



**SUNDAY CHAMPAGNE
BRUNCH MENU**

**SUNDAYS ONLY
12PM - 3PM**

**FOOD
A LA CARTE**

ALA CARTE

SUNDAY FUNDAY

CHAMPAGNE BUFFET BRUNCH \$158++

FREE FLOW VEUVE CHAMPAGNE, MIMOSA, BLOODY MARY, SPECIALTY COCKTAIL,
ALL BEER SELECTION, HOUSE SELECTION OF RED AND WHITE WINE, SODA, TEA, COFFEE

BUFFET ONLY \$98++ KIDS (4YRS - 12YRS) \$58++

RAW BAR

SELECTION OF EUROPEAN OYSTERS
SHRIMP COCKTAIL
LOBSTER
SNOW CRAB
GREEN LIP MUSSELS
MIDDLENECK CLAMS
SCALLOPS
YABBIES

CHARCUTERIE & FORMAGGIO

SELECTIONS OF IMPORTED COLD CUTS AND CHEESES

PLATES

SEARED FOIE GRAS WITH APPLE CHUTNEY ON PUFF PASTRY
TUNA TARTARE WITH BLACK OLIVE VINAIGRETTE
BURRATA WITH HEIRLOOM TOMATO
CHARRED OCTOPUS
MINI ITALIAN SANDWICH
LAVO MINI MEATBALL
SALMON OREGANATO
SMOKED SALMON
EGGPLANT PARMIGIANA
ROASTED BARRAMUNDI
PENNY CARBONARA
SPAGHETTI WITH FRESH TOMATO & BASIL
SMOKED APPLEWOOD BACON
CHIPOLATAS SAUSAGE
HOME FRIES

SALAD & SOUP

CLASSIC CEASER
BEET SALAD
ORGANIC MIXED GREEN
CHOICE OF (BALSAMIC VINAIGRETTE, LEMON VINAIGRETTE, RED WINE VINAIGRETTE, BLUE CHEESE DRESSING)
SEASONAL GAZPACHO

CARVING PLATES

ROASTED PORCHETTA ROULADE WITH JUNIPER AGRODOLCE,
BROILED BONE-IN RIBEYE WITH HORSERADISH CREAM & LAVO STEAK SAUCE

BREAKFAST

LAVO EGG'S BENEDICT
CAPRESE FRITTATA
CHICKEN N' WAFFLES
STRAWBERRY WAFFLE

EGG'S YOUR WAY

SUNNY SIDE UP
OVER EASY
SCRAMBLED
POACHED
OMELLETE
(MUSHROOM, CHEESE, PEPPER, TOMATO, ASPARAGUS, ONION, HAM, SMOKED SALMON)

PASSED PIZZA

MEATBALL PIZZA
MARGHERITA PIZZA
QUATTRO FORMAGGI PIZZA
CARNE PIZZA

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PLEASE ALERT THE RESTAURANT TO ANY FOOD ALLERGIES

ALL PRICES DISPLAYED ARE SUBJECT TO PREVAILING GOODS AND SERVICES TAX AND 10% SERVICE CHARGE