



DINNER

CON AMORE

# BREZZA

LAS VEGAS

MENU

## ANTIPASTI/APPETIZERS

### CHEF'S SALUMI & ITALIAN CHEESE

Pickled Vegetables, Conserva

### CHOPPED SALAD

Salumi, Cucumber, Little Gem  
Red Wine Vinaigrette

### BREZZA "CAESAR"

Parmigiano Reggiano, Garlic Croutons  
Anchoy Vinaigrette

### HEIRLOOM CAPRESE

Buffalo Mozzarella, Basil Pesto

### STEAMED CLAMS

Tomato Fennel Broth

### FRIED CALAMARI

Pickled Peppers, Guanciale  
Calabrian Aioli

### CHARRED OCTOPUS

Gigante Beans, Limoncello  
Radish

### GALLONI PROSCIUTTO 18 MONTH\*

Gnocco Fritto

### TUSCAN "CARNE CRUDA"\*

Lemon, Capers, Shallot

### SPECK AND BURRATA\*

Seasonal Peaches, Mint Oil

### SUMMER PANZANELLA

Seasonal Stone Fruit, Tomato, Corn, Sherry Vinaigrette

## CRUDO / RAW BAR

### OYSTERS\*

Daily Selection - 1/2 Dozen

### TAYLOR BAY SCALLOPS\*

Agro Dolce, Melone

### ABALONE\*

Rabarbaro, Agrumi

### TUNA TARTARE\*

Crispy Rice, Cucumber, Lemon

### SEAFOOD PLATTER\*

Chef's Daily Selection of  
Grilled, Chilled & Raw Seafood

- Roasted & Grilled

- Chilled & Raw\*

## PRIMI / PASTA

### GNOCCHI

Fennel Sausage, Arugula-Basil Pesto

### RIGATONI ARRABIATA

Cherry Tomato, Basil, Chile

### LUMACHE BOLOGNESE

Veal, Beef & Pork Ragù

### "CACIO E PEPE" AGNOLOTTI

Parmigiano, Pecorino, Ricotta

### HERB TAGLIATELLE

Rabbit Ragù, Ricotta, Mint

### LOBSTER CAMPANELLE

Tomato, Chile, Green Onions

### BUCATINI ALLA AMATRICIANA

Fresno Chile, Tomato, Guanciale

### SPAGHETTI POMODORO

Cherry Tomato, Basil

### CAPPELLACCI "OREGANATA"

Cauliflower, Spinach, Lemon,  
Garlic, Capers

## SECONDI / ENTREES

### ALASKAN HALIBUT\*

Tomato Tapenade, Spinach, Turnip  
Puree, Cipolini Onions, Lemon

### CHICKEN CACCIATORE

Tomato, Olives, Capers

### PAN SEARED SCALLOPS\*

Cauliflower Puree, Romanesco,  
Tomatoes, Balsamic

### BRAISED PORK SHANK

Roveja Peas, Crispy Pork Skin

### WHOLE FISH

Prepared Tableside

### BRAISED SHORT RIB

Horseradish Gnudi  
Gremolata

### VEAL PARMESAN

Pomodoro, Mozzarella, Basil

## ALLA GRIGLIA / THE GRILL

### CREEKSTONE FARMS FILET MIGNON\*

8 oz.

### HERITAGE FARMS PORK T-BONE\*

### CAPE GRIM NEW YORK STRIP\*

16 oz.

### WHOLE BRANZINO

### WAGYU TOMAHAWK\*

48 oz., 40 Days

## DRY AGED STEAKS - RESERVED CUTS

This Artisanal method of aging beef is truly an extraordinary art, as less than 1% of all beef is dry aged. During the dry aging process, we control the temperature, airflow & humidity to develop our unique truffle, nutty, oaky & gorgonzola characteristics

### DRY AGED RIBEYE\*

30 oz. | Aged 100 Days

### DRY AGED TOMAHAWK\*

42 oz. | Aged 120 Days

### DRY AGED PORTERHOUSE\*

16 oz. | Aged 130 Days

### DRY AGED BONE-IN NY STRIP\*

16 oz. | Aged 100 Days

## CONTORNI / SIDES

### SEASONAL MUSHROOMS

Garlic, Thyme, Sherry

### ASPARAGUS & ALMONDS

Brown Butter, Lemon

### SPINACH & BABY KALE

Shallot, Garlic, Chile

### ROASTED CAULIFLOWER

Pistachio Vinaigrette, Lemon

### ROASTED CORN

Parmigiano Reggiano, Lime,  
Pickled Peppers

### MASCARPONE MASHED\*

Poached Egg, Guanciale,  
Pickled Peppers

\*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.