



ITALIAN RESTAURANT • LOUNGE

EGG - STRAVAGANZA

***THREE EGGS ANY STYLE 14**
Toast and Homefries

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 AND EGGS 24**
Sliced Skirt Steak, Three Eggs Any Style, Spicy Gravy

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

FROM THE GRIDDLE

NUTELLA & BANANA CRÊPE 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 PANCAKE 16
Vanilla Cream, Fresh Strawberries, Kisses

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

CHICKEN AND 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, Truffle Fries

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

16 OZ. IMPERIAL WAGYU MEATBALL 24
Sausage Ragu, Whipped Ricotta

** 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.*

ALSO VISIT US AT TAO ASIAN BISTRO & NIGHTCLUB INSIDE THE VENETIAN RESORT 702.388.8338
EXECUTIVE CHEF MASSIMILIANO CAMPANARI • CORPORATE EXECUTIVE CHEF RALPH SCAMARDELLA



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SALADS

MIXED GREEN *House Lettuce Mix, Shaved Apples, Red Wine Vinaigrette* 17

ROASTED BEET *Goat Cheese, Toasted Almonds, Sun Dried Tomato Vinaigrette* 18

THE WEDGE *Iceberg, Creamy Gorgonzola, Pancetta, Heirloom Tomato* 19

CAESAR *Romaine Lettuce, Parmagiano Cheese, Garlic Croutons* 19

SUN RIPENED TOMATO BUFALA MOZZARELLA *Sliced Tomato, Red Onion, Fig Balsamic* 19

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

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

TRIMMINGS 7

HOME FRIES • APPLEWOOD BACON • GRILLED SAUSAGE

CRISPY FRIES • CHICKEN APPLE SAUSAGE

RAW BAR

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

Cherrystones or Little Necks

JUMBO SHRIMP COCKTAIL
8 PER PIECE

Jumbo Shrimp, Spicy Cocktail Sauce, Lemon

***SEAFOOD PLATEAU PICCOLO**
85

*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
28

Chilled Lobster, Fingerling Potato Chips, Garlic Aioli

***SEAFOOD PLATEAU GRANDE**
135

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

PANINIS & PIZZAS

THE BREAKFAST 15

** Fried Eggs, American Cheese, Sausage, Cherrywood Bacon*

CHICKEN PESTO 17

Pesto Aioli, Provolone, Heirloom Tomato

IMPERIAL WAGYU MEATBALL 17

Fresh Mozzarella, Ricotta, Basil

THE BREAKFAST PIZZA 20

Scrambled Eggs, Onions, Smoked Salmon, Goat Cheese

MARGHERITA PIZZA 22

Fresh Mozzarella, Tomato, Basil

CARNE PIZZA 25

Sopresatta, Prosciutto, Tomato, Peppercini, Fresh Mozzarella

HOUSE SPECIALTIES

SPAGHETTI FRESH TOMATO AND BASIL 22

Light Tomato, Garlic, Oil

PENNE SEAFOOD ALFREDO 33

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** 36

Yellow Fin Tuna, Oven Roasted Tomatoes, Lemon Vinaigrette

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WINES BY THE GLASS

SPARKLING

PROSECCO, <i>Zonin, Veneto, Italy NV</i>	13
CHAMPAGNE, <i>Veuve Clicquot, 'Yellow Label', France NV</i>	19
CHAMPAGNE ROSE, <i>Veuve Clicquot, France, NV</i>	27

WHITE WINES

CHARDONNAY, <i>Terrazas, Mendoza, Argentina, 2013</i>	10
PINOT GRIGIO, <i>Levata, Delle Venezie, Italy, 2013</i>	11
RIESLING, <i>Urban, Mosel-Saar-Ruwer, Germany, 2013</i>	11
SAUVIGNON BLANC, <i>Whitehaven, Marlborough, New Zealand, 2013</i>	12
CHARDONNAY, <i>Sonoma Cutrer, 'Russian River Ranches', 16 Napa Valley, California, 2012</i>	
PINOT GRIGIO, <i>Livio Felluga, Friuli, Italy, 2012</i>	16

RED WINES

MALBEC, <i>Terrazas, Mendoza, Argentina 2012</i>	12
PINOT NOIR, <i>Chalone Vineyard, Central Coast, California, 2012</i>	13
CHIANTI RISERVA, <i>Renzo, Tuscany, Italy 2011</i>	13
CABERNET, <i>Educated Guess, Napa Valley, California 2012</i>	14
SUPER TUSCAN, <i>Brancaia, 'TRE', Tuscany, Italy 2011</i>	16
PINOT NOIR, <i>Cherry Tart, California 2013</i>	18
CABERNET, <i>If You See Kay, Lazio, Italy, 2011</i>	18
CABERNET, <i>Frank Family Vineyards, Napa Valley, California, 2011</i>	25

ROSE WINES

CABERNET/CINSAULT, <i>Bertaud Belieu, 'Lavo Signature', Provence, France 2012</i>	12
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BLOODY COCKTAILS - 14

THE CLASSIC

*Belvedere Bloody Mary Vodka, Seasoned Tomato Juice
Blue Cheese Stuffed Olives, Kobe Meatball*

ALL HAIL CAESAR

Stolichnaya Jalapeño Vodka, Clamato Juice, Grated Horseradish

BLOODY MARIA

Herradura Reposado Tequila, Tomato Juice, Habanero Lime

SANGRITA VERDE

Milagro Select Barrel Reserve Silver, Pineapple Juice, Cucumber

MICHELADA

*Ancho Reyes Chile Liqueur, Fresh Lime, Seasoned Tomato Juice
Stella Artois Draft*

ON TAP

STELLA ARTOIS LAGER, *Belgium - 10*
HEINEKEN LAGER 'BREWLOCK', *Holland - 10*
NEWCASTLE BROWN ALE 'BREWLOCK', *England - 10*
GOOSE ISLAND IPA, *USA - 11*

BOTTOMLESS BRUNCH 30

KIR ROYALE

Chambord, Zonin Prosecco

CLASSIC MIMOSA

Zonin Prosecco, Fresh Orange Juice

SICILIAN MIMOSA

Solerno Blood Orange Liqueur, Fresh Grapefruit, Zonin Prosecco

LAVO ROSE SANGRIA

Bertaud Belieu Rose, Hennessy VS, Fresh Fruit

VEGAS INSPIRED COCKTAILS - 14

** Pitchers available*

LAVOLINI

Prosecco, St. Germain, Passion Fruit

ATOMIC COCKTAIL

*Belvedere Citrus Vodka, Hennessy Black
Ventura Limoncello, Veuve Clicquot Champagne*

AMARO'S ANOTHER DAY

*Ketel One Citroen, Montenegro Amaro
Fever Tree Ginger Beer*

POMEGRANATE LEMONADA*

*Bacardi Limon, Pomegranate Juice
Fresh Lemonade*

WHITE TIGER

*Bacardi Arctic Grape, Green Grapes
St. Germain*

VIVA LAS VEGAS*

*Grey Goose Le Citron, White Cranberry Juice
Blue Curacao*

58TH STREET

*Collingwood Whisky, Cherry Heering
Carpano Antica Sweet Vermouth*

DESERT BLOOM*

*Stoli Ohranj, Solerno Blood Orange Liqueur
Fresh Citrus Juices*

POMPELMO*

*Hangar One, Campari
Fresh Grapefruit Juice*

THE PRENUP*

*Ron Zacapa 23 Year Rum, Rhubarb Liqueur
Strawberry, Basil*

THE MEADOWS*

Stoli Blueberi, Fresh Lemon Juice, Sage

FEATURE COCKTAIL

BOOTLEGGERS BUG - 10 SHOT / 14 MARTINI

10 Cane Rum, Rhubarb Liqueur, Fresh Watermelon Juice