qquad GF=gluten-free \qquad VE=vegan$ Please alert your server to any food allergies. All prices displayed are subject to prevailing goods and service taxes and 10% service charge

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* Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

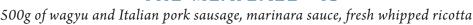
INSALATE Verde cucumber, avocado, Marcona almond, honey rosemary dressing GF 27 Caesar della casa Romaine hearts, croutons, classic dressing + 27 **Baby beets** goat cheese, oranges, Sicilian pistachio, vinaigrette ^{GF} Burrata heirloom tomatoes, eggplant caponata, basil oil, carta da musica BRICK OVEN PIZZA Our pizza dough is made with whole grain single-source flour. Margherita fior di latte, basil, extra virgin olive oil Burrata arugula, tomato, pesto add San Daniele ham 6\$ Black truffle wild mushroom, black truffle pecorino 36 Spicy vodka pepperoni mozzarella, pepperoni, vodka sauce Carne salami, San Daniele ham, tomato, Gorgonzola dolce **PASTA** Spaghetti tomato and basil filetto di pomodoro basil, extra virgin olive oil VE **Truffle tagliatelle** wild mushroom ragu, crema, black truffle Rigatoni melanzana fresh tomato, eggplant, mozzarella di bufala Bucatini carbonara crispy guanciale, pecorino Romano, egg yolk, black pepper 38 Penne alla vodka onion, prosciutto, peas, light spicy cream sauce **Pappardelle alla Bolognese** ground veal, cream, Parmigiano Reggiano **Mafaldine seafood alfredo** *shrimp, scallops, lobster butter, light cream sauce* **Zitti alla Genovese** braised short ribs, sweet onion, Pecorino Romano

+Can be made gluten-free GF = gluten-free VE = vegan

Fusilloni frutti di mare tomatoes, lobster, squid, prawn chili, brandy

SPECIALTIES

"THE MEATBALL" 45





Jumbo shrimp ai ferri garlic butter, white wine, capers	45
Chicken Parmigiana thinly pounded cutlet, marinara, mozzarella	43
Scottish salmon zucchini, chickpeas, white wine, garlic butter, Sicilian oregano crust *+	43
Chicken Dominic white balsamic, potatoes, red chili flakes	46
Mediterranean seabass fennel, parsley, Sorrento lemon vinaigrette	52
Cod alla Napoletana baby plum tomato, capers, olives, basil	45
Chicken Marsala wild mushrooms, spinach, Marsala wine *+	45
Scampi gratin langoustine, butter, fresh lemon, aromatic bread	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 bomba, Calabrese, lemon zest VE	18
Smashed butterball potatoes garlic, Parmesan, herbs	17
Mixed wild mushrooms $herbs$, $shallots$, $extra virgin olive oil$ VE	18
Jumbo asparagus $lemon$, $extra$ $virgin$ $olive$ oil , $cracked$ $pepper$ VE	17
Truffle French fries truffle oil, black pepper, Romano cheese	19

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