

APPETIZERS

Blistered Shishito Peppers 12
Calabrian Chili, Pecorino Romano, Breadcrumbs

Clams Oreganata 19
Soave Wine, Lemon, Garlic Breadcrumbs

Garlic Bread 20
Semolina Loaf, Basil Pesto, Marinara, Gorgonzola Dolce

Eggplant Parmigiana 22
Roasted Eggplant, Marinara, Mozzarella

Fritto Misto 23
Calamari, Cherry Peppers, Zucchini, Spicy Marinara

Charred Octopus 26 (gf)
Cannellini Beans, Calabrian Chili, Fennel, Salsa Verde

Tuna Tartare*† 27
Diced Yellowfin Tuna, Avocado, Crispy Garlic, Black Olive Dressing

Prosciutto San Daniele† 27
Whipped Ricotta, Gnocco Fritto, Artisanal Honey

SALADS

Mixed Greens Cucumber, Avocado, Marcona Almond, Honey-Rosemary Dressing 19 (v,gf)

Baby Beets Goat Cheese, Oranges, Sicilian Pistachio Vinaigrette 21 (gf)

Classic Caesar† Romaine Lettuce, Parmigiano Cheese, Garlic Croutons 21

Burrata Red and Yellow Cherry Tomatoes, Pesto 22 (gf)

Chopped "Louie"*† Lobster, Shrimp, Assorted Vegetables, House Vinaigrette 34

BRICK OVEN PIZZA

Margherita Fresh Mozzarella, Tomato, Basil 25

Angry Maria Calabrian Chili, Tomato, Vodka Sauce, Basil Pesto, Fresh Mozzarella 26

Carne Soppresata, Prosciutto, Tomato, Pepperoncini, Fresh Mozzarella 27

Black Truffle Wild Mushrooms, Oregano, Black Truffle Pecorino 29

TRIMMINGS 14

Creamed Spinach (gf)
Onions, Brown Butter, Fontina, Parmigiano

Garlic Mashed Potatoes (gf)
Roasted Garlic, Cream, Parmigiano

Jumbo Asparagus (v,gf)
Lemon, Extra Virgin Olive Oil, Cracked Pepper

Brussels Sprouts (gf)
Pancetta, Shallots, Cipolini Onion

Sea Salt Baked Potato (gf)
Bacon Bits, Spicy Butter, Sour Cream

Mixed Wild Mushrooms (v,gf)
Garlic, Shallots, Extra Virgin Olive Oil

Romanesco Cauliflower (v,gf)
Almonds, Golden Raisins

Truffle French Fries (gf)
Truffle Oil, Black Pepper, Romano Cheese



"The Meatball" 31

16 ounces of Fresh Ground Imperial Wagyu, Italian Sausage and Veal.
Served with Fresh Whipped Ricotta

Jumbo Shrimp Cocktail (gf)
9 each

Calabrian Chili Cocktail Sauce, Lemon

Oysters on the Half Shell* (gf)
Half Dozen 18 / Dozen 34

Daily Selection

SPECIALTY COCKTAILS

LAVO- lini 22

Absolut Elyx Vodka, Lychee, White Cranberry,
Aloe Vera, Lemon, Raspberry Caviar

Ol' Blue Eyes 21
Ford's Gin, Cointreau,
Fresh Lime, Sage Nectar, Egg White*

Melograno e Pera 22
Maestro Dobel Silver Tequila,
Pama Liqueur,
Pomegranate, Prickly Pear, Lime

Sorrento Sunset 20
Grey Goose 'Essences'
Strawberry & Lemongrass Vodka,
St. Germain Elderflower, Pomegranate,
Cold-Pressed Lime, Essential Mint Oil, Egg White*

Bubbles & Berries 25
G.H. Mumm 'Grand Cordon' Brut Champagne,
Grey Goose Vodka, St. Germain Elderflower,
Lemon, Strawberries

Sicilian Cartel 22
Dos Hombres Mezcal,
Grapefruit Cordial, Fresh Lime,
Habanero Tincture, Egg White*

Giardino 20
Maker's Mark Bourbon, Amaro Averna,
Fresh Lemon Juice, Demerara, Cherry Tomato, Basil

Vecchia Fiamma 24
Bulleit Bourbon,
Pure Maple Syrup,
Orange Peel, Smoked Applewood

Amalfi Gin & Tonic 23
Malfy Italian Gin, Italicus Orange Liqueur,
Juniper, Laurel Bay Leaf,
Lemon, Q Mixers Premium Tonic

Fiore Dolce 20
Hibiscus Limoncello, Belvedere Vodka, Local Honey,
Fresh Lemon, Mint, Q Mixers Premium Club Soda

Valencia 20
Mount Gay 'Eclipse' Rum,
Amaro Montenegro, Apricot Preserve,
Cold-Pressed Pineapple,
Red Bull Yellow Edition (Tropical)

Buono Notte 23
Vanilla-Infused Ketel One Vodka,
Licor 43, Kahlúa, Espresso, Vanilla Crema,
Tiramisu Dust

Pandora's Folly 23
Hendrick's Gin, Limoncello,
Fresh Lime, Ginger Nectar, Sparkling Wine

PASTAS

Spaghetti Tomato and Basil† 25 (v)
Onion, Garlic, Olive Oil

Spaghetti Carbonara† 30
Pancetta, Prosciutto, Bacon, Onions,
Cream Sauce

Tagliatelle Bolognese† 31
Ground Veal, Tomato, Cream Sauce

Penne alla Vodka† 32
Onions, Prosciutto, Peas, Light Cream Sauce

Truffle Ricotta Cavatelli† 33
Crema, Mushroom Ragu, Shaved Truffle

Lasagna all'Emiliana 34
Wagyu Ragu, Béchamel, Parmigiano

Spaghetti and Meatballs† 35
Imperial Wagyu, Fresh Ricotta, Ragu

Reginette Seafood Alfredo† 38
Shrimp, Scallops, Lobster Butter,
Light Cream Sauce

Linguine Marechiarà† 49
Lobster, Scallops, Shrimp, Clams,
Calamari, Tomato, Crushed Chili

HOUSE SPECIALTIES

Chicken Marsala† 33
Breast of Chicken, Wild Mushrooms, Marsala Wine

Chicken Parmigiana 34
Thinly Pounded Chicken, Marinara, Mozzarella

Crispy Chicken "Dominick" 35 (gf)
White Balsamic, Potatoes, Red Chili Flakes

Brick Oven Salmon Oreganato*† 39
Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter

Grilled Branzino 42 (gf)
Laurel, Lemon, Parsley Salad

Roasted Chilean Sea Bass 45
Zucchini, Chickpea, Tomato Fonduta

Rack of Veal* 65
Milanese or Parmigiana

STEAKS AND CHOPS*

All Steaks are USDA Prime and Dry-Aged for 28 Days

Center Cut Filet Mignon 58 (gf)

New York Strip 69 (gf)

Bone-In Rib Eye 89 (gf)

Extras 3

Black Truffle Butter • Garlic Herb Butter • Béarnaise • Salsa Verde
Horseradish Cream • Green Peppercorn • Gorgonzola

01-05-24 Please Alert Your Server to Any Food Allergies. †Can be made gluten-free (gf) = gluten-free (v) = vegan
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* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.