

CON
AMORE

BREZZA

LAS
VEGAS



ANTIPASTI / APPETIZERS

CHEF'S SALUMI BOARD
Pickled Vegetables, Olives, Conserva

HEIRLOOM TOMATO
Buffalo Mozzarella, Basil Pesto
Grilled Crostini

ARUGULA & FRESH CORN
Trumpet Mushroom, Goat Cheese, Aceto

INSALATA ROMANA
Parmigiano Reggiano, Rustic Croutons
Anchovy Vinaigrette

CHOPPED SALAD
Cucumber, Fennel, Little Gem
Red Wine Vinaigrette

STONE FRUIT PANZANELLA
Torn Croutons, Basil, Red Onion

SQUASH BLOSSOMS
Prosecco Tempura, Rock Shrimp, Ricotta

CHARRED OCTOPUS
Gigante Beans, Limoncello, Radish

FRIED BABY SEPIA
Pickled Peppers, Crispy Guanciale
Calabrian Aioli

LITTLE NECK CLAMS
Prosciutto Brodo, Fennel, Tomatoes

WARM LAMBS TONGUE
Arugula, Poached Super Egg, Black Truffle
Sherry Vinaigrette

TEMPESTA CULATELLO
Baby Russian Kale, China Ranch Dates
Add Gnocco Fritto

CRUDO / RAW BAR

TAYLOR BAY SCALLOPS
Pickled Watermelon, Agro Dolce

BIG EYE TUNA
Celery Heart, Preserved Meyer Lemon
Espelette

ABALONE
Rhubarb Mignonette, Citrus Emulsion

TUSCAN BEEF TARTAR
Creekstone Filet, Lemon, Capers, Shallot

CRUDO ECOTTO
Chef's Daily Selection of Marinated
Cooked, Chilled and Raw Seafood

PRIMI / PASTAS

**BUCATINI ALLA
AMATRICIANA**
Fresno Chile, Tomato, Crispy Guanciale

GARGANELLI
Heritage Farms Pork Ragu, Fennel Pollen
Parmigiano Reggiano

RICOTTA CORZETTI
Crispy Artichokes, Basil, Tomato Butter

CAPPELLACCI "OREGANATA"
Cauliflower, Spinach, Lemon, Garlic
Crispy Caper

CRAB & CORN "CARBONARA"
Guanciale, Parmigiano Reggiano
Green Onion

TAGLIATELLE BOLOGNESE
Veal, Beef, and Pork Ragu
Parmigiano Reggiano

SECONDI / ENTREES

BALSAMIC GLAZED QUAIL
Pickled Mustard Seed, Charred Onion
Beet Vinaigrette

PAN SEARED ORATA
Crispy Potato, Caviar, Garlic-Chive Cream

BRAISED BEEF SHOULDER
Celery Root Puree, Citrus Gremolata

CITRUS BOBO CHICKEN
Culatello, Artichokes, Asparagus

ALLA GRIGLIA / THE GRILL

Tuscan style wood fired grill. Chef Nicole's selections of sustainable fish, heritage breeds, prime beef and local produce will be grilled over live coals of white oak and olive branches, imparting a unique, aromatic flavor profile.

MANZO / BEEF

**DRY AGED BISTECCA DI
FIORENTINA**

**DRY AGED BONE-IN
NEW YORK**

**DRY AGED TOMAHAWK
RIBEYE**

PIEDMONTESE FILET

CARNE / MEAT

COLORADO LAMB CHOPS

**HERITAGE FARMS
PORK CHOP**

**WHOLE WHITE
PEKIN DUCK**

PESCE / FISH

WHOLE SEA BREAM

WHOLE LOBSTER TAIL

NDUJA BAY SCALLOPS

FRESH SHRIMP

MARKET FISH

SALSA / SAUCES

CRAB BERNAISE

GORGONZOLA MASCARPONE

LEMON, CAPER EMULSION

SALSA VERDE

**RED WINE, PEPPERCORN
RISTRETTO**

CONTORNI / SIDES

CHARRED BROCCOLINI
Pecorino, Fresno Chile, Garlic

CORN SFORMATO
Parmigiano Reggiano, Cilantro

GRILLED ASPARAGUS
Olive Tapenade, Tomato, Pine Nuts

ROMANO BEANS
Cherry Tomatoes, Basil
Red Wine Vinaigrette

SICILIAN RATATOUILLE
Potatoes, Eggplant, Orange, Aceto

**MASCARPONE MASHED
POTATOES**
Poached Egg, Guanciale, Pickled Peppers