

\$85 GROUP MENU

PLUS 8.375% SALES TAX, 20% SUGGESTED GRATUITY, AND 4% ADMINISTRATIVE FEE
 BEVERAGES CHARGED UPON CONSUMPTION • BEVERAGE PACKAGES AVAILABLE
 ALL SERVED FAMILY STYLE AND ARE BASED ON A 2 HOUR SEATING

APPETIZERS

SELECT TWO (2):

\$7.50 PER PERSON FOR EACH ADDITIONAL

CLAMS OREGANATO

FOUR CHEESE PIZZA ^V

MARGHERITA PIZZA ^V

CARNE PIZZA

ANGRY MARIA PIZZA ^V

BLACK TRUFFLE PIZZA ^V

EGGPLANT PARMIGIANO ^{GF}

PROSCIUTTO SERVICE

CRISPY FRIED CALAMARI

(ONLY AVAILABLE FOR SEATED PARTIES OF 40 OR LESS)

TUNA TARTARE * ^{GF}

IMPERIAL WAGYU MEATBALLS WITH WHIPPED FRESH RICOTTA

SALADS

SELECT ONE (1):

\$5.00 PER PERSON FOR EACH ADDITIONAL

CLASSIC CAESAR ^{GF}

ORGANIC MIXED GREENS ^{VEG, V, GF}

BABY BEETS ^{V, GF}

HEIRLOOM TOMATO, BURRATA & PESTO ^{V, GF}

TRIMMINGS

SELECT THREE (3):

\$7.50 PER PERSON FOR EACH ADDITIONAL

SAUTÉED SPINACH ^{VEG}

CREAMED SPINACH ^V

EGGPLANT PARMIGIANO ^V

MIXED WILD MUSHROOMS ^{VEG, V}

GARLIC MASHED POTATOES ^{GF}

CRISPY FRENCH FRIES ^{GF}

STEAMED BROCCOLI ^{VEG, V}

GRILLED ASPARAGUS ^{VEG}

ROMANESCO CAULIFLOWER ^{V, GF}

ENTRÉES

SELECT TWO (2):

\$11.50 PER PERSON FOR EACH ADDITIONAL

PENNE ALLA VODKA ^{† GF}

CHICKEN PARMIGIANO ^{GF}

ROASTED CHILEAN SEA BASS ^{GF}

PENNE CARBONARA

PENNE WITH FRESH TOMATO AND BASIL ^{VEG, GF}

PENNE SEAFOOD ALFREDO ^{GF}

PENNE WITH MIXED SEAFOOD ^{GF}

PENNE WITH WAGYU MEATBALLS

CHICKEN AND MUSHROOM RAVIOLI

CAVATELLI WITH MUSHROOM RAGU ^{GF}

RIGATONI WITH SAUSAGE BOLOGNESE ^{GF}

LINGUINE MARECHIARA ^{GF}

LASAGNA ALL'EMILIANA

CHICKEN MARSALA ^{GF}

BRICK OVEN SALMON OREGANATO * ^{GF}

14oz. NY CUT STRIP ^{‡ * GF}

8oz. CENTER CUT FILET ^{‡ * GF}

20oz. BONE-IN RIB EYE (ADD \$14 PER PERSON) ^{‡ * GF}

CHICKEN MILANESE

SHRIMP CALABRESE ^{GF}

GRILLED BRANZINO ^{GF}

RACK OF VEAL *

CHOICE OF: MILANESE OR PARMIGIANA

[‡] FOR STEAK SELECTIONS, SELECT TWO (2) SAUCES (SERVED ON THE SIDE)
 BÉRNAISE • CHIMICHURRI • HORSERADISH CREAM • GREEN PEPPERCORN

DESSERT

CHEF'S SELECTION OF SWEETS

Restaurant and Private Room availability are not guaranteed until a deposit & signed contract are received.

CONTACT SALES: 702.388.9301 • LVEVENTS@TAOGROUP.COM

^{VG} VEGAN ^V VEGETARIAN ^{GF} GLUTEN-FREE

[†] CAN BE MADE VEGETARIAN ^{GF} CAN BE MADE GLUTEN-FREE (must confirm these requests at time of contracting)

* 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.

\$100 GROUP MENU

PLUS 8.375% SALES TAX, 20% SUGGESTED GRATUITY, AND 4% ADMINISTRATIVE FEE
 BEVERAGES CHARGED UPON CONSUMPTION • BEVERAGE PACKAGES AVAILABLE
 ALL SERVED FAMILY STYLE AND ARE BASED ON A 2.5 HOUR SEATING

APPETIZERS

SELECT THREE (3):

\$7.50 PER PERSON FOR EACH ADDITIONAL

CLAMS OREGANATO

FOUR CHEESE PIZZA ^V

MARGHERITA PIZZA ^V

CARNE PIZZA

ANGRY MARIA PIZZA ^V

BLACK TRUFFLE PIZZA ^V

EGGPLANT PARMIGIANO ^{GF}

PROSCIUTTO SERVICE

CRISPY FRIED CALAMARI

(ONLY AVAILABLE FOR SEATED PARTIES OF 40 OR LESS)

TUNA TARTARE * ^{GF}

IMPERIAL WAGYU MEATBALLS WITH WHIPPED FRESH RICOTTA

PASTAS

SELECT ONE (1):

\$11.50 PER PERSON FOR EACH ADDITIONAL

PENNE ALLA VODKA † ^{GF}

PENNE CARBONARA

PENNE WITH FRESH TOMATO AND BASIL ^{VEG, GF}

PENNE SEAFOOD ALFREDO ^{GF}

PENNE WITH MIXED SEAFOOD ^{GF}

PENNE WITH WAGYU MEATBALLS

CHICKEN AND MUSHROOM RAVIOLI

CAVATELLI WITH MUSHROOM RAGU ^{GF}

RIGATONI WITH SAUSAGE BOLOGNESE ^{GF}

LINGUINE MARECHIARA ^{GF}

LASAGNA ALL'EMILIANA

SALADS

SELECT ONE (1):

\$5.00 PER PERSON FOR EACH ADDITIONAL

CLASSIC CAESAR ^{GF}

ORGANIC MIXED GREENS ^{VEG, V, GF}

BABY BEETS ^{V, GF}

HEIRLOOM TOMATO, BURRATA & PESTO ^{V, GF}

ENTRÉES

SELECT TWO (2):

\$11.50 PER PERSON FOR EACH ADDITIONAL

CHICKEN PARMIGIANO ^{GF}

ROASTED CHILEAN SEA BASS ^{GF}

CHICKEN MILANESE

CHICKEN MARSALA ^{GF}

BRICK OVEN SALMON OREGANATO * ^{GF}

14oz. NY CUT STRIP ^{Ø * GF}

8oz. CENTER CUT FILET ^{Ø * GF}

20oz. BONE-IN RIB EYE (ADD \$14 PER PERSON) ^{Ø * GF}

CHICKEN MILANESE

SHRIMP CALABRESE ^{GF}

GRILLED BRANZINO ^{GF}

RACK OF VEAL *

CHOICE OF: MILANESE OR PARMIGIANA

^Ø FOR STEAK SELECTIONS, SELECT TWO (2) SAUCES (SERVED ON THE SIDE)
 BÉRNAISE • CHIMICHURRI • HORESERADISH CREAM • GREEN PEPPERCORN

TRIMMINGS

SELECT THREE (3):

\$7.50 PER PERSON FOR EACH ADDITIONAL

SAUTÉED SPINACH ^{VEG}

CREAMED SPINACH ^V

EGGPLANT PARMIGIANO ^V

MIXED WILD MUSHROOMS ^{VEG, V}

GARLIC MASHED POTATOES ^{GF}

CRISPY FRENCH FRIES ^{GF}

STEAMED BROCCOLI ^{VEG, V}

GRILLED ASPARAGUS ^{VEG}

ROMANESCO CAULIFLOWER ^{V, GF}

DESSERT

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\$135 GROUP MENU

PLUS 8.375% SALES TAX, 20% SUGGESTED GRATUITY, AND 4% ADMINISTRATIVE FEE
 BEVERAGES CHARGED UPON CONSUMPTION • BEVERAGE PACKAGES AVAILABLE
 ALL SERVED FAMILY STYLE AND ARE BASED ON A 2.5 HOUR SEATING

APPETIZERS

SELECT THREE (3):

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FOUR CHEESE PIZZA ^V

MARGHERITA PIZZA ^V

CARNE PIZZA

ANGRY MARIA PIZZA ^V

BLACK TRUFFLE PIZZA ^V

EGGPLANT PARMIGIANO ^{GF}

PROSCIUTTO SERVICE

CRISPY FRIED CALAMARI

(ONLY AVAILABLE FOR SEATED PARTIES OF 40 OR LESS)

TUNA TARTARE * ^{GF}

IMPERIAL WAGYU MEATBALLS WITH WHIPPED FRESH RICOTTA

SALADS

SELECT TWO (2):

\$5.00 PER PERSON FOR EACH ADDITIONAL

CLASSIC CAESAR ^{GF}

ORGANIC MIXED GREENS ^{VEG, V, GF}

BABY BEETS ^{V, GF}

HEIRLOOM TOMATO, BURRATA & PESTO ^{V, GF}

TRIMMINGS

SELECT FOUR (4):

\$7.50 PER PERSON FOR EACH ADDITIONAL

SAUTÉED SPINACH ^{VEG}

CREAMED SPINACH ^V

EGGPLANT PARMIGIANO ^V

MIXED WILD MUSHROOMS ^{VEG, V}

GARLIC MASHED POTATOES ^{GF}

CRISPY FRENCH FRIES ^{GF}

STEAMED BROCCOLI ^{VEG, V}

GRILLED ASPARAGUS ^{VEG}

ROMANESCO CAULIFLOWER ^{V, GF}

PASTAS

SELECT TWO (1):

\$11.50 PER PERSON FOR EACH ADDITIONAL

PENNE ALLA VODKA ^{† GF}

PENNE CARBONARA

PENNE WITH FRESH TOMATO AND BASIL ^{VEG, GF}

PENNE SEAFOOD ALFREDO ^{GF}

PENNE WITH MIXED SEAFOOD ^{GF}

PENNE WITH WAGYU MEATBALLS

CHICKEN AND MUSHROOM RAVIOLI

CAVATELLI WITH MUSHROOM RAGU ^{GF}

RIGATONI WITH SAUSAGE BOLOGNESE ^{GF}

LINGUINE MARECHIARA ^{GF}

LASAGNA ALL'EMILIANA

ENTRÉES

SELECT TWO (2):

\$11.50 PER PERSON FOR EACH ADDITIONAL

CHICKEN PARMIGIANO ^{GF}

ROASTED CHILEAN SEA BASS ^{GF}

CHICKEN MILANESE

CHICKEN MARSALA ^{GF}

BRICK OVEN SALMON OREGANATO * ^{GF}

14oz. NY CUT STRIP ^{Ø * GF}

8oz. CENTER CUT FILET ^{Ø * GF}

20oz. BONE-IN RIB EYE (ADD \$14 PER PERSON) ^{Ø * GF}

CHICKEN MILANESE

SHRIMP CALABRESE ^{GF}

GRILLED BRANZINO ^{GF}

RACK OF VEAL *

CHOICE OF: MILANESE OR PARMIGIANA

^Ø FOR STEAK SELECTIONS, SELECT TWO (2) SAUCES (SERVED ON THE SIDE)
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