



## **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**

**Fazzoletti**, 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  
\$40 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*

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