



DINNER MENU

ANTIPASTI

- CRISPY CALAMARI | zucchini + spicy red sauce 13
- ARANCINI | arborio rice + mozzarella + red sauce 9 (V)
- BEEF CARPACCIO | capers + mustard aioli + parmigiano-reggiano 14 (GF)
- CRISPY ZUCCHINI | battered & fried zucchini sticks 10 (V)
- ITALIAN MEATBALLS | red sauce + pecorino romano + grilled bread 10
- BRUSCHETTA | caramelized eggplant + goat cheese | tomato basil + mozzarella 9 (V)
- *CLAMS + SPICY ITALIAN SAUSAGE | garlic + white wine + herbs + crostini 14
- SALTIMBOCCA SHRIMP | wrapped in prosciutto + sun-dried tomato sauce + mushrooms + spinach 15 (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 11 (GF)
- CAESAR SALAD | garlic croutons + parmesan 9
- FARM GREENS | baby grape tomatoes + shaved fennel + croutons + balsamic dressing 8 (VE)
- MOZZARELLA CAPRESE | vine-ripened tomato + basil + evoo + mozzarella 10 (GF)(V)
- SPINACH SALAD | fuji apples + gorgonzola cheese + candied walnuts + balsamic dressing 9 (GF)(V)
- FRESH BEETS + ORGANIC GREENS | gorgonzola cheese + candied walnut + sherry vinaigrette 12 (GF)(V)
- 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 30
- 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 (V) + goat cheese 21
- LOBSTER RISOTTO | arborio rice + brandy + lobster + asparagus 30 (GF)
- LOBSTER RAVIOLI | touch of cognac + lobster sauce 28
- SHORT RIB RAVIOLI | creamy marjoram sauce + veal truffle glaze 24
- LASAGNA BOLOGNESE AL FORNO | house specialty bolognese meat sauce + ricotta + mozzarella + parmesan 19
- SPAGHETTI + MEATBALLS | marinara + house-made meatballs 20
- RICOTTA GNOCCHI CAPRESE | blistered cherry tomatoes + mozzarella + red sauce + basil 22 (V)

MAIN

- *GRILLED RIB-EYE STEAK 16 OZ. | roasted potatoes + onion rings + grilled asparagus 40
- *FILET MIGNON 8 OZ. | roasted potatoes + onion rings + grilled asparagus 37
- 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
- VEAL MARSALA CLASSICO | mushroom marsala sauce + roasted potatoes + sautéed spinach 30 (GF)
- CHICKEN PARMIGIANO | penne + marinara 20
- EGGPLANT PARMIGIANO | spaghetti + marinara 18 (V)
- *GRILLED SALMON | farro + sweet potato + squash + spinach 28
- SHRIMP FRA DIAVOLO | spicy tomato sauce + homemade spaghetti 24
- *WILD ALASKAN HALIBUT | shrimp + capers + tomatoes + lemon + white wine + garlic mashed potatoes + spinach 45 (GF)

CONTORNI | SIDES

- GRILLED CHICKEN BREAST 7 (GF) | FOUR GRILLED SHRIMP 8 (GF) | GRILLED ASPARAGUS 6 (GF)(VE) | MARINARA SAUCE 3 (GF)(VE)
- ALFREDO 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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