

\$100 MENU

Plus 8.375% Sales Tax, 18% Suggested Gratuity, And 7% Administrative Fee.
Beverages Charged Upon Consumption • Beverage Packages Available.
All served family-style and are based on a 2-hour seating.

FIRST COURSE

Pre-Select One (1):

Classic Caesar* *romaine, parmesan, croutons*

SECOND COURSE

Pre-Select One (1):

Rigatoni alla Gricia *guanciale, pecorino †*

Spicy Tomato Penne *cream, calabrese chili, parmesan (vg) †*

MAIN COURSE

Pre-Select Two (2):

Stuffed Chicken Parmigiano *house breadcrumbs*

Salmon al Forno* *blistered tomato, garlic butter, breadcrumbs*

Duroc Pork Tenderloin *marsala wild mushrooms*

TRIMMINGS

Pre-Select Two (2):

Roasted Broccoli *(vg)*

Mascarpone Creamed Spinach *(vg) crispy shallots*

Quattro Formaggi Mashed Potatoes *(vg)*

DESSERT

Chef's Choice

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

Contact Sales: 702.388.9301 • LVEvents@TaoGroup.com

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.

(vg) = vegetarian (gf) = gluten-free † = gluten-free preparation available upon request

\$125 MENU

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FIRST COURSE

Pre-Select One (1) Salad, One (1) Appetizer:

Classic Caesar* *romaine, parmesan, croutons*

Arugula & Shaved Fennel *(vg, gf) roasted pine nuts, parmigiano, lemon vinaigrette*

Veal Parmigiano Meatballs *mozzarella, marinara*

Garlic Cheese Bread *(vg) marinara, pesto*

Calamari Fritto *crispy cherry peppers, spicy marinara*

SECOND COURSE

Pre-Select Two (2):

Rigatoni alla Gricia *guanciale, pecorino †*

Spicy Tomato Penne *cream, calabrese chili, parmesan (vg) †*

Cavatelli Bolognese *ground veal, tomato, parmesan †*

MAIN COURSE

Pre-Select Two (2):

Stuffed Chicken Parmigiano *house breadcrumbs*

14 oz New York Strip* *(gf)*

Salmon al Forno* *blistered tomato, garlic butter, breadcrumbs*

Duroc Pork Tenderloin *marisala wild mushrooms*

TRIMMINGS

Pre-Select Two (2):

Roasted Broccoli *(vg)*

Mascarpone Creamed Spinach *(vg) crispy shallots*

Quattro Formaggi Mashed Potatoes *(vg)*

Cannellini Beans, Escarole

Wagyu Steak Fries

Mushroom & Gorgonzola Potato Gratin *(vg)*

DESSERT

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\$150 MENU

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FIRST COURSE

Pre-Select One (1) Salad, One (1) Appetizer:

Classic Caesar* *romaine, parmesan, croutons*

Arugula & Shaved Fennel *(vg, gf) roasted pine nuts, parmigiano, lemon vinaigrette*

Veal Parmigiano Meatballs *mozzarella, marinara*

Garlic Cheese Bread *(vg) marinara, pesto*

Calamari Fritto *crispy cherry peppers, spicy marinara*

SECOND COURSE

Pre-Select Two (2):

Rigatoni alla Gricia *guanciale, pecorino †*

Spicy Tomato Penne *cream, calabrese chili, parmesan (vg) †*

Cavatelli Bolognese *ground veal, tomato, parmesan †*

MAIN COURSE

Pre-Select Two (2):

Stuffed Chicken Parmigiano *house breadcrumbs*

20 oz Bone-In Ribeye* *(gf)*

Chilean Sea Bass Piccata *lemon, capers, butters*

Veal Chop Valdostano* *prosciutto, spinach, fontina*

TRIMMINGS

Pre-Select Two (2):

Roasted Broccoli *(vg)*

Mascarpone Creamed Spinach *(vg) crispy shallots*

Quattro Formaggi Mashed Potatoes *(vg)*

Cannellini Beans, Escarole

Wagyu Steak Fries

Mushroom & Gorgonzola Potato Gratin *(vg)*

DESSERT

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