

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 ^V

Crispy Fried Calamari
only available for parties up to 40

Tuna Tartare * ^{GFP}

THE Meatball With Whipped Fresh Ricotta

SALADS

Select One (1):
5++pp for each additional selection

Classic Caesar * [†]

Organic Mixed Greens ^{V, GF §}

Baby Beets ^{V, GF}

Burrata With Caponata & Cherry Tomatoes ^{V, GF †}

TRIMMINGS

Select Three (3):
7.50++pp for each additional selection

Sautéed Spinach ^{VG, GF}

Mixed Wild Mushrooms ^{V, GF §}

Crispy Smashed Fingerling Potatoes ^{V, GF}

Crispy French Fries ^{VG, GF}

Steamed Broccoli ^{V, GF §}

Grilled Asparagus ^{VG, GF}

ENTRÉES

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

Penne alla Vodka ^{† GFP}

Chicken Parmigiano

Penne Carbonara ^{GFP}

Penne with Fresh Tomato and Basil ^{V, GFP}

Penne with Wagyu Meatballs

Burrata Ravioli ^V

Cavatelli with Mushroom Ragù ^{V GFP}

Rigatoni with Veal Bolognese ^{GFP}

Brick Oven Salmon Oreganato * ^{GFP}

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 § = Can be made vegan GFP = Can be made gluten-free (must confirm these requests at time of contracting)

26.06.04

* 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.

\$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 ^V
- Crispy Fried Calamari
only available for parties up to 40

Tuna Tartare * ^{GFP}

THE Meatball With Whipped Fresh Ricotta

SALADS

Select One (1):
5++pp for each additional selection

- Classic Caesar * [†]
- Organic Mixed Greens ^{V, GF §}
- Baby Beets ^{V, GF}
- Burrata With Caponata & Cherry Tomatoes ^{V, GFP †}

TRIMMINGS

Select Three (3):
7.50++pp for each additional selection

- Sautéed Spinach ^{VG, GF}
- Mixed Wild Mushrooms ^{V, GF §}
- Crispy Smashed Fingerling Potatoes ^{V, GF}
- Crispy French Fries ^{VG, GF}
- Steamed Broccoli ^{V, GF §}
- Grilled Asparagus ^{VG, GF}

PASTAS

Select One (1):
11.50++pp for each additional selection

- Penne alla Vodka ^{† GFP}
- Penne Carbonara ^{GFP}
- Penne with Fresh Tomato and Basil ^{V, GFP}
- Reginette Seafood Alfredo ^{GFP}
- Penne with Wagyu Meatballs
- Burrata Ravioli ^V
- Cavatelli with Mushroom Ragu ^{V GFP}

ENTRÉES

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

- Chicken Parmigiano
- Chicken Milanese
- Chicken Marsala ^{GFP}
- Brick Oven Salmon Oreganato * ^{GFP}
- 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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\$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** ^V
- Crispy Fried Calamari**
only available for parties up to 40
- Tuna Tartare** * ^{GFP}

THE Meatball With Whipped Fresh Ricotta

SALADS

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

- Classic Caesar** * [†]
- Organic Mixed Greens** ^{V, GF §}
- Baby Beets** ^{V, GF}
- Burrata With Caponata & Cherry Tomatoes** ^{V, GFP †}

TRIMMINGS

Select Four (4):
7.50++pp for each additional selection

- Sautéed Spinach** ^{VG, GF}
- Mixed Wild Mushrooms** ^{V, GF §}
- Crispy Smashed Fingerling Potatoes** ^{V, GF}
- Crispy French Fries** ^{VG, GF}
- Steamed Broccoli** ^{V, GF §}
- Grilled Asparagus** ^{VG, GF}

PASTAS

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

- Penne alla Vodka** ^{† GFP}
- Penne Carbonara** ^{GFP}
- Penne with Fresh Tomato and Basil** ^{V, GFP}
- Reginette Seafood Alfredo** ^{GFP}
- Penne with Wagyu Meatballs**
- Lobster Fra Diavolo** ^{GFP}
- Burrata Ravioli** ^V
- Cavatelli with Mushroom Ragu** ^{V GFP}

ENTRÉES

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

- Chicken Parmigiano**
- Chicken Milanese**
- Chicken Marsala**
- Chilean Seabass with Puttanesca Sauce** ^{GFP}
- Brick Oven Salmon Oreganato** * ^{GFP}
- 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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