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CERTIFIED

· ANTIPASTI

PROSCIUTTO DI PARMA "RISERVA" seasonal fruit · \$25

"AFFETTATI MISTI" chef's selection of house-cured salumi \$19 per person

MARINATED SCALLOPS zucchini salad, lime emulsion · \$28

FRIED CALAMARI marinara and pickled hot peppers · \$21

GRILLED OCTOPUS pickled vegetables and limoncello · \$25

STEAMED CLAMS pancetta and fresno chili brodetto · \$23

> SHRIMP "ALLA DIAVOLA" in the style of Calabria · \$19

LONZA SALAD melon, pine nut, mint ⋅ \$25

SPAGHETTI NERO

mussels, fresno chili, tomato · \$27

GARGANELLI BOLOGNESE · \$23

BEET TORTELLONI

goat cheese, fennel, and orange · \$19

TAGLIATELLE with "porcini trifolati" · \$19

·CRUDO

CARNE CRUDA ALLA PIEMONTESE ♦ chopped to order steak tartare • \$23

TAGLIATA DI MANZO ♦ BBL beef, arugula, and parmigiano · \$18

BIG EYE TUNA ♦ cucumber and preserved Meyer lemon · \$25

MARKET OYSTERS ♦ Hendrick's gin mignonette · \$21

TALIAN STEAKHOUSE CARNEVINO

· ANTIPASTI ·

LOBSTER SALAD ♦ tomato vinaigrette, corn, and brioche · \$32 口口口

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ARUGULA SALAD Coach Farm triple cream, trumpet royale mushrooms, and pickled onions · \$16

> "INSALATA ROMANA" ♦ sweet garlic dressing · \$17

"ZACH'S CHOPPED SALAD"

pepperoncini, salumi, and parmigiano · \$18

"GENOVESE SALAD"

preserved tuna, tomato, and artichoke · \$19

DUCK EGG ♦

guanciale and black truffle vinaigrette · \$18

INSALATA CAPRESE

cherry tomatoes, burrata, and basil · \$23

STRACCIATELLA

artichoke, pine nuts, and currants • \$25

· PASTA

SPAGHETTI AI FRUTTI DI MARE slightly spicy with clams, shrimp, lobster, and calamari · \$31

ORECCHIETTE sweet sausage and broccoli rabe · \$21

ANOLINI with lobster and tarragon · \$31

GNOCCHI

arugula and tomatoes · \$19

BUCATINI ALL'AMATRICIANA · \$17

BEEF AGNOLOTI sweet onion ragu · \$20

SPAGO with lamb ragu · \$23

RICOTTA AND EGG RAVIOLO with brown butter • \$21

· VEAL ·

We buy the best natural, pasture raised veal from hand selected Strauss Farms and rub it with a special blend of sea salt, thyme, and porcini powder.

> CHOP ♦ 20 oz Bone-in ⋅ \$85

SCALOPPINE porcini and marsala · \$38 caper berries and preserved lemon · \$38

GRILLED SWEETBREADS new potato, spring onion, and blackberry ristretto

·FISH·

\$38

Our seafood is sourced from sustainable fisheries and prepared using seasonal ingredients from local farms.

GRILLED HALIBUT roasted eggplant, tomatoes · \$52

TUSCAN SEAFOOD STEW herbs, tomato, shellfish brodo · \$36

WILD GULF SHRIMP \$25 for 5 MAINE LOBSTER TAIL \$40 each

· BBL BEEF ·

Our all natural BBL beef is hand selected and aged in our meat chamber by our man Adam Perry Lang. BBL beef is often beyond regular USDA prime standards for marbling and flavor and is hormone and antibiotic free. We rub all of our beef with sea salt, black pepper and fresh rosemary to get a delicious and slightly charred crust.

> DRY AGED BONE-IN RIBEYE ◆ for 2 · \$72 per person

"LA FIORENTINA" ♦ classic Florentine porterhouse for 2 · \$80 per person

BONE-IN NEW YORK STRIP ◆ 16 oz · \$61

BONE-IN FILET MIGNON ◆ 16 oz · \$85

> FILET MIGNON ♦ 8 oz · \$50

· LAMB ·

We buy the best American lamb from Colorado and rub the racks with sea salt,

LAMB CHOPS "SCOTTADITA" ♦

· PORK

We buy our organic pork from Heritage Foods. It is brined in cider and salt for

BONE-IN CHOP "MILANESE"

"OSSO BUCO"

ROASTED JIDORI CHICKEN

PAN SEARED DUCK BREAST ◆ figs, Averna and confit · \$42

FOIE GRAS AND BAROLO · \$30

*The Southern Nevada Health district would like us to inform you that certain groups may not want to consume raw and undercooked foods. We would like to inform you that certain foods taste better that way. Please ask your server if you have any questions regarding this.

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lemon zest, and dried mint.

3 Double Chops · \$63

incredible flavor and supreme texture.

CHOP ♦ 20 oz Bone-in · \$46

saffron vinaigrette and fennel · \$34

saffron orzo and gremolata · \$40

·POULTRY·

celery root, leeks · \$38