

LAS VEGAS Restaurant Week -three square⁻⁻ JUNE 3-14, 2024

FIRST COURSE -

CHOICE OF:

Calamari Fritti

crispy calamari, hot cherry peppers, pepperoncini, marinara, lemon garlic aioli

Meatballs

veal, pork, beef, marinara, mozzarella, parmesan, grilled bread

Burrata

pear, basil & tarragon puree, crispy prosciutto, lemon oil

Antipasti Misto

selection of cured meats, cheeses, giardiniera, kalamata olives, parmesan crostini, seasonal jam (supplemental \$15)

SECOND COURSE -

CHOICE OF:

Chicken Piccata

mary's chicken, lemon, capers, white wine, broccolini

Halibut

basil aioli, bread crumbs, lemon butter sauce, vegetable medley

Shortrib Ravioli

braised beef shortrib, parmesan, ricotta, crispy garlic

Filet Mignon 12oz

yukon potato puree, roasted root vegetables, red wine reduction, horseradish crust (supplemental \$10)

Rib-eye Steak

asparagus, italian hot bacon dressing, chili thread, ricotta salata (supplemental \$10)

DESSERT -

CHOICE OF:

Nonna's Cake

olive oil cake, ginger yogurt, fresh grapefruit and orange

Chocolate Tart

chocolate tart, whipped cream, chocolate sauce, candied hazelnut

\$80 per person + Tax & Gratuity