



A LA CARTE MENU

FOOD

A LA CARTE

DESSERTS

BEVERAGES

SPECIALTY COCKTAILS

A LA CARTE

APPETIZERS

GARLIC BREAD 23
Basil Pesto, Marinara, Gorgonzola Dolce

GRILLED OCTOPUS 33
*Celery, Endive, Fennel,
Red Wine Vinaigrette*

WAGYU BEEF CARPACCIO 33
*Arugula, Parmigiano,
Black Truffle Vinaigrette*

PROSCIUTTO SAN DANIELE 35
Black Mission Figs, Aged Balsamico

EGGPLANT PARMIGIANA 25
Marinara, Mozzarella, Parmesan

FRITTO MISTO 31
*Calamari, Cherry Peppers, Zucchini,
Spicy Marinara*

YELLOWFIN TUNA TARTARE 35
*Avocado, Crispy Garlic,
Black Olive Dressing*

SCALLOPS ALLA LIVORNESE 35
Gaeta Olives, Cherry Tomatoes, Capers, Basil Oil

“THE MEATBALL” 39

*1lb of Fresh Ground Imperial Wagyu, Veal, Italian Sausage.
Served with Fresh Whipped Ricotta*

RAW BAR

JUMBO SHRIMP COCKTAIL 44
*Four Jumbo Shrimp, Spicy Cocktail Sauce, Lemon
\$9 per piece (A la carte)*

MAINE LOBSTER COCKTAIL 68
Spicy Cocktail Sauce, Garlic Aioli

FIN DE CLAIRE OYSTER 45(6 pcs) 95(12 pcs)
Cocktail Sauce, Tabasco, Mignonette

SEAFOOD PLATEAU PICCOLO 170
*Jumbo Shrimp, Alaskan King Crab
Half Maine Lobster, Crabmeat Salad,
Scallop Salad, Tuna Ceviche*

SEAFOOD PLATEAU GRANDE 230
*Jumbo Shrimp, Alaskan King Crab
Whole Maine Lobster, Crabmeat Salad,
Scallop Salad, Tuna Ceviche*

SALADS

VERDE *Cucumber, Avocado, Marcona Almonds, Honey-rosemary Dressing* 22

GRILLED ARTICHOKE *Asparagus, Fava Beans, Salsa Verde, Tomato Vinaigrette* 28

CLASSIC CAESAR *Romaine Lettuce, Parmesan Cheese, Garlic Croutons* 28

BURRATA *Heirloom Tomatoes, Basil Pesto* 28

BRICK OVEN PIZZA

MARGHERITA *Fresh Mozzarella, Tomato, Basil* 32

SPINACH *Artichokes, Fresh Mozzarella, Black Olives* 33

BLACK TRUFFLE *Wild Mushrooms, Ricotta, Arugula* 35

CARNE *Salame, Prosciutto, Tomato, Pepperoncini, Gorgonzola* 37

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A LA CARTE

PASTAS

SPAGHETTI TOMATO AND BASIL 31
Onion, Garlic, Olive Oil

SPAGHETTI CARBONARA 38
Prosciutto, Bacon, Onions, Cream Sauce

PENNE ALLA VODKA 37
Onions, Prosciutto, Peas, Light Cream Sauce

LINGUINE ALLE VONGOLE 43
Manila Clams, White Wine, Breadcrumbs

RIGATONI MELANZANA 36
Tomato, Roasted Eggplant, Onion, Buffalo Mozzarella

MAFALDINE SEAFOOD ALFREDO 41
Prawns, Scallops, Lobster Butter

TAGLIATELLE AL LIMONE 39
Marjoram, Sweet Butter, Kaluga Caviar

BLACK TRUFFLE GNOCCHI 46
Mushrooms Ragu, Crema

SILK HANKIERCHIEFS 38
White Bolognese, Sage, Parmigiano

HOUSE SPECIALTIES

CHICKEN PARMIGIANA 43
Thinly Pounded Chicken, Marinara, Mozzarella

CHICKEN MARSALA 44
Wild Mushrooms, Spinach, Marsala Demi Glaze

SALMON OREGANATO 45
Zucchini, Chickpeas, White Wine, Breadcrumbs

KING CRAB PICCATA 69
Lemon, Capers, Vermouth Butter

GRILLED PRAWNS SPIEDINI 43
Garlic Butter, Shaved Fennel, Sweet Peppers Salad

CHICKEN "DOMINICK" 46
White Balsamic, Roasted Potatoes, Red Chili Flakes

MEDITERRANEAN SEABASS 48
Bay Leaf, Preserved Lemon, Parsley Salad

FROM THE GRILL

FILET MIGNON (220 grams)	80	IBERICO PORK CHOP	75
LAMB CHOPS	88	PORTERHOUSE (900 grams)	185
NEW YORK STRIP (350 grams)	110	BONE-IN RIB EYE (1100 grams)	218

COMES WITH CHOICE OF

*Black Truffle Butter, Garlic Herb Butter,
Chimichurri, Horseradish Cream, Béarnaise, House Made Steak Sauce*

TRIMMINGS 18

CREAMED SPINACH
Nutmeg, Fontina Cheese

SAUTÉED SPINACH
Garlic, Onion, Extra Virgin Olive Oil

GRILLED ASPARAGUS
Lemon, Extra Virgin Olive Oil, Cracked Pepper

ROASTED ROSEMARY POTATOES
Sautéed Onions, Garlic, Veal Demi Glaze

TRUFFLE FRENCH FRIES
Black Pepper, Romano Cheese

WILD MUSHROOMS
Garlic, Shallot, Herbs

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DESSERTS

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SORBET 8

House Made Assortment

GELATO 8

House Made Assortment

PANNA COTTA 18

Vanilla, Fresh Mango, Coconut Foam, Pistachio Biscotti

LAVO'S TIRAMISU 21

Mascarpone Espresso, Ladyfinger

NY BERRY CHEESECAKE 18

Almond Crumble, Fresh Berries

PISTACCHIO TART 26

Roasted Praline, Sicilian Pistacchio Crema, Wild Berries Coulis

20 LAYER CHOCOLATE CAKE 28

Chocolate Devil's Food Cake, Peanut Butter Mascarpone

FRUTTA FRESCA 18

Seasonal Fresh Fruit

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SPECIALTY COCKTAILS

SPECIALTY COCKTAILS \$25

FROZÉ

SEASONAL FLAVOUR

DRAGON SPRITZ

STOLICHNAYA, APEROL, DRAGON FRUIT

LAVO MULE

STOLICHNAYA, LIME, HOMEMADE GINGER SYRUP

SPICE 57

DON JULIO BLANCO, AGAVE, EGG WHITE, GRAPEFRUIT

LONDON GREEN

GORDON'S GIN, MIDORI, HONEY BASIL, EGG WHITE, JUNIPER

VOODOO ECONOMICS

ST. GERMAIN, GRANNY SMITH APPLE JUICE, PROSECCO

SINGA STAR

GORDON'S GIN, CINZANO BIANCO, GRAPEFRUIT, TEA

DIRTY MIRROR

BOMBAY SAPPHIRE, CYNAR, BENEDICTINE, OLIVE JUICE

MIDTOWN NEGRONI

GORDON'S GIN, AMARO MONTENEGRO, CINZANO DRY

@MOJITO

PLANTATION DARK RUM, KAFFIR LIME LEAVES,
CALAMANSI, MINT, GULA MELAKA

TROUBLE MAKER

BOMBAY SAPPHIRE, ANTICA FORMULA,
CUCUMBER, STRAWBERRY

TRUE GENTLEMAN

REMY V.S.O.P, CHAMBORD, LUXARDO MARASCHINO

VIEUX CARRÉ L'ORANGE

WILD TURKEY RYE, REMY V.S.O.P, ANTICA,
BENEDICTINE, BITTERS

NIGHT KING

JOHNNIE WALKER 'BLACK LABEL', DISARONNO,
ROSEMARY HONEY, PEYCHAUD'S BITTERS, CINNAMON

L'ESPRESSO

STOLICHNAYA VANILLA, CRÈME DE CACAO,
KAHLUA, FRANGELICO, COFFEE ESPUMA

NEGRONI YOUR WAY

PICK 1 FROM EACH STEP.

STEP 1 — BOTANIST GIN, STOLICHNAYA,
DIPLOMATICO RISERVA RUM,
WILD TURKEY RYE, GRAPPA NONINO,
DON JULIO BLANCO, DEL Maguey VIDA

STEP 2 — CAMPARI, CYNAR, APEROL, PIMM'S,
COINTREAU, STAR ANISE INFUSED CAMPARI,
STRAWBERRY INFUSED CAMPARI

STEP 3 — ANTICA FORMULA, CINZANO ROSSO,
AVERNA, DRAMBUIE, BENEDECTINE

ALWAYS AN ORANGE PEEL.
... ENJOY AT YOUR OWN RISK ...

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