

# LAVO

## \$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++pp for each additional selection

**Clams Oreganato**  
*needs 2-day notice*

**Margherita Pizza** <sup>V</sup>

**Carne Pizza**

**Angry Maria Pizza** <sup>V</sup>

**Black Truffle Pizza** <sup>V</sup>

**Eggplant Parmigiano** <sup>GF</sup>

**Crispy Fried Calamari**  
*only available for parties up to 40*

**Tuna Tartare** \* <sup>GF</sup>

Imperial Wagyu Meatballs With Whipped Fresh Ricotta

### SALADS

Select One (1):

5++pp for each additional selection

**Classic Caesar** †

**Organic Mixed Greens** <sup>VEG, V, GF</sup>

**Baby Beets** <sup>V, GF</sup>

**Heirloom Tomato, Burrata & Pesto** <sup>V, GF</sup>

### TRIMMINGS

Select Three (3):

7.50++pp for each additional selection

**Sautéed Spinach** <sup>VEG</sup>

**Eggplant Parmigiano** <sup>V</sup>

**Mixed Wild Mushrooms** <sup>V, VEG</sup>

**Crispy Smashed Fingerling Potatoes** <sup>GF</sup>

**Crispy French Fries** <sup>GF</sup>

**Steamed Broccoli** <sup>VEG, V</sup>

**Grilled Asparagus** <sup>VEG</sup>

### ENTRÉES

Select Two (2):

11.50++pp for each additional selection

**Penne alla Vodka** † <sup>GF</sup>

**Chicken Parmigiano** <sup>GF</sup>

**Penne Carbonara**

**Penne with Fresh Tomato and Basil** <sup>VEG GF</sup>

**Penne Seafood Alfredo** <sup>GF</sup>

**Penne with Mixed Seafood** <sup>GF</sup>

**Penne with Wagyu Meatballs**

**Chicken and Mushroom Ravioli**

**Cavatelli with Mushroom Ragu** <sup>GF</sup>

**Rigatoni with Sausage Bolognese Bianco** <sup>GF</sup>

**Linguine Frutti de Mare**

**Brick Oven Salmon Oreganato**\* <sup>GF</sup>

**14oz. NY Cut Strip**\* <sup>Ω GF</sup>

**8oz. Center-Cut Filet**\* <sup>Ω GF</sup>

**20oz. Bone-In Rib Eye**\* <sup>Ω GF</sup>  
*+14 per person*

**Chicken Milanese**

**Grilled Branzino** <sup>GF</sup>

**Rack of Veal**\*

*choice of Milanese or Parmigiana*

<sup>Ω</sup> For Steak Selections,

Select Two (2) Sauces to be served on the side:

*Béarnaise • Chimichurri • Horseradish Cream • Green Peppercorn*

### DESSERT

Chef's Selection of Sweets

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

CONTACT SALES: 702.388.9301

• LVEVENTS@TAOGROUP.COM

VG = vegan V = vegetarian GF = gluten-free

+Can be made vegetarian GFP = Can be made gluten-free (must confirm these requests at time of contracting)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

24.09.30

# LAVO

## \$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++pp for each additional selection

**Clams Oreganato**  
*needs 2-day notice*

**Margherita Pizza** <sup>V</sup>

**Carne Pizza**

**Angry Maria Pizza** <sup>V</sup>

**Black Truffle Pizza** <sup>V</sup>

**Eggplant Parmigiano** <sup>GF</sup>

**Crispy Fried Calamari**  
*only available for parties up to 40*

**Tuna Tartare** \* <sup>GF</sup>

**Imperial Wagyu Meatballs With Whipped Fresh Ricotta**

### PASTAS

Select One (1):  
11.50++pp for each additional selection

**Penne alla Vodka** <sup>† GF</sup>

**Penne Carbonara**

**Penne with Fresh Tomato and Basil** <sup>VEG GF</sup>

**Penne Seafood Alfredo** <sup>GF</sup>

**Penne with Mixed Seafood** <sup>GF</sup>

**Penne with Wagyu Meatballs**

**Rigatoni Melenzana**

**Lobster Fra Diavolo**

**Chicken and Mushroom Ravioli**

**Cavatelli with Mushroom Ragu** <sup>GF</sup>

### SALADS

Select One (1):  
5++pp for each additional selection

**Classic Caesar** <sup>†</sup>

**Organic Mixed Greens** <sup>VEG, V, GF</sup>

**Baby Beets** <sup>V, GF</sup>

**Heirloom Tomato, Burrata & Pesto** <sup>V, GF</sup>

### TRIMMINGS

Select Three (3):  
7.50++pp for each additional selection

**Sautéed Spinach** <sup>VEG</sup>

**Eggplant Parmigiano** <sup>V</sup>

**Mixed Wild Mushrooms** <sup>V, VEG</sup>

**Crispy Smashed Fingerling Potatoes** <sup>GF</sup>

**Crispy French Fries** <sup>GF</sup>

**Steamed Broccoli** <sup>VEG, V</sup>

**Grilled Asparagus** <sup>VEG</sup>

### ENTRÉES

Select Two (2):  
11.50++pp for each additional selection

**Chicken Parmigiano** <sup>GF</sup>

**Chicken Milanese**

**Chicken Marsala**

**Brick Oven Salmon Oreganato** \* <sup>GF</sup>

**14oz. NY Cut Strip** \* <sup>Ω GF</sup>

**8oz. Center-Cut Filet** \* <sup>Ω GF</sup>

**20oz. Bone-In Rib Eye** \* <sup>Ω GF</sup>  
*+14 per person*

**Grilled Branzino** <sup>GF</sup>

**Rack of Veal** \*

*choice of Milanese or Parmigiana*

<sup>Ω</sup> For Steak Selections,

Select Two (2) Sauces to be served on the side:

*Béarnaise • Chimichurri • Horseradish Cream • Green Peppercorn*

### DESSERT

**Chef's Selection of Sweets**

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

**CONTACT SALES: 702.388.9301**



**LVEVENTS@TAOGROUP.COM**

VG = vegan V = vegetarian GF = gluten-free

<sup>†</sup>Can be made vegetarian <sup>GF</sup> = Can be made gluten-free (must confirm these requests at time of contracting)

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24.09.30

# LAVO

## \$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):  
7.50++pp for each additional selection

**Clams Oreganato**  
*needs 2-day notice*

**Margherita Pizza** <sup>V</sup>

**Carne Pizza**

**Angry Maria Pizza** <sup>V</sup>

**Black Truffle Pizza** <sup>V</sup>

**Eggplant Parmigiano** <sup>GF</sup>

**Crispy Fried Calamari**  
*only available for parties up to 40*

**Tuna Tartare** \* <sup>GF</sup>

**Imperial Wagyu Meatballs With Whipped Fresh Ricotta**

### PASTAS

Select Two (2):  
11.50++pp for each additional selection

**Penne alla Vodka** <sup>† GF</sup>

**Penne Carbonara**

**Penne with Fresh Tomato and Basil** <sup>VEG GF</sup>

**Penne Seafood Alfredo** <sup>GF</sup>

**Penne with Mixed Seafood** <sup>GF</sup>

**Penne with Wagyu Meatballs**

**Rigatoni Melenzana**

**Lobster Fra Diavolo**

**Chicken and Mushroom Ravioli**

**Cavatelli with Mushroom Ragu** <sup>GF</sup>

### SALADS

Select Two (2):  
5++pp for each additional selection

**Classic Caesar** <sup>†</sup>

**Organic Mixed Greens** <sup>VEG, V, GF</sup>

**Baby Beets** <sup>V, GF</sup>

**Heirloom Tomato, Burrata & Pesto** <sup>V, GF</sup>

### TRIMMINGS

Select Four (4):  
7.50++pp for each additional selection

**Sautéed Spinach** <sup>VEG</sup>

**Eggplant Parmigiano** <sup>V</sup>

**Mixed Wild Mushrooms** <sup>V, VEG</sup>

**Crispy Smashed Fingerling Potatoes** <sup>GF</sup>

**Crispy French Fries** <sup>GF</sup>

**Steamed Broccoli** <sup>VEG, V</sup>

**Grilled Asparagus** <sup>VEG</sup>

### ENTRÉES

Select Two (2):  
11.50++pp for each additional selection

**Chicken Parmigiano** <sup>GF</sup>

**Chicken Milanese**

**Chicken Marsala**

**Brick Oven Salmon Oreganato** \* <sup>GF</sup>

**14oz. NY Cut Strip** \* <sup>Ω GF</sup>

**8oz. Center-Cut Filet** \* <sup>Ω GF</sup>

**20oz. Bone-In Rib Eye** \* <sup>Ω GF</sup>  
*+14 per person*

**Grilled Branzino** <sup>GF</sup>

**Rack of Veal** \*  
*choice of Milanese or Parmigiana*

<sup>Ω</sup> For Steak Selections,  
Select Two (2) Sauces to be served on the side:  
*Béarnaise • Chimichurri • Horseradish Cream • Green Peppercorn*

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