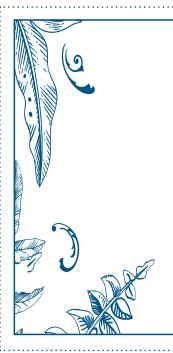


ALLA CARTA

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



RAW BAR

Oysters Fine de Claire ^{GF} \$45 - 6pcs / \$85 - 12pcs limoncello mignonette

Shrimp Cocktail ^{GF} 45 4 pcs, calabrian chili cocktail sauce, lemon

Piccolo Platter ^{GF} 170 1/2 maine lobster, 4 oysters, 4 prawns, 2 langoustines, 120g king crab, crab meat salad, tuna ceviche

Grande Tower *GF* 230

1 whole maine lobster, 8 oysters, 6 prawns, 3 langoustines, 240g king crab, crab meat salad, tuna ceviche, scallop salad



ANTIPASTI

Garlic Bread basil pesto, marinara, gorgonzola dolce ^V	26
Eggplant Parmigiana $\ mozz$ arella, marinara V	32
Calamari Fritti squid, zucchini, cherry pepper, spicy marinara	32
Prosciutto San Daniele whipped ricotta, gnocco fritto, artisanal honey †	28
Yellowfin Tuna Tartare avocado, carta da musica, black olive dressing [†]	35
Grilled Octopus celery hearts, castelvetrano olives, onion, potatoes ^{GF}	34
Wagyu Beef Carpaccio black truffle, arugula, parmigiano reggiano ^{GF}	35
Red Prawn Ceviche bronze fennel, sicilian orange, pepperoncini †	32
Sicilian Crudo, tuna hamachi salmon caners salsa verde GF	34

+Can be made gluten-free GF = gluten-free V = vegetarian
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 cucumber, avocado, marcona almond, honey rosemary dressing $^{ m VGF}$	27
Caesar della Casa romaine hearts, croutons, classic dressing †	27
Baby Beets goat cheese, oranges, sicilian pistachio vinaigrette VGF	28
Burrata cherry tomatoes, eggplant caponata, aged balsamic V†	28



"THE MEATBALL" 39

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



BRICK OVEN PIZZA

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

Margherita $mozzarella$, tomato basil, extra virgin olive oil $^{ m V}$	34
Burrata pancetta, red onion, arugula, tomatoes	36
Black Truffle wild mushroom, sicilian oregano, black truffle pecorino $^{\mathrm{V}}$	36
Vodka Pepperoni fior di latte, mozzarella, calabrian chili, basil	35
Spicy Calabrese mozzarella, salami, lacinato kale, olio santo	36
PASTA Gluten-free pasta options are available.	
Spaghetti Tomato and Basil onion, garlic, extra virgin olive oil ^V	32
Seafood Fra Diavolo scallops, shrimp, calamari, tomato, brandy, crushed chili add lobster +15	46
Bucatini Carbonara crispy guanciale, egg yolk, black pepper, pecorino romano	38
Zitti alla Genovese braised short rib, sweet onion, pecorino romano	38
Penne alla Vodka prosciutto, cream, spicy tomato	38
Pappardelle alla Bolognese veal, cream, parmigiano reggiano	38
Black Truffle Tagliatelle $wild$ mushroom $ragu$, $crema$ V	46
Rigatoni Melanzana $\ fresh\ tomato,\ mozzarella\ di\ bufala\ ^{V}$	36
Mafaldine Seafood Alfredo shrimps, scallops, lobster butter, light cream sauce	45

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SPECIALTIES

Chicken Parmigiana thinly pounded cutlet, marinara, mozzarella	43
King Salmon Oreganato chickpeas salad, seasoned breadcrumbs, lemon*+	43
Chicken Dominic white balsamic, potatoes, red chili flakes †	46
Grilled Branzino laurel, fennel, parsley, sorrento lemon vinaigrette [†]	52
Chicken Marsala wild mushrooms, spinach, marsala wine *†	45
Chilean Seabass Puttanesca tomato, taggiasca olives, capers, olives GF	45
Jumbo Shrimp alla Scampi garlic, white wine, lemon butter †	45



1.1KG TOMAHAWK RIBEYE*GF 210

accompanied with spring onion and crispy butterball potatoes



STEAKS & CHOPS*

Filet Mignon 250G GF	88	Dingley Pork Tomahawk 400G ^{GF}	75
New York Strip $300G^{\mathit{GF}}$	110	Lamb Chops 300G ^{GF}	88
Ribeye Australia Vintage $350 \mathrm{G}^{\mathit{GF}}$	105	Porterhouse 1kg ^{GF}	220

salsa verde \cdot marsala sauce \cdot gorgonzola dolce \cdot garlic butter \cdot truffle butter +4

CONTORNI

Crispy Butterball Potatoes gorgonzola dolce V GF	17
Jumbo Asparagus lemon, extra virgin olive oil, cracked pepper VGF	17
Broccolini bomba, calabrese, lemon zest ^{GF}	18
Mixed Wild Mushrooms herbs, garlic, extra virgin olive oil VGF	18
Truffle French Fries truffle oil, black pepper, romano cheese ^{V GF}	19

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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

