



COCKTAILS

LAVO-LINI * 18

Belvedere vodka, pomelo, peach, lime,
aloe vera, raspberry & hibiscus caviar

Fruity, Floral, Refreshing

Maple Americano * 16

Campari, 1757 Vermouth di Torino, rhubarb,
Koko Kanu, coconut, grapefruit bitters,
Coast Maple soda

Sweet, Bitter, Refreshing

Pineapple Tommy's * 22

Patrón Silver tequila, Amaro Santoni, lime,
grapefruit bitters, agave, pineapple mint

Fruity, Sweet, Sour

Smoked Old Fashioned * 18

WhistlePig Small Batch Rye 6 yrs, Aperol,
Grappa, mandarin, orange, a hint of smoke

Zesty, Sweet, Smoky

Fabrizio's Picante * 19

Casamigos Blanco tequila, Casamigos mezcal,
Patrón Reposado tequila, Grand Marnier,
coriander, Ancho Reyes chilli liqueur,
lemon, tangerine

Spicy, Sweet, Zesty

LAVO Espresso Martini * 16

Grey Goose vodka, Ojo de Dios café,
Brunette cold brew liqueur, coffee

Rich, Creamy, Bittersweet

Champagne Colada 24

Seventy One gin, coconut, pineapple,
mango, Champagne reduction

Tropical, Herbaceous, Refreshing

Cucumber & Apple Mint Sour * 16

Tanqueray N° TEN gin, Cygnet Welsh dry gin,
Galliano L'authentico, aloe vera, cucumber,
apple mint, lemon

Sour, Herbaceous, Refreshing

Sol De Humo 15

Ojo de Dios Joven, Grand Marnier, fig,
quince, ginger, hibiscus, agave, lime

Rich, Sour, Refreshing

LAVO G&T * 16

Bombay Sapphire Premier Cru gin, Italicus, lemon,
grapefruit, blue olive coin, tonic water

Umami, Refreshing, Herbaceous

Heritage Manhattan 22

Johnnie Walker Blue Label Scotch whisky,
Macallan 12 yrs sherry oak whisky,
Bacardí Ocho rum, Vermouth Del Professore
Rosso, chocolate bitters

Smokey, Sweet, Bold

Grapes & Bubbles 18

Hennessy V.S.O.P, strawberry, coconut,
grapefruit, Champagne

Floral, Fruity & Refreshing

* Cocktails can be made without alcohol.
Same flavours, zero proof. £14

All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill. We ask our guests with allergies or intolerances to make a member of the team aware before placing an order for food or beverages. For any of our guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination, there is a risk that allergen ingredients may be present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at your own risk. The recommended daily calorie intake is 2000 calories a day for women and 2500 for men.



BENVENUTO



Alla Carta



ANTIPASTI

Oysters On The Half Shell limoncello mignonette ½ dozen. 28

Handmade Burrata heirloom tomatoes, aubergine caponata, basil oil ^V 16

Truffle Arancini mozzarella, black truffle 21

Beef Carpaccio black truffle, rocket, parmigiano reggiano, button mushroom 26

Yellowfin Tuna Tartare avocado, carta di musica, taggiasca olive dressing 25

Fritto Misto courgette, calamari, prawn, hot cherry peppers 19

Grilled Octopus celery, potatoes, black olives, cipollini onion 26

INSALATE

Verde cucumber, avocado, marcona almond, honey rosemary dressing ^V 15

Caesar della Casa romaine hearts, croutons, classic dressing (add chicken £8) 15

PASTA

Fusilli al Pomodoro e Melanzane whole-grain fusilli, tomato and aubergine ^{VG} 21

Truffle Fettuccine artisan butter, black truffle ^V 38

Linguine Lobster fresh chilli, lobster, white wine 40

Rigatoni alla 'Nduja spicy tomato, fresh basil 25

Penne al Ragu Bianco wild boar white bolognese, parmigiano reggiano 27

V = Vegetarian / VG = Vegan

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SPECIALITIES		
Parmigiana	aubergine, fior di latte mozzarella, parmigiano reggiano ^V	31
Chicken Parmigiana	fior di latte mozzarella, tomato, basil	32
Veal Ossobuco	polenta taragna, gremolata	45
Scottish Salmon	courgettes, chickpeas, white wine, sicilian oregano crust	32
Mediterranean Seabass	fennel, parsley, sorrento lemon vinaigrette	47
CARNE		
Skirt Steak (200g)	30	• Sirloin Steak (250g) 55 • Filet Mignon (200g) 68
1KG T-BONE STEAK		
served with a choice of two contorni and a sauce		
135		
SAUCES		
Salsa Verde	• Green Peppercorn • Garlic Butter	6
CONTORNI		
Broccolini	bomba calabrese, lemon zest	10
Insalata Verde	cucumber, avocado, marcona almond, honey rosemary dressing ^V	9
Black Truffle French Fries	pecorino romano, parsley ^V	12
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WINE BY THE GLASS & CARAFE			
CHAMPAGNE & SPARKLING		Glass 125ml	
NV	Champagne Billecart-Salmon Le Réserve, Extra Brut <i>Mareuil/Aÿ, Champagne, France</i>	19	
NV	Champagne Palmer, Rosé Solera, Reims <i>Reims, Champagne, France</i>	21	
NV	Della Vite, Prosecco Superiore, Valdobbiadene <i>Veneto, Italy</i>	13	
2023	Wild Idol Alcohol Free Sparkling Rosé <i>South-West, Germany</i>	14	
ROSÉ		Glass 175ml	Carafe 500ml
2024	Regaleali Le Rosé, Tasca d'Almerita <i>Sicily, Italy</i>	12	34
2023	Rosa del Rosa, Rosato, Proprietà Sperino <i>Piedmont, Italy</i>	17	45
2024	Whispering Angel, Château d'Esclans <i>Provence, France</i>	20	56
WHITE		Glass 175ml	Carafe 500ml
2023	Regaleali Bianco, Tasca d'Almerita <i>Sicily, Italy</i>	11	32
2023	Greco di Tufo, Lapilli <i>Campania, Italy</i>	13	35
2023	Alvarinho Escolha, Quinta de Azevedo <i>Minho, Portugal</i>	14	39
2022	Pecorino Terre d'Abruzzo, Terre di Civita <i>Abruzzo, Italy</i>	18	48
2023	Terlaner Cuvée, Cantina Terlan <i>Alto Adige, Italy</i>	19	51
RED		Glass 175ml	Carafe 500ml
2022	Nero d'Avola, Regaleali, Tasca d'Almerita <i>Sicily, Italy</i>	11	32
2024	Valpolicella Classico, Allegrini <i>Vineto, Italy</i>	13	38
2023	Minervois 'Rendez-Vous Sur La Lune', Clos du Gravillas <i>Languedoc, France</i>	16	44
2021	Langhe Nebbiolo, 'Mercuzio', Mura Mura <i>Piedmont, Italy</i>	18	55
2019	Chianti Classico Riserva, Tenuta di Arceno <i>Tuscany, Italy</i>	21	60
SWEET		Glass 75ml	
2023	Moscato di Pantelleria, Kabir, Donnafugata <i>Sicily, Italy</i>	10	
2021	Torcolato, Maculan <i>Veneto, Italy</i>	15	
20 YO	Tawny Port Graham's <i>Douro, Portugal</i>	15	
2015	Vin Santo del Chianti Rufina, Selvapiana <i>Tuscany, Italy</i>	19	