



ITALIAN RESTAURANT & LOUNGE

APPETIZERS

VEGETABLE MINISTRONE 9
Pesto Crouton

CRISPY FRIED CALAMARI 19
Lemon, Fresh Parsley, Spicy Marinara

SPICY LOBSTER BISQUE 14
Sherry Mascarpone, Taragon

CHARRED OCTOPUS 21
Celery, Endive, Red Wine Vinaigrette, Fennel, Oregano

BAKED CLAMS OREGANATO 17
Littleneck Clams, Toasted Breadcrumbs, Garlic Butter

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

EGGPLANT PARMIGIANO 18
Roasted Eggplant, Marinara, Mozzarella

SALUMI-FORMAGGI PLATTER 24
18-Month Old San Daniele Prosciutto, Italian Cheeses, Assorted Salumi

THE MEATBALL 25
16 ounces of Fresh Ground Imperial Wagyu, Italian Sausage and Veal.
Served with Fresh Whipped Ricotta

RAW BAR

* OYSTERS ON THE HALF SHELL
HALF DOZEN 18
ONE DOZEN 32
Daily Selection

* CLAMS ON THE HALF SHELL
HALF DOZEN 15
ONE DOZEN 28
Littlenecks

JUMBO SHRIMP COCKTAIL
8 PER PIECE
Spicy Cocktail Sauce, Lemon

MAINE LOBSTER COCKTAIL
28
Chilled Lobster, Fingerling Potato Chips, Garlic Aioli

* SEAFOOD PLATEAU PICCOLO 85
4 Jumbo Shrimp, 4 Oysters, 4 Littleneck Clams,
King Crab, Half Lobster,
Crabmeat Salad, Tuna Ceviche

* SEAFOOD PLATEAU GRANDE 135
6 Jumbo Shrimp, 8 Oysters, 8 Littleneck Clams
King Crab, Whole Lobster,
Crabmeat Salad, Tuna Ceviche, Scallop Salad

SALADS

MIXED GREENS House Lettuce Mix, Shaved Apples, Red Wine Vinaigrette 17

ROASTED BEETS Goat Cheese, Citrus, Toasted Almonds, Sun Dried Tomato Vinaigrette 18

CLASSIC CAESAR Romaine Lettuce, Parmigiano Cheese, Garlic Croutons 19

THE WEDGE Creamy Gorgonzola, Pancetta, Heirloom Tomato 19

BURRATA Red and Yellow Cherry Tomatoes, Onion, Pesto 19

CHOPPED LOUIE Lobster, Shrimp, Assorted Vegetables, House Vinaigrette 24

BRICK OVEN PIZZA

MARGHERITA Fresh Mozzarella, Tomato, Basil 22

QUATTRO FORMAGGI Fontina, Fresh Mozzarella, Gorgonzola, Scamorza 23

SPINACH AND ARTICHOKE Mozzarella, Roasted Garlic, Black Olives, Mushrooms 24

CARNE Sopresatta, Prosciutto, Tomato, Pepperoncini, Fresh Mozzarella 25

* 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.



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PASTAS

SPAGHETTI TOMATO AND BASIL 22
Onion, Garlic, Olive Oil

SPAGHETTI CARBONARA 27
Pancetta, Prosciutto, Bacon, Onions, Cream Sauce

PENNE ALLA VODKA 28
Onions, Prosciutto, Peas, Light Cream Sauce

CAVATELLI BOLOGNESE 28
Sausage Bolognese Sauce, Fresh Ricotta

CHICKEN AGNOLOTTI 28
Wild Mushroom, Fontina, Sage

RIGATONI MELANZANA 28
Fresh Tomato, Roasted Eggplant, Bufala Mozzarella

TRUFFLE GNOCCHI 31
Crema, Mushroom Ragu, Shaved Truffle

PENNE SEAFOOD ALFREDO 33
Shrimp, Scallops, Lobster Butter, Light Cream Sauce

SPAGHETTI AND MEATBALLS 34
Imperial Wagyu, Fresh Ricotta, Ragu

LINGUINE WITH MIXED SEAFOOD 38
Shrimp, Scallops, Clams, Mussels, Spicy Red Sauce

HOUSE SPECIALTIES

CHICKEN PARMIGIANO 29
Thinly Pounded Chicken, Marinara, Mozzarella

* BRICK OVEN SALMON OREGANATO 31
Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter

CHICKEN MARSALA 32
Breast of Chicken, Wild Mushrooms, Marsala Wine

CRISPY CHICKEN "DOMINICK" 32
White Balsamic, Potatoes, Red Chili Flakes

* GRILLED YELLOW FIN TUNA 36
Oven Roasted Tomatoes, Artichokes, Lemon Vinaigrette

ROASTED CHILEAN SEA BASS 38
Fresh Heirloom Tomato, Butter, Crispy Portabello

CALABRESE SHRIMP 41
Colossal Shrimp, Sautéed Red and Calabrese Peppers

RACK VEAL CHOP 44 • 46
Milanese or Parmigiano

FROM THE GRILL

HALF CHICKEN Served with a Market Salad 33

WHOLE FISH Served with a Panzanella Salad, Extra Virgin Olive Oil and Capers

BRANZINO 35 RED SNAPPER 45

DORADO 41 MAINE LOBSTER 39

* STEAKS AND CHOPS All Steaks are USDA Prime and Dry-Aged for 28 Days

CENTER CUT FILET MIGNON 40

BONE-IN FILET MIGNON 47 RACK OF LAMB 58

NEW YORK STRIP 51 BONE-IN RIB EYE 58

EXTRAS 3

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

TRIMMINGS 11

CREAMED SPINACH
Onions, Butter, Parmigiano

STEAMED BROCCOLI
Sea Salt, Lemon

SAUTÉED SPINACH
Garlic, Extra Virgin Olive Oil

SEA SALT BAKED POTATO
Bacon Bits, Spicy Butter, Sour Cream

GARLIC MASHED POTATOES
Roasted Garlic, Cream, Extra Virgin Olive Oil

MIXED WILD MUSHROOMS
Garlic, Shallots, Extra Virgin Olive Oil

JUMBO ASPARAGUS
Lemon, Extra Virgin Olive Oil, Cracked Pepper

ROASTED ROSEMARY POTATOES
Sautéed Onions, Garlic, Veal Demi Glaze

BRUSSELS SPROUTS
Pancetta, Shallots, Parmigiano

TRUFFLE FRENCH FRIES
Truffle Oil, Black Pepper, Romano Cheese

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES

HOST YOUR SPECIAL EVENT HERE, CONTACT US AT LVSALES@TAOGROUP.COM