

# 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





# **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

CHAMPAGNE BLISS 98

2 hours free-flow Prosecco Botter DOC

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, beefeater gin, koch elemental mezcal, dry vermouth, acqua di cedro, olive brine, tonic water



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

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



#### **SALADS**

Verde GF 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 † 35

avocado, carta da musica, black olive dressing

Sicilian Crudo GF 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 GF 88

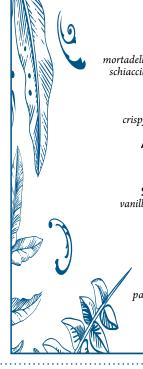
New York Strip 300g GF 110

Lobster Fra Diavolo Baked Eggs 58 tomatoes, basil, potatoes, crushed chilis

1.1 kg Tomahawk Ribeye Steak and Eggs 210

served with spriong 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 daniele, salami san gennaro, spicy schiacciata, parmesan, gorgonzola dolce cream

# Country Eggs 25 (scrambled or fried)

(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.

Smoked Salmon egg, crème fraîche, dill	36
Margherita mozzarella, tomato basil, extra virgin olive oil	34
Black Truffle wild mushroom, sicilian oregano, black truffle pecorino	36
PASTA	
Gluten-free pasta options are available.	
Spaghetti Tomato and Basil $onion$ , garlic, extra virgin olive oil $^{V}$	32
Penne alla Vodka prosciutto, cream, spicy tomato	38
Reginette Chicken Alfredo parmigiano crema, chicken breast, black pepper	38
Pappardelle alla Bolognese veal, cream, parmigiano reggiano	38
Black Truffle Tagliatelle $$	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.

