

# 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** \* (†)  
*marinara*

**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.*