

## Appetizers

### Scampi! Scampi!

Jumbo shrimp served in a creamy scampi sauce. **9**

### Fried Zucchini Fritte

Panko breaded zucchini fingers. **7**

### Mushrooms Casino

Seared large mushrooms stuffed with king crab and pancetta breading finished with wine and mozzarella cheese. **9**

### Bruschetta (Chef's Choice)

Tomato, olive oil and basil served with crispy bread. **6**

### Calamari Fritte

With roasted pepper aioli and marinara sauce. **7**

## Soup or Salad

### Pasta Fagioli

White bean vegetable soup with genoa salami. **9**

### Caesar Salad

Romaine hearts tossed in traditional Caesar dressing and anchovies. **9**

### Gnocchi Soup

A light creamy soup enriched with the flavor of mushrooms, grilled chicken, fresh spinach and potato dumplings. **9**

## Pasta Specialties

### Fettuccini Alfredo

Fettucini served in creamy alfredo sauce. **16** (Chicken 19, Shrimp 21)  
Suggested pairing: J. Lohr "Arroyo Seco," Monterey Chardonnay\*

### Polo de Bella

Diced chicken in a marsala, sun dried tomato and wild mushroom cream sauce tossed in penne pasta. **19**  
Suggested pairing: J. Lohr "Fog's Reach," Arroyo Seco Pinot Noir\*

### Seafood Pescatore

Clams, mussels, shrimp and scallops with herbs, tomato or white wine sauce served over linguini pasta. **24**  
Suggested pairing: Kreuzschlager Gold Kabinett, Germany\*

### Shrimp Capellini Pomodoro

Scampi style shrimp served on a bed of angel hair pasta and fresh tomato basil oil. **19**  
Suggested pairing: Deinhard "Green Label" Riesling\*

### Stuffed Rigatoni Sorrento

Tossed with prosciutto ham and peas in cream sauce. **14**  
Suggested pairing: Rosemount Estate, Australia Shiraz\*

### Lasagna (Chef's Choice)

Layered with meat sauce, Italian Sausage and Ricotta cheese topped with Marinara and Cream sauce "Mama Mia." **17**  
Suggested pairing: J. Lohr "Cypress," Central Coast Cabernet\*

### Spaghetti and Meatballs

Homemade meatballs and served over pasta with marinara sauce. "Hey Tony." **16**  
Suggested pairing: Caposaldo, Italy Chianti\*

## Sides

### Sauteed Mushrooms

Garlic and white wine. **5**

### Garlic Bread

**5**

### Sauteed Spinach

Lemon, garlic and extra virgin olive oil. **5**

All entrees served with warm Artisan bread and your choice of house soup or salad.

## Beef

### **Filet Mignon**

Six ounce filet mignon, black pepper crusted or not crusted with seasoned vegetables. **31**

Suggested pairing: J. Lohr "Seven Oaks," Paso Robles Cabernet\*

### **Rib Eye Queen Cut**

Served with seasoned vegetables. **29**

Suggested pairing: Ferrari Carano, Sonoma County Cabernet\*

### **Filet and Lobster Tail**

Six ounce filet accompanied by a 10oz. lobster tail served with drawn butter and seasoned vegetables. **85**

Suggested pairing: J. Lohr "Cypress," Central Coast Cabernet\*

## Seafood

### **Seafood Crusted Halibut**

Seafood and panko crusted halibut baked and served with seasoned vegetables. **27**

Suggested pairing: Kendall Jackson "Vintner's Reserve," California Chardonnay\*

### **Orange Roughy**

Pan seared orange roughy served over a bed of linguini in lemon cream and herb sauce. **23**

Suggested pairing: Ruffino Lumina , Italy Pinot Grigio\*

### **The King of Crab Legs**

One pound of king crab poached in crab broth served hot with lemon and drawn butter. **42**

Suggested pairing: William Hill, Central Coast Chardonnay\*

### **Single Lobster Tail**

Ten ounce Australian lobster tail with drawn butter and seasoned vegetables. **58**

Suggested pairing: J. Lohr "Arroyo Seco," Monterey Chardonnay\*

### **Herb Peppered Salmon**

Broiled Atlantic salmon with seasoned vegetables. **18**

Suggested pairing: Kendall Jackson "Vintner's Reserve," California Pinot Noir\*

### **Veal or Chicken Marsala**

Served in a marsala mushroom sauce. Veal **25**, Chicken **19**

Suggested pairing: MacMurray Ranch, Sonoma Coast Pinot Noir\*

### **Pine Nut Crusted Chicken**

Chicken breast crusted with pine nuts served over capellini pasta pomodoro style. **19**

Suggested pairing: J. Lohr "Carol's Vineyard," Napa Valley Sauvignon Blanc\*

### **Veal or Chicken Parmesan**

Breaded veal or chicken topped with marinara and mozzarella cheese.

Veal **25**, Chicken **19**

Suggested pairing: Rancho Zabaco, Sonoma Zinfandel\*

### **Italian Lemon Chicken**

Half chicken charboiled, served with lemon sauce. **19**

Suggested pairing: Rodney Strong "Charlotte's Home," Sonoma Sauvignon Blanc\*

### **Osso Buco, (Chef's Choice)**

Veal shank smothered in sauce with seasoned vegetables. **31**

Suggested pairing: Ravenswood, Lodi Zinfandel\*

### **Borago Rojo**

Rack of lamb tossed with rosemary garlic flavored butter finished with Borolo wine rosemary reduction and seasoned vegetables. Half Rack **35**

Suggested pairing: Alamos, Malbec Argentina\*

### **Veal or Chicken Piccata**

Veal or chicken served traditionally with white wine, lemon and caper sauce.

Veal **25**, Chicken **19**

Suggested pairing: Red Rock, California Merlot\*

## Veal, Poultry & Lamb

\*Suggested wine pairing at additional charge.

Clark County Health District Regulations 1996 Governing the Sanitation of Food Establishment 96.03.0800.2 "Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduced the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked." All of our menu items are carefully prepared from the freshest products available to us. Your patience is greatly appreciated. As a standard, our pasta is prepared al dente, our fish is prepared medium rare. All prices subject to applicable state tax.