CON AMORE BREZZA LAS VEGAS

LUNCH

Slow Food SNAIL OF APPROVAL 2023

CRUDO / RAW BAR

OYSTERS*
Limoncello Mignonette, Nepitella 36

CHILLED SEAFOOD PLATTER*
Oysters, Half Lobster, Snow Crab, Shrimp
Chef's Selection Crudo 130

AMBERJACK CRUDO*
Aglio Olio Crunch, Blood Orange 27

SHRIMP COCKTAIL*
Purgatorio Vermouth, Basil 34

'LAVA STONE SCAMPI'
Garlic Butter, Salsa Verde, Chili Oil
Prawns 14 ea or Scallop 13 ea

TUNA TARTARE*
Cruschi Pepper, Fennel, Preserved Lemon 32

ANTIPASTA

BREZZA "CAESAR"*
Parmigiano, Croutons, Anchovy Vinaigrette 24

CHARRED OCTOPUS
Gigante Beans, Cured Pork Jowl 33

TUSCAN BEEF TARTARE*
Lemon, Caper, Shallot 32

SALUMI & ITALIAN CHEESE
Chef's Selection, Conserva 42

CHOPPED SALAD
Salumi, Cucumber, Olive, Butter Bean, Red Wine 26

FRIED CALAMARI
Cauliflower, Peppers, Guanciale, Calabrian Aioli 32

HEIRLOOM CAPRESE
Buffalo Mozzarella, Basil Pesto 25

24 MONTH GALLONI PROSCIUTTO*
Gnocco Fritto, Pear 38
add Burrata 18

SANDWICHES / PIZZA

THE 'ITALIAN' PANINO
Prosciutto, Mortadella, Pepperoni, Coppa, Provolone
Sweet Pickle Peppers, Lettuce. Onion, Tomato 25

CALABRESE PANINO
Spicy Salami, Goat Cheese, Pickled Peppers,
Basil Pesto, Arugula 25

CHICKEN MILANESE SANDWHICH
Parmigiano Reggiano, Basil Aioli, Peperonata 25

BREZZA BURGER*
Fontina, Caramelized Onion, Heirloom Tomato, Guanciale
House Pickles, Aged Balsamic, Rosemary Chips 28

MARGHERITA PIZZA
Tomato, Fresh Mozzarella, Basil 25

SAUSAGE & PEPPERS PIZZA
Italian Sausage, Peperonata 27

PEPPERONI PIZZA
Artisanal Salumi, Mozzarella, Pomodoro 27

PROSCIUTTO PIZZA
Prosciutto di Parma, Ricotta,
Smoked Mozzarella, Arugula 33

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions. | 20% Gratuity will be added to all parties of 6 or more.

PASTA

BUCATINI AMATRICIANA
Fresno Chile, Guanciale 32

GNOCCHI
Fennel Sausage, Arugula, Saffron 36

LUMACHE BOLOGNESE
Beef, Pork & Veal Ragu 37

BEEF CHEEK RAVIOLI
European Butter, Aceto 38

SPAGHETTI POMODORO
Cherry Tomato, Basil 29

RIGATONI ALLA GRAPPA
Calabrian Chili 36

CAPPELLACCI "OREGANATA"
Cauliflower, Spinach, Caper 29

TORTELLINI IN BRODO
Veal, Mortedlla, Parmigiano Reggiano 35

PESCI / CARNE

PAN SEARED SCALLOPS*
Roveja Peas, Pork Frizzerati 54

SKUNA BAY SALMON*
Caper, Fregola Sarda, Bloomsdale Spinach 52

WHOLE BRANZINO*
Gremolata 68

CHICKEN PICCATA
Lemon, Caper, Parsley 38

~ OR ~

CHICKEN PARMESAN
Pomodoro, Mozzarella, Basil 55

RICOTTA MEATBALLS
Grilled Ciabatta, Peperonata
Beef, Pork, Veal 48

8 OZ FILET MIGNON*
Cipollini Onion, Lambrusco 82

10 OZ CREEKSTONE SKIRT STEAK*
Radicchio, Smoked Mozzarella, Aceto 55

45 OZ TOMAHAWK*
120 Days 275

CONTORNI / SIDES

SMASHED FINGERLING POTATOES
Calabrian Aioli 18

HONEY NUT SQUASH
FARRO, APPLES,
POMEGRANATE 22

HEIRLOOM CARROTS
Pistachio Vinaigrette, Whipped Ricotta 19

TURNIP & POTATO GRATIN
Scamorza, Porcini 18

ADDITIONS
Pasta, Salad, Sides

GRILLED 5OZ CHICKEN 19

PAN SEARED 4OZ SALMON 26

GRILLED 5OZ SKIRT STEAK 28

SAUTEED 3 EA SHRIMP 24

BEVERAGE MENU

COCKTAILS

BREZZA BLOODY MARY
Skyy Vodka, Lemon, Filthy Brand Bloody Mary Mix 18

ESPRESSO MARTINI
Ketel One Vodka, Borghetti, Madagascar Vanilla, Espresso 25

BREZZACELLO
Ciroc Limonata Vodka, Pallini Limoncello, Chareau Liqueur, Lillet Blanc, Lemon 24

SANGUINELLO
Skyy Blood Orange Vodka, Grand Marnier, Blood Orange, Mango, Lemon 24

SUCCOSA SPRITZ
Dharma Gin, Chinola Passion Fruit Liqueur, Passion Fruit, Lime, Ginger Ale, Prosecco 20

GRAPEFRUIT GROVE
Nosotros Mexicano Mezcal, Aperol, Lemon, Cocchi Americano, Grapefruit, Rosemary 18

STRAIGHTENED ARROW
Flecha Azul Reposado, Supasawa, Raspberry Puree, Rosemary, Ginger, Lemon 23

N/A COCKTAILS

N/A GRONI
Lyre's Dry London Spirit, Lyre's Italian Orange, Blood Orange, Lyre's Aperitif Rosso 16

ARANCIA SPRITZ
Lyre's Italian Orange, Orange, Lyre's N/A Sparkling Wine, Vanilla 18

BRAMBLE NO. 0
Ritual Whiskey Alternative, Blackberry, Lemon, Ginger 15

WINES BY THE GLASS

SPARKLING

BISOL "JEIO" PROSECCO
Veneto NV 18

FERRARI BRUT
Trento NV 20

GH MUMM GRAND CORDON BRUT
Champagne NV 28

CA DEL BOSCO ROSE BRUT
Lombardy NV 35

LA SPINETTA "BRICCO QUAGLIA" MOSCATO D'ASTI
Piedmont 2024 18

ROSE

TORMARESCA "CALAFURIA"
Salento, Puglia 2024 18

WHITE

CA DEI FRATI "I FRATI"
Lombardy 2024 17

BORGO CONVENTI SAUVIGNON BLANC
Friuli 2024 22

JERMANN PINOT GRIGIO
Fruili 2025 20

CABREO "LA PIETRA" CHARDONNAY
Tuscany 2022 22

ANTINORI "A26" CHARDONNAY
Napa Valley 2022 30

RED

LA SCOLCA PINOT NERO
Piedmont 2024 25

KANTE LUDVIK PINOT NOIR / CABERNET
Friuli MV 18

BORGOGNO DOLCETTO
Piedmont 2020 22

MAZZEI "SER LAPO" CHIANTI CLASSICO RISERVA
Tuscany 2020 20

GD VAJRA "ALBE" BAROLO
Piedmont 2021 35

PODERE SAPAIO "VOLPOLO"
Tuscany 2023 28

CLOS DU VAL CABERNET SAUVIGNON
Napa Valley 2022 30

HALF BOTTLES

SPARKLING

LAURENT PERRIER "LA CUVEE" BRUT
Champagne NV 55

FERRARI BRUT ROSE
Trento NV 55

WHITE

LA SCOLCA "GAVI DEI GAVI" CORTESE
Piedmont 2022 55

LOUIS JADOT POUILLY-FUISSE CHARDONNAY
Burgundy 2019 55

PATZ & HALL "DUTTON RANCH" CHARDONNAY
Russian River Valley 2021 82

RED

LANGE RESERVE PINOT NOIR
Willamette Valley 2022 50

NOZZOLE CHIANTI CLASSICO RISERVA
Tuscany 2020 52

PIEVE SANTA RESTITUTA (GAJA) BRUNELLO DI MONTALCINO
Tuscany 2019 145

MICHELE CHIARLO "TORTONIANO" BAROLO
Piedmont 2019 85

BIALE "BLACK CHICKEN" ZINFANDEL
Napa Valley 2023 79

MINER "THE ORACLE" CABERNET SAUVIGNON
Napa Valley 2015 115

JUSTIN "ISOSCELES" CABERNET SAUVIGNON
Paso Robles 2019 118

ALLEGRINI AMARONE DELLA VALPOLICELLA
Classcio 2018 130