



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
Anchovy 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, Caper

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.