



DINNER MENU

ANTIPASTI

- CRISPY CALAMARI | zucchini + spicy red sauce 12
ARANCINI | arborio rice + smoked mozzarella + red sauce 9 (V) **NEW**
*BEEF CARPACCIO | capers + mustard aioli + parmigiana reggiano 11 (GF)
TUSCAN HUMMUS | grilled flatbread 8 (VE)
ITALIAN MEATBALLS | red sauce + pecorino romano + grilled bread 9
BRUSCHETTA | caramelized eggplant + goat cheese | tomato basil + mozzarella 8 (V)
*CLAMS + SPICY ITALIAN SAUSAGE | garlic + white wine + herbs + crostini 13
SALTIMBOCCA SHRIMP | wrapped in prosciutto + sun-dried tomato sauce + mushrooms + spinach 14 (GF)
ZUPPA DEL GIORNO | chef select soup of the day 8

GIARDINO

- CHOPPED SALAD | romaine + avocado + corn + tomato + bacon + carrots + zucchini + potato straws + russian dressing 10 (GF)
CAESAR SALAD | garlic croutons + parmesan 8 (V)
FARM GREENS | baby grape tomatoes + shaved fennel + croutons + balsamic dressing 8 (VE)
MOZZARELLA CAPRESE | vine-ripened tomato + basil + evo + mozzarella 10 (GF)(V)
SPINACH SALAD | fuji apples + gorgonzola cheese + candied walnuts + balsamic dressing 8 (GF)(V)
FRESH BEETS + ORGANIC GREENS | gorgonzola cheese + candied walnut + sherry vinaigrette 10 (GF)(V) **NEW**
EGGPLANT STACK | crisp layers of eggplant + vine-ripened tomato + fresh mozzarella 10 (V)

PASTA & RISOTTI

- TAGLIOLINI WITH LOBSTER | lobster rose sauce + sun-dried tomatoes + cremini mushrooms + peas 28 **NEW**
FETTUCCINE BOLOGNESE | house specialty meat sauce + ricotta cheese 20
FETTUCCINE POLLO | grilled chicken breast + spinach + wild mushrooms + sun-dried tomato + parmesan cream 22
SHRIMP SCAMPI + LINGUINE | garlic + lemon + white wine + butter 24
*LINGUINE + FRESH CLAMS | garlic + white wine + tomatoes + chili flakes 23
CAPELLINI POMODORO | angel hair pasta + tomato + basil + garlic + olive oil 18 + goat cheese 21 (V)
LOBSTER RISOTTO | arborio rice + brandy + lobster + asparagus 28 (GF)
LOBSTER RAVIOLI | touch of cognac + lobster sauce 22
SHORT RIB RAVIOLI | creamy marjoram sauce + veal truffle glaze 22
SPAGHETTI ALLA CHITARRA | house made sausage + eggplant + basil + tomato sauce + parmesan 20 **NEW**
LASAGNA BOLOGNESE AL FORNO | house specialty bolognese meat sauce + ricotta + mozzarella + parmesan 19
STRAW & HAY-TUSCAN FAVORITE | spinach + egg tagliolini + garlic + peas + prosciutto + parmesan alfredo 22
RICOTTA GNOCCHI CAPRESE | blistered cherry tomatoes + mozzarella + red sauce + basil 22 (V) **NEW**

MAIN

- *GRILLED RIB-EYE STEAK 16 OZ. | roasted potatoes + onion rings + grilled asparagus 32
*FILET MIGNON 8 OZ. | roasted potatoes + onion rings + grilled asparagus 32
*GORGONZOLA CRUSTED BISTECCA | 8 oz. filet 34 | 16 oz. rib-eye 34
*GRILLED LAMB CHOPS | garlic mashed potatoes + market fresh vegetables 34 (GF)
*TAGLIATA OF BEEF | grilled sliced steak + sautéed spinach + cremini mushrooms + garlic mashed potatoes 24 (GF)
OSSO BUCO-SPIEDINI SIGNATURE | slowly braised 24 oz. veal shank + fettuccine 42
CHICKEN LEMONE | dipped in lemon egg batter + capers + butter sauce + capellini pasta 22 **NEW**
VEAL MILANESE | market fresh vegetables + roasted potatoes 27
VEAL MARSALA CLASSICO | mushroom marsala sauce + roasted potatoes + sautéed spinach 27 (GF)
VEAL ROMANO | lemon + artichokes + capers + white wine + roasted potatoes + sautéed spinach 27 (GF)
CHICKEN PARMIGIANO | penne marinara 20
*GRILLED SALMON | farro + sweet potato + squash + spinach 27 **NEW**
SHRIMP FRA DIAVOLO | spicy tomato sauce + homemade spaghetti 24
*WILD ALASKAN HALIBUT | shrimp + capers + tomatoes + lemon + white wine + garlic mashed potatoes + spinach 30 (GF)

CONTORNI | SIDES

- GRILLED CHICKEN BREAST 7 (GF) | FOUR GRILLED SHRIMP 8 (GF) | GRILLED ASPARAGUS 6 (GF)(VE) | MARINARA SAUCE 3 (GF)(VE)
ALDREDO SAUCE 3 (V) | LEMON SAUCE 3 (GF)(V) | CREAMED SPINACH 6 (GF)(V) | SAUTÉED FRESH SPINACH 5 (GF)(VE)
SAUTÉED MUSHROOMS 5 (GF)(VE) | GARLIC MASHED POTATOES 5 (GF) | PARMESAN FRIES 6 (V) | ROASTED POTATOES 5 (GF)(VE)

ALL SPLIT ITEMS WILL BE CHARGED AN ADDITIONAL \$3.00

PRIVATE DINING ROOM AVAILABLE FOR EVENTS • EXCLUSIVE MONTHLY WINE DINNERS

MOST ITEMS CAN BE PREPARED GLUTEN FREE PLEASE ASK YOUR SERVER

(GF) Gluten Free (V) Vegetarian (VE) Vegan

*Thoroughly cooking foods of animal origin such as beef, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please notify your server if any person in your party have special dietary restrictions due to a food allergy or intolerance.

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