



FOR THE TABLE

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

Prosciutto di Parma, sweet basil, olive oil 28

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

Beets Agrodolce, grapefruit, mint, basil, toasted hazelnuts 21

Burrata, roasted peppers, sungolds, sweet basil, pine nuts 23

Calamari Misto, lemon, peppers, zucchini, roasted garlic aioli 25

***Beef Tartare**, pine nuts, green olive, gorgonzola, horseradish 24

Margherita Pizza, buffalo mozzarella, genovese basil 23

Meatballs, fennel pollen, parm 23

PASTA

Garganelli, rabbit ragú, greens, stracciatella cheese 29

Rigatoni, spicy fennel sausage, 'nduja, green garlic, kale rabe 26

Agnolotti, spring peas, pecorino riserva, guanciale, pistachio 27

Casarecce, seasonal tomatoes, basil, garlic, calabrian pepper 24

Spaghetti, scampi, roasted red peppers, toasted garlic 36

Canneloni Alfredo, rotisserie chicken, parm 28

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

EXECUTIVE CHEF MICHAEL VARGAS / SAHARA / LAS VEGAS / 04.04.2024

MAINS

- Grilled Prawns**, white bean ragú, fennel, 'nduja sausage 57
- Steamed **Mussels**, pancetta, preserved lemon, green garlic 33
- Sea Bream**, lemon, capers, wild greens 53
- Chicken Parm**, buffalo mozzarella, red sauce 42
- *16oz **New York Strip**, dried tomato, salsa verde 74
- *20oz **Ribeye**, roasted garlic, rosemary, aged balsamic 88

SIDES

- Broccoli di Cicco**, lemon zest, garlic 14
- Stuffed **Mushrooms**, formaggio, marsala, olive oil 14
- Garlic Potato Puree**, parmesan crust 14
- Tricolore Salad**, spicy salami, mustard vinaigrette 14

TASTING MENU

SERVED FAMILY STYLE

- \$75 per person
\$45 Sommelier's select wine pairing
Limited to groups of four or more

STARTERS

- Housemade **Focaccia** and Taralli Crackers
- Burrata**, roasted peppers, sungolds, sweet basil, pine nuts
- ***Caesar** Salad, baby gems, fresh herbs, anchovies
- Prosciutto** di Parma, sweet basil, olive oil

PASTA

- Rigatoni**, spicy fennel sausage, 'nduja, green garlic, kale rabe
- Casarecce**, seasonal tomatoes, basil, garlic, calabrian pepper

MAINS

- Sea Bream**, lemon, capers, wild greens
- Mary's **Half Chicken**, natural jus, aged balsamic
- *16oz **New York Strip**, salsa verde
add on for \$62

Mains will come with Chef's side selection

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

EXECUTIVE CHEF MICHAEL VARGAS / SAHARA / LAS VEGAS / 04.04.2024