

ENDLESS ITALIAN BRUNCH BUFFET 49.99

Includes all items below. Items subject to change due to availability or season.

ANTIPASTI

SALADS

(Caesar, Mixed Greens, Beet, Ciliegine)

CURED MEATS

(Prosciutto di San Daniele, Toscano Salami, Finocchiona Salami, Spicy Soppressata, Porchetta)

ROASTED VEGETABLES

(Carrots, Eggplant, Green and Yellow Zucchini, Green Beans, Peppers, Fennel)

SELECTION OF CHEESES

(Midnight Moon, Sottocenere, Fontina, Parmesan)

GRILLED PITA

(Almonds, Hummus, Cucumber Salad)

RAW BAR

FRESH SHUCKED OYSTERS*

CLAMS ON THE HALF SHELL*

CHILLED PEELED SHRIMP

TUNA TARTARE*

MADE-TO-ORDER PASTA STATION

CAVATELLI BOLOGNESE

FETTUCCINE WITH LOBSTER AND TRUFFLE
(Prepared in Parmigiano Wheel)

SPAGHETTI WITH TOMATO AND BASIL

BESPOKE EGGS

EGGS YOUR WAY*,

OMELETTES

(Mushrooms, Roasted Bell Peppers, Cheddar Cheese, Bacon, Ham, Asparagus, Spinach)

BREAKFAST STATION

BACON, SAUSAGE, GRANOLA, HOME FRIES, OATMEAL

FRENCH TOAST, PANCAKES

(Chocolate, Strawberries, Banana, Fresh Blueberries, Chocolate Candies, Chocolate Chips, Butter, Syrup)

DESSERTS

CHEF'S SELECTION OF ARTISANAL HOUSE-MADE PASTRIES, CAKES,
COOKIES, FRESH FRUIT, COINTREAU NOIR CHOCOLATE FOUNTAIN.



ITALIAN RESTAURANT & LOUNGE

BOTTOMLESS BRUNCH

25

CLASSIC MIMOSA

Sparkling Wine, Fresh Orange Juice

BLOODY MARY

Skyy Vodka, House Mix, cold pressed San Marzano tomatoes

BLOODY MARIA

Tequila, House Mix, cold pressed San Marzano tomatoes

APEROL SPRITZ

Aperol, Prosecco

ROSÉ

Château Minuty 'Rose Et Or'

WHITE SANGRIA

St Remy VSOP Brandy, Chardonnay, Cold Pressed Juices, House Spice

RED SANGRIA

St Remy VSOP Brandy, Merlot, Cold Pressed Juices, House Spice

BRUNCH BUFFET A LA CARTE

ADDITIONAL SELECTIONS AVAILABLE FROM THE KITCHEN

All items below are included in the Buffet price.

*BREAKFAST MAC & CHEESE

Two Fried Eggs, Truffled Shells, Pancetta

*CLASSIC EGGS BENEDICT

Duroc Ham, Poached Eggs, Hollandaise

*AVOCADO TOAST

Poached Cage Free Egg, Cipollini, Calabrian Chili

VEGETABLE MINISTRONE

Pesto Crouton

CHICKEN PARMIGIANO

Thinly Pounded Chicken, Marinara, Mozzarella

* BRICK OVEN SALMON OREGANATO

Seasoned Breadcrumbs, Lemon, White Wine, Garlic Butter

CHICKEN MARSALA

Breast of Chicken, Wild Mushrooms, Marsala Wine

PREMIUM SELECTIONS

AVAILABLE FROM THE KITCHEN

Additional charges apply as listed.

EGGPLANT PARMIGIANO 3

Roasted Eggplant, Marinara, Mozzarella

BAKED CLAMS OREGANATO 3

Littleneck Clams, Toasted Breadcrumbs, Garlic Butter

SPICY LOBSTER BISQUE 4

Sherry Mascarpone, Tarragon

CRISPY FRIED CALAMARI 5

Lemon, Fresh Parsley, Spicy Marinara

*THE BURGER 5

Lettuce, Tomato Jam, Bacon, Artisanal Cheese, Pickle, Truffled Fries

CHARRED OCTOPUS 6

Celery, Endive, Red Wine Vinaigrette, Fennel, Oregano

“THE MEATBALL” 7

16 ounces of Fresh Ground Imperial Wagyu, Italian Sausage and Veal.

Served with Fresh Whipped Ricotta

BRICK OVEN PIZZA

MARGHERITA 4

Fresh Mozzarella, Tomato, Basil

SPINACH AND ARTICHOKE 4

Mozzarella, Roasted Garlic, Black Olives, Mushrooms

PREMIUM SELECTIONS FROM THE GRILL

HALF CHICKEN *Pickled Shallot Chimichurri, Gem Lettuce, Market Fruit*

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

BRANZINO

5

DORADO

5

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

CENTER CUT FILET MIGNON 10

NEW YORK STRIP 10

RACK OF LAMB

15

EXTRAS 3

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

TRIMMINGS 2

SAUTÉED SPINACH

Garlic, Extra Virgin Olive Oil

STEAMED BROCCOLI

Sea Salt, Lemon

MIXED WILD MUSHROOMS

Garlic, Shallots, Extra Virgin Olive Oil

TRUFFLE FRENCH FRIES

Truffle Oil, Black Pepper, Romano Cheese

** 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 TO ANY FOOD ALLERGIES
THINK OUTSIDE THE BALLROOM, HOST YOUR SPECIAL EVENT HERE! CONTACT LVSALES@TAOGROUP.COM

CHEF | PARTNER RALPH SCAMARDELLA
EXECUTIVE CHEF FRANK CERVANTES

VISIT OUR SISTER VENUE, TAO ASIAN BISTRO & NIGHTCLUB,
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