



ITALIAN RESTAURANT & LOUNGE

BRUNCH

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

AVOCADO TOAST 15
Poached Cage Free Egg, Cipollini, Calabrian Chili

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

COUNTRY OMELET 16
Black Pepper Goat Cheese, Chives, Gem Lettuce

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

POWER OMELET 18
Egg Whites, Chicken Sausage, Spring Peas, Kale

***WAGYU STEAK & EGGS 32**
Wagyu Strip Steak, Three Eggs Any Style, House Steak Sauce

***LOBSTER BENEDICT 38**
1lb Lobster, Poached Eggs, Champagne Hollandaise

FROM THE GRIDDLE

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

CLASSIC BUTTERMILK PANCAKES 16
Add: Banana 1 Chocolate Chips 1 Strawberries 1

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

“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 • EXECUTIVE CHEF FRANK CERVANTES



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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

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

JUMBO SHRIMP COCKTAIL
7 PER PIECE
Jumbo Shrimp, Spicy Cocktail Sauce, Lemon

MAINE LOBSTER COCKTAIL
22
Chilled Lobster, Fingerling Potato Chips, Garlic Aioli

*SEAFOOD PLATEAU PICCOLO
65
4 Jumbo Shrimp, 4 Oysters, 4 Little Neck Clams, King Crab, Half-Lobster, Crabmeat Salad, Tuna Ceviche

*SEAFOOD PLATEAU GRANDE
110
6 Jumbo Shrimp, 8 Oysters, 8 Little Neck Clams, King Crab, Whole Lobster, Crabmeat Salad, Tuna Ceviche, Scallop Salad

HOUSE SPECIALTIES

- *THE BREAKFAST SANDWICH 15
Fried Eggs, American Cheese, Sausage, Cherrywood Bacon
CHICKEN MILANESE HERO 17
Avocado, Duroc Bacon, Lettuce, Tomato, Cherry Pepper Spread
WAGYU MEATBALL HERO 17
Fresh Mozzarella, Ricotta, Basil
SPAGHETTI WITH 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
CHICKEN PARMIGIANO 29
Thinly Pounded Chicken, Marinara, Mozzarella
*GRILLED TUNA WITH ROASTED ARTICHOKES 34
Yellow Fin Tuna, Oven Roasted Tomatoes, Lemon Vinaigrette

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

* 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 LVSALES@TAOGROUP.COM FOR MORE INFORMATION. VISIT US AT TAO ASIAN BISTRO & NIGHTCLUB LOCATED INSIDE THE VENETIAN RESORT 702.388.8338