

## \$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](mailto:LVEvents@TaoGroup.com)

\* Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

26.06.02

## \$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**

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

Contact Sales: 702.388.9301 • [LVEvents@TaoGroup.com](mailto:LVEvents@TaoGroup.com)

\* Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

26.06.02

## \$150 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):

**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

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

Contact Sales: 702.388.9301 • [LVEvents@TaoGroup.com](mailto:LVEvents@TaoGroup.com)

\* Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

26.06.02