



Cocktails

THAT'S AMORE	raspberry, lalo blanco, elderflower, lemon, sparkling rosé	16
GOLD RUSH	old forester rye, honey, ginger beer	16

Wine

		glass	terzo	bottle
SPARKLING ROSÉ	ferrari, trentino	16		64
PINOT GRIGIO	alouis lageder, "porer", alto adige	18	24	72
SUPER TUSCAN	ornellaia, "le serre nuovo", tuscany	24	32	96

Starters

(choose one)

BURRATA DI STAGIONE

fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce

SICILIAN MEATBALLS

creamy polenta, rustic marinara, grana padano

WILD SHRIMP SCAMPI

blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread

BLUE CRAB CACIO E PEPE RISOTTO

pecorino romano, toasted black pepper, frico

BEEF CARPACCIO*

pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread

For the Table

ZUCCA CHIPS +12.5 • WHITE TRUFFLE GARLIC BREAD +18.5
CLASSICO CHEF'S BOARD +24 • CALAMARI FRITTI +19.5

Mains

(choose one)

SPICY VODKA RIGATONI

italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

PAPPARDELLE BOLOGNESE AL TARTUFO

traditional meat sauce, house-made black truffle ricotta, grana padano, wild oregano, evoo

SUNDAY NIGHT LASAGNA

braised short rib, italian sausage, rustic marinara, ricotta, provolone

LUMP CRAB & SHRIMP CAVATELLI

lump crab, tiger shrimp, pepperoncino, mint, lemon, olive oil

LOBSTER CANNELLONI AL FORNO

tiger shrimp, lemon zest, chives, ricotta, basil pesto, prosecco emulsion

SMOKED PROSCIUTTO CHICKEN PARMESAN

crushed tomato, aged provolone, mozzarella, parmesan rigatoni

BRAISED SHORT RIB MARSALA

beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato

ROASTED SALMON

caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato

SEARED SCALLOPS

butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot

HAND-CUT DOUBLE PORK CHOP

caramelized fuji apple, butternut squash, borlotti bean ragu, rosemary jus

PRIME NEW YORK TAGLIATA* (+10)

wild arugula, shaved grana padano, evoo, affinato, sea salt

Desserts

(choose one)

WHITE AND RED VELVET BUTTER CAKE

white chocolate and vanilla chiffon butter cake, red velvet cream cheese frosting, raspberry coulis, chocolate pearls

TIRAMISU*

espresso-soaked ladyfingers, mascarpone mousse

AGED BOURBON & SALTED CARAMEL AFFOGATO

espresso, salted caramel, woodford reserve

For The Table ADD 12

SPICY BROCCOLINI • TUSCAN KALE & SPINACH • GRILLED ASPARAGUS
GLAZED CHIOGGIA BEETS • ROASTED MUSHROOMS • CRISPY BRUSSELS SPROUTS
ROASTED BUTTERNUT SQUASH POLENTA • ROASTED FINGERLING POTATOES

\$70 PER PERSON

excludes beverage, tax & gratuity

NORTH ITALIA

Cocktails

- NEW ITALIAN SPRITZ** 16
aperol, citrus smash, prosecco
- LIMONCELLO SBAGLIATO** 16
nonino l'aperitivo, limoncello, fresh lemon, prosecco
- CIAO, BELLA!** 17
vanilla infused vulcanica vodka, white peach, brut rosé
- ROMAN HOLIDAY** 16
coconut infused rums, aperol, pineapple, lemon, black walnut
- ALTA ROSSA** 16.5
raspberry infused lalo tequila, italicus rosolio, fresh lemon
- POMEGRANATE MULE** 16.5
bottega bacûr gin, pomegranate, lemon, fever tree ginger beer

- SICILIAN MARGARITA** 17
el mayor reposado, grand marnier, montenegro, fresh citrus
- DIABOLO** 16
banhez mezcal, calabrian chili amaro, tuscan spice, lemon
- MARCO POLO** 16.5
iwai japanese whisky, montenegro, honey, ginger, fresh lemon
- CACIO E PEPE DIRTY MARTINI** 17
nikka vodka, grana padano, olive, cracked pepper
- LA DOLCE VITA** 17.5
casamigos blanco, nonino l'aperitivo, passion fruit
- TURINO OLD FASHIONED** 18
whistlepig piggyback rye, hazelnut, brown sugar, angostura

Zero Proof

- JUST PEACHY** 12.5
white peach, raspberry, lemon, ginger beer
- 00SPRITZ** 13.5
mionetto na aperitivo, crushed lemon, bubbles
- LA SPEZIA** 13.5
pentire non-alcoholic, blood orange, honey, lemon, spiced salt

- PINA NO-LADA** 12.5
coconut, pineapple, fresh lime, bubbles
- FAUX ME TWICE** 13
non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus
- PHONY NEGRONI** 12
st. agrestis, non-alcoholic

Bubbles & Sangria

- NON-ALCOHOLIC (split)** 12
zonin, "cuvée zero", veneto
- PROSECCO** @13 @52
bottega "vino dei poeti", veneto
- SPARKLING ROSÉ** @13 @52
cleto chiarli "brut de noir", emilia-romagna
- RED SANGRIA** @13 @45
brandy, blood orange, red wine, raspberry

White Wine

	glass	terzo	bottle
SAUVIGNON BLANC 0.0 miguel torres, "serena non-alc.", chile	11	14.5	44
PINOT GRIGIO barone fini, valdadige	13.5	18	54
GRECO DI TUFO villa matilde, campania	12.5	16.5	50
VERMENTINO pala "soprasole", sardinia	11.5	15.5	46
GRILLO feudo montoni "timpa", sicily	14	18.5	56
RIESLING loosen bros. "dr. l", moseli	12	16	48
MOSCATO D'ASTI vietti, piedmont	13	17	52
SAUVIGNON BLANC vavasour, awatere valley, nz	13.5	18	54
SAUVIGNON BLANC duckhorn, north coast	16	21	64
CHARDONNAY edna valley, central coast	13	17	52
CHARDONNAY bollini, "barricato 40", trentino	15	20	60
CHARDONNAY la follette "los primeros", sonoma county	17	22.5	68

Rosé Wine

	glass	terzo	bottle
CHIARETTO cà maiol "riviera del garda classico", valtènesi	13	17	52

Red Wine

	glass	terzo	bottle
FRAPPATO donnafugata "bell'assai", sicily	13	17	52
CHIANTI CLASSICO borgo scopeto, tuscan	14.5	19	58
MONTEPULCIANO D'ABRUZZO umani ronchi, "podere", abruzzo	13	17	52
PINOT NOIR bottega vinaia, trentino	13.5	18	54
PINOT NOIR valrav, sonoma county	16.5	22	66
BARBERA marchesi di gresy, asti	13	17	52
NEBBIOLO LANGHE marchesi di gresy, asti	15	20	60
SUPER TUSCAN ornellaia "le volte", tuscan	18	24	72
BAROLO fontanafredda "silver label", piedmont	18	24	72
MERLOT st. francis, sonoma county	13	17	52
MALBEC portillo, mendoza	13.5	18	54
NEGROAMARO li veli "pezzo morgana", salice salentino riserva	14	18.5	56
CABERNET SAUVIGNON di majo norante, molise	13.5	18	54
CABERNET SAUVIGNON paul dolan vineyards, mendocino county	15.5	20.5	62
CABERNET SAUVIGNON iconoclast "by chimney rock", napa valley	18	24	72
PROPRIETARY RED BLEND delille cellars "d2", columbia valley	18	24	72

Beer \$7.25-9.5

Local Draft

- BEER ZOMBIES** "boomstick blonde ale"
- BIG DOG'S** "tailwagger wheat"
- ABLE BAKER** "atomic duck ipa"

Local Bottles & Cans

- BIG DOG'S** "las vegas lager" (16 oz.)
- HUDL** "vanilla oak cream ale" (16 oz.)
- REVISION** "rotating hazy ipa" (16 oz.)

PERONI • COORS LIGHT • MODELO • SIERRA NEVADA "non-alcoholic golden ale"