



# \$90 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

**Shrimp Oreganato** 

(Requires 2-day notice)

Margherita Pizza <sup>v</sup>

Calabrese Pizza

Black Truffle Pizza V

Eggplant Parmigiano GF

Crispy Fried Calamari

only available for parties up to 40

Tuna Tartare \* GF

THE Meatball With Whipped Fresh Ricotta

#### **SALADS**

Select One (1):

5++pp for each additional selection

Classic Caesar †

Organic Mixed Greens VEG, V, GF

Baby Beets V, GF

Burrata With Caponata & Cherry Tomatoes v †

# **ENTRÉES**

Select Two (2):

11.50++pp for each additional selection

Penne alla Vodka† GFP

Chicken Parmigiano GFP

Penne Carbonara

Penne with Fresh Tomato and Basil VEG GFP

Penne with Wagyu Meatballs

Burrata Ravioli

Cavatelli with Mushroom Ragu GFP

Rigatoni with Veal Bolognese GFP

Brick Oven Salmon Oreganato\* GF

14oz. NY Cut Strip\* Ω GF

add 12++ per person supplemental

8oz. Center-Cut Filet\*  $\Omega$  GF

add 12++ per person supplemental

Chicken Milanese

Grilled Branzino GF

<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

# **TRIMMINGS**

Select Three (3):

7.50++pp for each additional selection

Sautéed Spinach VEG

Mixed Wild Mushrooms V, VEG

Crispy Smashed Fingerling Potatoes GF

Crispy French Fries GF

Steamed Broccoli VEG, V

Grilled Asparagus VEG

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

CONTACT SALES: 702.388.9301

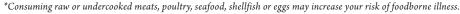
LVEVENTS@TAOGROUP.COM

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)













# \$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-Hour seating.

#### **APPETIZERS**

Select Three (3):

7.50++pp for each additional selection

**Shrimp Oreganato** 

(Requires 2-day notice)

Margherita Pizza <sup>v</sup>

Calabrese Pizza

Black Truffle Pizza V

Eggplant Parmigiano GF

**Crispy Fried Calamari** 

only available for parties up to 40

Tuna Tartare \* GF

THE Meatball With Whipped Fresh Ricotta

#### **SALADS**

Select One (1):

5++pp for each additional selection

Classic Caesar †

Organic Mixed Greens VEG, V, GF

Baby Beets V, GF

Burrata With Caponata & Cherry Tomatoes V †

# **TRIMMINGS**

Select Three (3):

7.50++pp for each additional selection

Sautéed Spinach VEG

Mixed Wild Mushrooms V, VEG

Crispy Smashed Fingerling Potatoes GF

Crispy French Fries GF

Steamed Broccoli VEG, V

Grilled Asparagus VEG

### **PASTAS**

Select One (1):

11.50++pp for each additional selection

Penne alla Vodka† GFP

Penne Carbonara

Penne with Fresh Tomato and Basil VEG GFP

Reginette Seafood Alfredo GFP

Penne with Wagyu Meatballs

Rigatoni Melenzana

Burrata Ravioli

Cavatelli with Mushroom Ragu GFP

# **ENTRÉES**

Select Two (2):

11.50++pp for each additional selection

Chicken Parmigiano GFP

Chicken Milanese

Chicken Marsala

Brick Oven Salmon Oreganato\* GF

14oz. NY Cut Strip\* Ω GF

add 12++ per person supplemental

8oz. Center-Cut Filet\*  $\Omega$  GF

add 12++ per person supplemental

48oz. Aged Tomahawk Steak\* Ω GF

add 21++ per person supplemental

Grilled Branzino GF

<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.

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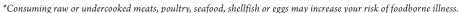
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25.04.10









# \$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

**Shrimp Oreganato** 

(Requires 2-day notice)

Margherita Pizza <sup>v</sup>

Calabrese Pizza

Black Truffle Pizza V

Eggplant Parmigiano GF

Crispy Fried Calamari

only available for parties up to 40

Tuna Tartare \* GF

THE Meatball With Whipped Fresh Ricotta

## **PASTAS**

Select Two (2):

11.50++pp for each additional selection

Penne alla Vodka† GFP

Penne Carbonara

Penne with Fresh Tomato and Basil VEG GFP

Reginette Seafood Alfredo GFP

Penne with Waqyu Meatballs

Rigatoni Melenzana

Lobster Fra Diavolo

Burrata Ravioli

Cavatelli with Mushroom Ragu GFP

#### **SALADS**

Select Two (2):

5++pp for each additional selection

Classic Caesar †

Organic Mixed Greens VEG, V, GF

Baby Beets V, GF

Burrata With Caponata & Cherry Tomatoes V †

TRIMMINGS

Select Four (4):

7.50++pp for each additional selection

Sautéed Spinach VEG

Mixed Wild Mushrooms V, VEG

Crispy Smashed Fingerling Potatoes <sup>of</sup> Crispy French Fries <sup>of</sup>

Steamed Broccoli VEG, V

Grilled Asparagus VEG

## **ENTRÉES**

Select Two (2):

11.50++pp for each additional selection

Chicken Parmigiano GFP

Chicken Milanese

Chicken Marsala

Chilean Seabass with Puttanseca Sauce

Brick Oven Salmon Oreganato\* GF

14oz. NY Cut Strip\* Ω GF

8oz. Center-Cut Filet\* Ω GF

48oz. Aged Tomahawk Steak\*  $^{\Omega}$  GF

+21 per person

Grilled Branzino GF

Rack of Veal\*

choice of Milanese or Parmigiana

(Requires 2-day notice)

 $^{\Omega}$  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.

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