

\$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 *wild mushrooms, creamy marsala*

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

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) Salad, One (1) Appetizer:

Classic Caesar * romaine, parmesan, croutons

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

Veal Parmigiano Meatballs marinara

Garlic Cheese Bread (vg) marinara and pesto sauce

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):

14 OZ New York Strip * (gf)

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)

Cannellini Beans & Escarole

Mushroom & Gorgonzola Potato Gratin (vg)

Wagyu Steak Fries

DESSERT

Chef's Choice

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25.10.21

\$150 MENU

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All served family-style and are based on a 2-hour seating.

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 marinara

Garlic Cheese Bread (vg) marinara and pesto sauce

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):

20 OZ Bone-In Ribeye * (gf)

Stuffed Chicken Parmigiano house breadcrumbs

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

Mushroom & Gorgonzola Potato Gratin (vg)

Wagyu Steak Fries

DESSERT

Chef's Choice

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