

WELCOME



## SPECIAL EVENTS

*Please inquire about our group dining packages and hosting your private event at LAVO.*

*email: [lavo.reservations@marinabaysands.com](mailto: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.*

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## BRUNCH

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

## FREE-FLOW PACKAGES

## PROSECCO DELIGHT 68

2 hours free-flow Prosecco Botter DOC

## CHAMPAGNE BLISS 98

2 hours free-flow Duval Leroy

*inclusive of special brunch cocktails, house white and red wine, beer, milkshakes soft drinks and juices*

Pinot Grigio, Anslemi, 'Ca' Stella', Friuli, Italy 2023

Chianti Riserva, Cecchi, Toscana, Italy 2022

LAVO Bloody Mary, stoli vodka, fino sherry, LAVO spicy mix, tomato  
juice, lemon, Italian herbs tincture

Diva Mimosa, prosecco, passionfruit, vanilla, orange juice

Costiera Tonic, befeater gin, koch elemental mezcal, dry vermouth,  
acqua di cedro, olive brine, tonic water

House Beer

Bandung Variegato  
chocolate & vanilla ice cream,  
coconut milk, rose & cherry syrup

Sicilian Frappé  
pistachio ice cream, almond milk,  
cinnamon, lemon

## SALADS

Verde <sup>GF</sup> 27

cucumber, avocado, marcona almond,  
honey rosemary dressing

Baby Beets <sup>GF</sup> 28

goat cheese, oranges, sicilian pistachio vinaigrette

Caesar della Casa <sup>+</sup> 27

romaine hearts, croutons, classic dressing

## RAW BAR

## Oysters Fine de Claire

\$45 - 6pcs / \$85 - 12 pcs  
limoncello mignonette

Yellowfin Tuna Tartare <sup>+</sup> 35

avocado, carta da musica, black olive dressing

Sicilian Crudo <sup>GF</sup> 34

tuna, hamachi, salmon, capers, salsa verde

## HOUSE SPECIALTIES AND SIDES

## The Meatball 39

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

## Chicken Parmigiana 43

thinly pounded cutlet, marinara, mozzarella

Filet Mignon 250g <sup>GF</sup> 88New York Strip 300g <sup>GF</sup> 110

## Lobster Fra Diavolo Baked Eggs 58

tomatoes, basil, potatoes, crushed chilis

## 1.1 kg Tomahawk Ribeye Steak and Eggs 210

served with sprig onion and crispy butterball potatoes

bacon 18 • jumbo asparagus 17 • mixed wild mushrooms 18

crispy butterball potatoes 17 • truffle french fries 19

## BRUNCH SPECIALS

**Charcuterie** 45  
mortadella, san danielle, salami san gennaro, spicy  
schiacciata, parmesan, gorgonzola dolce cream

**Country Eggs** 25  
(scrambled or fried)  
crispy butterball potatoes, smoked bacon

**Avocado Croissant** 27  
arugula, poached egg,  
parmigiano

**Strawberry Waffle** 24  
vanilla, strawberry sorbet, whipped cream

**Eggs Benedict** 25  
porchetta, house-made focaccia,  
cherry pepper relish, vermentino hollandaise

**Brick Oven Amatriciana Eggs** 26  
caramelised onion, guanciale, chilli, tomatoes

**Asparagus Cacio e Pepe** 29  
poached egg, sourdough, cacio e pepe sauce

**Pancake** 22  
berries compote, sabayon

## FRITTATA

served with mixed salad

**Salami Calabrian** 28  
pancetta, onion, penne, calabrian butter,  
grana padano

**Funghi Misti** 28  
seasonal mushrooms, truffle pecorino, potato,  
grana padano

**Egg White** 28  
lacinato kale, butternut squash, fresh mozzarella

## BRICK OVEN PIZZA

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

<b>Smoked Salmon</b>	egg, crème fraîche, dill	36
<b>Margherita</b>	mozzarella, tomato basil, extra virgin olive oil	34
<b>Black Truffle</b>	wild mushroom, sicilian oregano, black truffle pecorino	36

## PASTA

Gluten-free pasta options are available.

<b>Spaghetti Tomato and Basil</b>	onion, garlic, extra virgin olive oil <sup>V</sup>	32
<b>Penne alla Vodka</b>	prosciutto, cream, spicy tomato	38
<b>Reginette Chicken Alfredo</b>	parmigiano crema, chicken breast, black pepper	38
<b>Pappardelle alla Bolognese</b>	veal, cream, parmigiano reggiano	38
<b>Black Truffle Tagliatelle</b>	wild mushroom ragu, crema <sup>V</sup>	46

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

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