

LAVO



SIGNATURE EVENT MENU

LAVO

Presenting sophisticated Italian cuisine with coastal flair, our signature event menus are a curated collection of antipasti, insalate, pasta, pizza, specialties, contorni and desserts, designed to be enjoyed as a sharing-style dining experience.

Each menu is named after picturesque towns along the Italian coastline that inspired LAVO and offers a taste of the full menu.

Available exclusively for groups of eleven or more.

Deposits are non-refundable and will be retained for cancellations made within 24 hours of the event. If the number of guests decreases within 24 hours prior to the event, the original confirmed number of guests will still be charged.

A discretionary 13.5% service charge will be added to the final bill.

We look forward to welcoming you and your guests.

**@LAVOLONDON
LAVOLONDON.COM**

BENVENUTO



LAVO

VERNAZZA

12pm – 4pm

Available for parties of eleven or more

50 per person

ANTIPASTI

Handmade Burrata *heirloom tomatoes, aubergine caponata, basil oil* ^V

Caesar della Casa *romaine hearts, croutons, classic dressing*

Yellowfin Tuna Tartare *avocado, carta di musica, taggiasca olive dressing*

SECONDI

Penne alla Vodka *spicy tomato, cream, vodka* ^V

Margherita *tomato, fior di latte mozzarella, basil, extra virgin olive oil* ^V

Scottish Salmon *courgette, chickpeas, white wine, Sicilian oregano crust*

CONTORNO

Broccolini *bomba calabrese, lemon wedge*

DOLCE

Chef's Selection

V = Vegetarian / VG = Vegan

Prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.
Guests with allergies and intolerances should inform a member of the team before placing an order for food or beverages.
All eggs can be replaced with vegan substitute. Vegan cheese substitute options are available.

BENVENUTO



LAVO

PORTOFINO

Available for parties of eleven or more

75 per person

ANTIPASTI

Fritto Misto *courgettes, calamari, prawn, hot cherry peppers*

Yellowfin Tuna Tartare *avocado, carta di musica, taggiasca olive dressing*

Handmade Burrata *heirloom tomatoes, aubergine caponata, basil oil ^V*

SECONDI

Parmigiana *aubergine, fior di latte mozzarella, parmigiano reggiano ^V*

Penne alla Vodka *spicy tomato, cream, vodka ^V*

Mediterranean Seabass *fennel, parsley, Sorrento lemon vinaigrette*

CONTORNO

Broccolini *bomba calabrese, lemon wedge*

DOLCE

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SORRENTO

Available for parties of eleven or more

110 per person

ANTIPASTI

"The Meatball" 500g of wagyu and Italian pork sausage with marinara sauce, fresh whipped ricotta

Beef Carpaccio pickled shimeji mushrooms, pecorino, rocket

Grilled Octopus celery, potatoes, black olives, cipollini onion

Handmade Burrata heirloom tomatoes, aubergine caponata, basil oil ^V

SECONDI

Rigatoni al Ragù Bianco wild boar white bolognese, parmigiano reggiano

Parmigiana aubergine, fior di latte mozzarella, parmigiano reggiano ^V

Scottish Salmon courgette, chickpeas, white wine, Sicilian oregano crust

500g Bone-In Prime Rib Eye roast tomato, garlic, confit shallot, charred lemon

CONTORNI

Black Truffle French Fries pecorino romano, parsley ^V

Broccolini bomba calabrese, lemon wedge

DOLCE

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