

BENVENUTO



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

CHAMPAGNE BLISS 98

2 hours free-flow Champagne Brut, Duval-Leroy, Champagne, France NV

PROSECCO DELIGHT 68

2 hours free-flow Prosecco, Botter, Veneto, Italy NV

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

Wine

Pinot Grigio

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

Chianti Riserva

Cecchi, Toscana, Italy 2022

Cocktail Selections

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

House Spirits Selections

Beefeater Gin

Stoli Vodka

Flor De Cana 4yr

Patron Silver

Remy Martin VSOP

Johnnie Walker Black Label

Wild Turkey Bourbon

Singapore Sling

Beefeater Gin, Cointreau, Benedictine, Pineapple, Grenadine, Luxardo Sangue Morlacco

Negroni

Beefeater Gin, Campari, Sweet Vermouth

Espresso Martini

Stoli Vodka, Kahlua, Espresso

Martini

Choice of Beefeater Gin or Stoli Vodka, Dry Vermouth, Orange Bitters

Bellini

White Peach Puree, Prosecco

House Beer

Soft Drinks

Juices

BRUNCH SPECIALS

Avocado Croissant 28
arugula, poached egg, parmigiano

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

Eggs Benedict 26
porchetta, house-made focaccia,
cherry pepper relish, vermentino hollandaise

Brick Oven Amatriciana Eggs 28
caramelised onion, guanciale, chilli, tomatoes

FRITTATA

served with mixed salad

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

Funghi Misti ^{GF} 28
seasonal mushrooms, truffle pecorino,
potato, grana padano, shaved truffles

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	35
Black Truffle wild mushroom, sicilian oregano, black truffle pecorino	36
Vodka Pepperoni fior di latte, mozzarella, calabrian chili, basil	35

HOUSE SPECIALTIES AND SIDES

Grilled Branzino [†] 48
laurel, fennel, parsley, sorrento lemon vinaigrette

Chicken Parmigiana 44
thinly pounded cutlet, marinara, mozzarella

Chicken Marsala ^{*†} 45
wild mushrooms, spinach, marsala wine

King Salmon Oreganato ^{*†} 49
chickpeas salad, seasoned breadcrumbs, lemon

Filet Mignon 250g ^{GF} 88

New York Strip 400g ^{GF} 98

Lamb Chops 300g ^{GF} 88

Pork Chop 400g ^{GF} 68

**All steaks are served with house-made steak sauce*

1.2 kg Tomahawk Ribeye Steak and Eggs 238
served with spring onion and crispy butterball potatoes

broccolini^{GF} 19 butterball potatoes 17 truffle french fries 19 jumbo asparagus ^{V GF} 18 mixed wild mushrooms ^{V GF} 18

[†] = 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.

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.*

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