



ITALIAN RESTAURANT

APPETIZERS

Jumbo Shrimp Cocktail (gf) 11 each
Calabrian Chili Cocktail Sauce, Lemon

Eggplant Parmigiana 26
Roasted Eggplant, Marinara, Mozzarella

Blistered Shishito Peppers 14
Calabrian Chili, Pecorino Romano, Breadcrumbs

Fritto Misto 27
Calamari, Cherry Peppers, Zucchini, Spicy Marinara

Oysters on the Half Shell* (gf)
Half Dozen 22 / Dozen 41
Daily Selection

Charred Octopus 30 (gf)
Cannellini Beans, Calabrian Chili, Fennel, Salsa Verde

Clams Oreganata 23
Soave Wine, Lemon, Garlic Breadcrumbs

Tuna Tartare*† 33
Diced Yellowfin Tuna, Avocado, Crispy Garlic, Black Olive Dressing

Garlic Bread 24
Semolina Loaf, Basil Pesto, Marinara, Gorgonzola Dolce

Prosciutto San Daniele† 36
Whipped Ricotta, Gnocco Fritto, Artisanal Honey

RAW BAR*
TORRE DI FRUTTI DI MARE
Seafood Plateau Grande 225
8 Jumbo Shrimp, 8 Oysters, 8 Littleneck Clams 8 Mussels
Snow Crab, King Crab, Whole Lobster, Kaluga Caviar, Tuna Ceviche, Scallop Salad

"The Meatball" 37
16 ounces of Fresh Ground Imperial Wagyu, Italian Sausage and Veal.
Served with Fresh Whipped Ricotta

SALADS

Mixed Greens Cucumber, Avocado, Marcona Almond, Honey-Rosemary Dressing 23 (v, gf)

Baby Beets Goat Cheese, Oranges, Sicilian Pistachio Vinaigrette 24 (gf)

Classic Caesar† Romaine Lettuce, Parmigiano Cheese, Garlic Croutons 25

Burrata Red and Yellow Cherry Tomatoes, Pesto 26 (gf)

Chopped "Louie" *† Lobster, Shrimp, Assorted Vegetables, House Vinaigrette 36

BRICK OVEN PIZZA

Margherita Fresh Mozzarella, Tomato, Basil 30

Angry Maria Calabrian Chili, Tomato, Vodka Sauce, Basil Pesto, Fresh Mozzarella 30

Carne Soppresata, Prosciutto, Tomato, Pepperoncini, Fresh Mozzarella 32

Black Truffle Wild Mushrooms, Oregano, Black Truffle Pecorino 32

Please Alert Your Server to Any Food Allergies †Can be made gluten-free (gf) = gluten-free (v) = vegan
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PASTAS

Spaghetti Tomato and Basil† 30 (v)
Onion, Garlic, Olive Oil

Spaghetti Carbonara† 34
Pancetta, Prosciutto, Bacon, Onions, Cream Sauce

Tagliatelle Bolognese† 37
Ground Veal, Tomato, Cream Sauce

Penne alla Vodka† 38
Onions, Prosciutto, Peas, Light Cream Sauce

Truffle Ricotta Cavatelli† 39
Crema, Mushroom Ragu, Shaved Truffle

Lasagna all'Emiliana 39
Wagyu Ragu, Béchamel, Parmigiano

Spaghetti and Meatballs† 39
Imperial Wagyu, Fresh Ricotta, Ragu

Reginette Seafood Alfredo† 44
Shrimp, Scallops, Lobster Butter, Light Cream Sauce

Linguine Marechiarra† 57
Lobster, Scallops, Shrimp, Clams, Calamari, Tomato, Crushed Chili

HOUSE SPECIALTIES

Chicken Marsala† 40
Breast of Chicken, Wild Mushrooms, Marsala Wine

Chicken Parmigiana 42
Thinly Pounded Chicken, Marinara, Mozzarella

Crispy Chicken "Dominick" 42 (gf)
White Balsamic, Potatoes, Red Chili Flakes

Brick Oven Salmon Oreganato*† 46
Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter

Grilled Branzino 47 (gf)
Laurel, Lemon, Parsley Salad

Roasted Chilean Sea Bass 54
Zucchini, Chickpea, Tomato Fonduta

Rack of Veal 72
Milanese or Parmigiana

STEAKS AND CHOPS*

All Steaks are USDA Prime and Dry-Aged for 28 Days

Center Cut Filet Mignon.....69 (gf)

New York Strip79 (gf)

Bone-In Rib Eye99 (gf)

Extras 3

Black Truffle Butter • Garlic Herb Butter • Béarnaise • Salsa Verde
Horseradish Cream • Green Peppercorn • Gorgonzola

TRIMMINGS 17

Creamed Spinach (gf)
Onions, Brown Butter, Fontina, Parmigiano

Garlic Mashed Potatoes (gf)
Roasted Garlic, Cream, Parmigiano

Jumbo Asparagus (v, gf)
Lemon, Extra Virgin Olive Oil, Cracked Pepper

Brussels Sprouts (gf)
Pancetta, Shallots, Cipollini Onion

Sea Salt Baked Potato (gf)
Bacon Bits, Spicy Butter, Sour Cream

Mixed Wild Mushrooms (v, gf)
Garlic, Shallots, Extra Virgin Olive Oil

Romanesco Cauliflower (v, gf)
Almonds, Golden Raisins

Truffle French Fries (gf)
Truffle Oil, Black Pepper, Romano Cheese

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.