



ITALIAN RESTAURANT & LOUNGE

EGG - STRAVAGANZA

***THREE EGGS ANY STYLE 14**
Toast and Home Fries

***BREAKFAST MAC & CHEESE 15**
Two Fried Eggs, Truffled Shells, Panchetta

MAKE YOUR OWN OMELET 17
Choose Any Three: Spinach, Tomato, Onion, Mozzarella, Goat Cheese, Bacon, Roasted Peppers, Asparagus, Mushrooms

***CLASSIC EGGS BENEDICT 17**
Duroc Ham, Poached Eggs, Hollandaise

***STEAK & EGGS 24**
Sliced Skirt Steak, Three Eggs Any Style, House Steak Sauce

***LOBSTER BENEDICT 38**

1lb Lobster, Poached Eggs, Champagne Hollandaise

FROM THE GRIDDLE

NUTELLA & BANANA CRÊPES 13
Banana Compote, Fresh Strawberries, Chopped Hazelnuts

LEMON RICOTTA WAFFLES 16
Roasted Apples, Whipped Greek Yogurt, Caramel

"BLUE SKIES" PANCAKES 16
Blueberry Compote, Yogurt Pearls, Whipped Cream

CHOCOLATE CHIP PANCAKES 16
Vanilla Cream, Fresh Strawberries, Kisses

ALMOND-CRUSTED FRENCH TOAST 17
Cinnamon, Panettone, Fresh Berries, Bananas

CHICKEN & WAFFLES 22
Cap'n Crunch Crusted Chicken, Bourbon Maple Syrup, Spiced Pecans

CLASSICS

STEEL CUT OATMEAL 11
Brown Sugar, Butter, Maple Syrup

HOMEMADE GRANOLA 12
Yogurt, Fresh Berries, Honey

BAGELS & LOX 16
Smoked Salmon, Everything Mini Bagels, Fennel Cream Cheese

"BACK TO SCHOOL" 18
Truffled Grilled Cheese, Applewood Bacon, Calabrian Tomato Soup

***THE BURGER 21**
Lettuce, Tomato Jam, Bacon, Artisanal Cheese, Pickle, Truffled Fries

16 OZ. WAGYU MEATBALL 22
Sausage Ragu, Fresh Whipped Ricotta

***TUNA TARTARE 22**
Diced Yellow Fin Tuna, Avocado, Crispy Garlic, Black Olive Dressing

TRIMMINGS 7

**HOME FRIES • APPLEWOOD BACON • GRILLED SAUSAGE
CRISPY FRIES • CHICKEN APPLE SAUSAGE**

CORPORATE EXECUTIVE CHEF MARC MARRONE • CHEF | PARTNER RALPH SCAMARDELLA



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SALADS

- MIXED GREEN** *Shaved Apples, Red Wine Vinaigrette* 16
- ROASTED BEET** *Goat Cheese, Toasted Almonds, Sun Dried Tomato Vinaigrette* 18
- THE WEDGE** *Iceberg, Creamy Gorgonzola, Pancetta, Heirloom Tomato* 18
- CAESAR** *Romaine Lettuce, Parmigiano Cheese, Garlic Croutons* 19
- BURRATA** *Red and Yellow Cherry Tomato, Onion, Basil Pesto* 19
- CHOPPED "LOUIE"** *Lobster, Shrimp, Assorted Vegetables, House Vinaigrette* 21

*Add: Grilled Chicken 6 *Seared Tuna 9 *Grilled Steak 12*

RAW BAR

- *CLAMS ON THE HALF SHELL**
- HALF DOZEN 15
- DOZEN 28

Cherrystones or Little Necks

- JUMBO SHRIMP COCKTAIL**
- 7 PER PIECE

Jumbo Shrimp, Spicy Cocktail Sauce, Lemon

- *SEAFOOD PLATEAU PICCOLO**
- 65

4 Jumbo Shrimp, 4 Oysters, 4 Little Neck Clams, King Crab, Half-Lobster, Crabmeat Salad, Tuna Ceviche

- *OYSTERS ON THE HALF SHELL**
- HALF DOZEN 18
- DOZEN 32

Daily Selection

- MAINE LOBSTER COCKTAIL**
- 22

Chilled Lobster, Fingerling Potato Chips, Garlic Aioli

- *SEAFOOD PLATEAU GRANDE**
- 110

6 Jumbo Shrimp, 8 Oysters, 8 Little Neck Clams, King Crab, Whole Lobster, Crabmeat Salad, Tuna Ceviche, Scallop Salad

PANINI

- *THE BREAKFAST** 15
- Fried Eggs, American Cheese, Sausage, Cherrywood Bacon*

- CHICKEN PESTO** 17
- Pesto Aioli, Provolone, Heirloom Tomato*

- WAGYU MEATBALL** 17
- Fresh Mozzarella, Ricotta, Basil*

PIZZA

- MARGHERITA** 19
- Fresh Mozzarella, Tomato, Basil*

- THE BREAKFAST** 20
- Scrambled Eggs, Onions, Smoked Salmon, Goat Cheese*

- CARNE** 24
- Sopresatta, Prosciutto, Tomato, Pepperoncini, Fresh Mozzarella*

HOUSE SPECIALTIES

- SPAGHETTI FRESH TOMATO & BASIL** 21
- Light Tomato, Garlic, Oil*

- PENNE SEAFOOD ALFREDO** 31
- Light Cream Sauce, Shrimp, Scallops, Lobster Butter*

- SPAGHETTI AND MEATBALLS** 34
- Imperial Wagyu, Fresh Ricotta, Ragu*

PARMIGIANO CLASSICO
CHICKEN 29

- *GRILLED TUNA**
- WITH ROASTED ARTICHOKES** 34
- Yellow Fin Tuna, Oven Roasted Tomatoes, Lemon Vinaigrette*

** 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.*

PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES.

HOST YOUR SPECIAL EVENT WITH US! CONTACT SALES@LAVOLV.COM FOR MORE INFORMATION.
VISIT US AT TAO ASIAN BISTRO & NIGHTCLUB LOCATED INSIDE THE VENETIAN RESORT 702.388.8338



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WINES BY THE GLASS

SPARKLING

PROSECCO , Zonin, Veneto, Italy, NV	14
CHAMPAGNE , Taittinger, 'La Française', France, NV	19
CHAMPAGNE , Veuve Clicquot, 'Yellow Label', France, NV	25
ROSÉ CHAMPAGNE , G.H. Mumm, France, NV	25

WHITE

PINOT GRIGIO , Masi, 'Masianco', Friuli, Italy, 2016	14
INSOLIA , Feudo Di Principi Butera, Sicily, Italy, 2015	14
RIESLING , Long Shadows, 'Poet's Leap' Columbia Valley, Washington, 2016	15
SAUVIGNON BLANC , Brancott Estate, 'B Letter Series' Marlborough, New Zealand, 2017	16
CHARDONNAY , Smoke Tree, Sonoma Valley, California, 2015	16
SAUVIGNON BLANC , Twomey, Napa Valley, California, 2016	19
CHARDONNAY , Newton Vineyard, 'Unfiltered' Napa Valley, California, 2014	24

RED

SUPER TUSCAN , Brancaia, 'TRE', Tuscany, Italy, 2014	14
CHIANTI CLASSICO , Castello Di Albola Tuscany, Italy, 2014	15
PINOT NOIR , J Vineyards, California, 2015	15
MALBEC , Nieto Senetiner, 'Don Nicanor' Mendoza, Argentina, 2016	15
NEBBIOLO , Renato Ratti, 'Ochetti', Piedmont, Italy, 2015	16
PINOT NOIR , Sonoma Cutrer Russian River Valley, California, 2015	19
SUPER TUSCAN , Bibi Graetz, 'Sofficone Di Vincigliata' Tuscany, Italy, 2012	21
CABERNET , Kenwood, 'Artist Series' Sonoma Valley, California, 2013	25

ROSÉ

GRENACHE , Notorious Pink, Languedoc, France, 2015	16
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SAVORY COCKTAILS 14

THE CLASSIC

*Absolut Elyx Vodka, Seasoned Tomato Juice,
Blue Cheese Stuffed Olives, Wagyu Meatball*

ALL HAIL CAESAR

Stolichnaya Vodka, Clamato Juice, Grated Horseradish

BLOODY MARIA

Maestro Dobel Reposado Tequila, Tomato Juice, Habanero Lime

SANGRITA VERDE

Sauza 901 Tequila, Pineapple Juice, Cucumber

MICHELADA

*Corona, Ancho Reyes Chile Liqueur,
Fresh Lime, Clamato Juice*

ON TAP

MORETTI LAGER, Italy - 10

HEINEKEN LAGER 'BREWLOCK', Holland - 10

MORETTI LA ROSSA, Italy - 10

LAGUNITAS IPA, USA - 11

BOTTOMLESS BRUNCH 30

KIR ROYALE

Chambord, Zonin Prosecco

CLASSIC MIMOSA

Zonin Prosecco, Fresh Orange Juice

SPECIALTY COCKTAILS

LAVOLINI 15

*Zonin Prosecco,
St. Germain, Passion Fruit*

NEW YORK STATE OF MIND 16

*Knob Creek Rye Whiskey,
Apricot Liqueur, Oloroso Sherry,
Lillet Rouge, Fresh Lemon Juice*

LAMPONE FRESCO 16 | 55 | 75

*Sipsmith Gin, Zonin Prosecco,
St. George Raspberry Liqueur,
Fresh Raspberries*

SAGGIO 16 | 55 | 75

*Stoli Blueberi,
Fresh Lemon Juice, Sage*

CUCUMBER MOJITO 16 | 55 | 75

*Effen Cucumber Vodka,
Zonin Prosecco, Fresh Mint & Lime Juice*

LAVO - RITA 16 | 55 | 75

*Sauza 901 Silver Tequila,
Cointreau, Fresh Lime Juice,
Organic Agave Nectar*

POM LEMONADA 16 | 55 | 75

*Absolut Elyx Vodka,
Pomegranate Juice, Fresh Lemonade*

FAREWELL TO ARMS 16 | 55 | 75

*The Botanist Gin,
Maraschino Liqueur,
Fresh Grapefruit & Lime Juice*

58TH STREET 17

*Woodford Reserve Bourbon,
Cinzano '1757' Sweet Vermouth,
Maple Syrup, Orange Bitters*

LIQUID SILK MARTINI 17

*Absolut Elyx Vodka, Hint of Vermouth,
Blue Cheese Stuffed Olives*

MONTENEGRO MULE 17 | 65 | 85

*Stoli Elit Vodka,
Amaro Montenegro, Stoli Ginger Beer*

VOLARE 17 | 65 | 85

*Tito's Handmade Vodka, Amaro,
Cold Pressed Lime, Orange & Pineapple Juices,
with a perfect serve of Red Bull Orange Edition*

BUBBLES & BERRIES 19 | 75 | 95

*Veuve Clicquot Champagne, St. Germain,
Belvedere Vodka, Strawberries*