

3 COURSE PRIX FIXE

\$49

LAS VEGAS REVIEW JOURNAL
TOP 100

Wednesdays & Thursdays

FIRST COURSE

select one

Classic Caesar († vg †††)

romaine, parmesan, croutons

Arugula and Shaved Fennel (gf, v, vg)

roasted pine nuts, parmigiano, lemon vinaigrette

SECOND COURSE

select one

Salmon al Forno * († v)

blistered tomato, garlic butter crumbs

Stuffed Chicken Parmigiano

house breadcrumbs

Spicy Tomato Penne († vg †††)

cream, calabrese chili, parmesan

THIRD COURSE

select one

Tiramisu

ladyfinger sponge, mascarpone, espresso

Signature Caramella Tart

dark chocolate custard, salted caramel

BOTTOMLESS WINE OPTION

two-hour limit | +24

ask your server for details

gf - Gluten-Free v - Vegan vg - Vegetarian

† - Can Be Made Gluten-Free †† - Can Be Made Vegetarian ††† - Can Be Made Vegan

Please alert your server to any food allergies.

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness.