FOR THE TABLE

Housemade Focaccia, taralli crackers, olive oil, balsamic, pecorino 7

Prosciutto di Parma, sweet basil, toasted hazelnuts, figs 28

Burrata, roasted peppers, tomato conserva, pine nuts 23

Brussels Sprouts, pear, delicata squash, pancetta vinaigrette 21

Calamari Misto, lemon, red pepper, zucchini, roasted garlic aioli 24

*Caesar Salad, baby gems, fresh herbs, anchovies 16

Meatballs, fennel pollen, parm 23

Margherita Pizza, buffalo mozzarella, genovese basil 23

PASTA

Spaghetti alla Diavola, crab, clams, lobster, mint 48

Fazzoletti, fennel sausage ragù, straciatella cheese 27

Casarecce, early girl tomatoes, basil, garlic, calabrian pepper 24

Canneloni Alfredo, rotisserie chicken, pecorino 28

Agnolotti, braised veal, pancetta, mushrooms 29

Rigatoni, scampi, roasted red pepper, toasted garlic 35

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

EXECUTIVE CHEF MICHAEL VARGAS / SAHARA / LAS VEGAS / 10.25.2023
**MAINS**

- Steamed **Mussels**, pancetta, preserved lemon, garlic butter 32
- **Chicken Parm**, buffalo mozzarella, red sauce 38
- **Sea Bream**, lemon, capers, wild greens 52
- **Grilled Prawns**, white bean ragú, fennel, ‘nduja sausage 57
  - *16oz **New York Strip**, dried tomato, salsa verde 68
  - *20oz **Ribeye**, roasted garlic, rosemary, aged balsamic 82

**SIDES**

- **Broccoli di Cicco**, lemon zest, garlic 14
- Stuffed **Mushrooms**, formaggio, marsala, olive oil 14
- Grilled Italian **Sweet Peppers**, agrodolce, lemon 14
- **Green Salad**, spicy salami, red wine vinaigrette 10

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**TASTING MENU**

**SERVED FAMILY STYLE**

- $75 per person
- $40 Sommelier’s select wine pairing
  
  *Limited to groups of four or more*

**STARTERS**

- Housemade **Focaccia** and Taralli Crackers
- **Burrata**, roasted peppers, tomato conserva, pine nuts
- *Caesar Salad*, baby gems, fresh herbs, anchovies
- **Eggplant Carpaccio**, pistachio, sesame, ricotta salata, mint

**PASTA**

- **Rigatoni**, scampi, roasted red pepper, toasted garlic
- **Casarecce**, early girl tomatoes, basil, garlic, calabrian pepper

**MAINS**

- **Sea Bream**, lemon, capers, wild greens
- Mary’s **Half Chicken**, natural jus, aged balsamic
  
  16oz * **New York Steak**, salsa verde
  
  *add on for $40*

  *Mains will come with Chef’s side selection*

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EXECUTIVE CHEF **MICHAEL VARGAS** / SAHARA / LAS VEGAS / 10.25.2023