

LAVO

ITALIAN RESTAURANT

\$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 ^V

Calabrese Pizza

Black Truffle Pizza ^V

Eggplant Parmigiano

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}

ENTRÉES

Select Two (2):

11.50++pp for each additional selection

Penne alla Vodka ^{† GF}

Chicken Parmigiano

Penne Carbonara

Penne with Fresh Tomato and Basil ^{VEG GF}

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 * ^{Ω GF}
add 12++ per person supplemental

Chicken Milanese

Grilled Branzino ^{GF}

^Ω 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.

25.09.16

LAVO

ITALIAN RESTAURANT

\$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 ^V

Calabrese Pizza

Black Truffle Pizza ^V

Eggplant Parmigiano

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

Burrata Ravioli

Cavatelli with Mushroom Ragu ^{GFP}

ENTRÉES

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

Chicken Parmigiano

Chicken Milanese

Chicken Marsala

Brick Oven Salmon Oreganato * ^{GF}

14oz. NY Cut Strip * ^{Ω GF}
add 12++ per person supplemental

8oz. Center-Cut Filet * ^{Ω GF}
add 12++ per person supplemental

48oz. Aged Tomahawk Steak * ^{Ω GF}
add 21++ per person supplemental

Grilled Branzino ^{GF}

^Ω 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

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LAVO

ITALIAN RESTAURANT

\$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 ^V

Calabrese Pizza

Black Truffle Pizza ^V

Eggplant Parmigiano

Crispy Fried Calamari
only available for parties up to 40

Tuna Tartare * ^{GF}

THE Meatball With Whipped Fresh Ricotta

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 ^{GF}

Crispy French Fries ^{GF}

Steamed Broccoli ^{VEG, V}

Grilled Asparagus ^{VEG}

PASTAS

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

Penne alla Vodka ^{† GF}

Penne Carbonara

Penne with Fresh Tomato and Basil ^{VEG GF}

Reginette Seafood Alfredo ^{GF}

Penne with Wagyu Meatballs

Lobster Fra Diavolo

Burrata Ravioli

Cavatelli with Mushroom Ragu ^{GF}

ENTRÉES

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

Chicken Parmigiano

Chicken Milanese

Chicken Marsala

Chilean Seabass with Puttanesca Sauce

Brick Oven Salmon Oreganato * ^{GF}

14oz. NY Cut Strip * ^{Ω GF}

8oz. Center-Cut Filet * ^{Ω GF}

48oz. Aged Tomahawk Steak * ^{Ω GF}
+21 per person

Grilled Branzino ^{GF}

Rack of Veal *

choice of Milanese or Parmigiana
(Requires 2-day notice)

^Ω 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

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