

# SPIEDINI PRIVATE DINING HOLIDAY MENUS

Spiedini Fiamma features a rich bar area, perfect for an after-work or pre-dinner drink; a large, yet cozy dining room easily accommodating a large family dinner or a romantic date; and an expansive outdoor patio with a vibrant waterfall surrounded by lush foliage.

The Cuisine at Spiedini Fiamma can best be described as comfortable neighborhood Italian food. Our menu relies heavily on fresh ingredients, prepared by expert chefs bringing the flavors of Italia to Las Vegas in a new and exciting way.

Spiedini Fiamma also features private events space, including a private dining room as well as semi private patios that can accommodate between 16 and 100 guests for weddings, business meetings, reception and more.



## GENERAL INFORMATION

### LOCATION

#### Spiedini Fiamma

JW Marriott Las Vegas Resort & Spa  
221 North Rampart Boulevard  
Las Vegas, NV 89145

### HOURS

#### Bar & Lounge

Sunday -Tuesday 5pm to 9pm  
Friday & Saturday 5pm to 10pm

#### Dinner

Sunday -Tuesday 5pm to 9pm  
Friday & Saturday 5pm to 10pm

### CAPACITIES

#### Complete Venue Buyout

250 Stand Up Reception  
140 Sit Down Plated

#### Private Dining Room

80 Stand Up Reception  
50 Sit Down Plated

#### Bar and Lounge

50 Stand Up Reception

#### Patio

100 Stand Up Reception

### CONTACT INFORMATION

#### General Reservations for Parties under 12

(702) 869-0000

#### Group Dining Reservations

privatedining@jwmarriottlv.com  
(702) 869-7023

## SPIEDINI PRIVATE DINING HORS D'OEUVRES



### PASSED

#### ARANCINI

Arborio Rice, Mozzarella, Marinara & Parmesan Cheese | V | **\$9** per piece

#### BEEF TARTARE

Beef Tenderloin, Onion, Capers, Truffle Aioli & Potato chip | **\$13** per piece

#### SMOKED COD RILLETTE

Smoked Cod, Lemon Aioli & Crème Fraiche | **\$11** per piece

#### MARINARA SOUP

Tomato Bisque, Basil & Olive Oil | V | **\$7** per piece

#### BRUSCHETTA

Trapanese Basil Pesto, Tomato, Parmesan Cheese & Fresh Herbs | V | **\$7** per piece

#### GOUGERES (Cheese Puffs)

Mornay, Prosciutto & Parmesan Cheese | **\$13** per piece

#### OCTOPUS

Grilled Octopus, Peperonata, Paprika Aioli & Crispy Chickpea | **\$13** per piece

#### MUSHROOM TART

Wild Mushrooms & Taleggio Cheese | **\$11** per piece

#### PANELLE (Chickpea Fritters)

Garlic Aioli | V GF | **\$9** per piece

#### WHIPPED EGGPLANT DIP

Pinsa Bread | V | **\$9** per piece

#### GRILLED TENDERLOIN THINLY SLICED

Truffle Sauce | **\$11** per piece

#### TUNA CRUDO

Smoked Olives, Olive Aioli & watercress | **\$11** per piece

#### CANNOLI

Ricotta Stuffed | V | **\$7** per piece

#### TIRAMISU

Mascarpone Cream, Lady Finger, Coffee | V | **\$7** per piece



GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness. Please note that menus and prices are subject to change without notice.



## VENETO

\$55 per person

### APPETIZERS Family style

#### BRUSCHETTA | V

Tomato, Basil, Extra Virgin Olive Oil

#### TUSCANY MIX GREENS | V

Seasonal Mesclun, Balsamic, E.V.O.O.

### MAIN COURSE Choose two plated or keep three family style

#### PENNE ARRABBIATA | V

Marinara Sauce, Garlic, Cherry Tomato, Chili, Parsley

#### MAFALDE "SORRENTINA" STYLE | V

Marinara Sauce, Cherry Tomato, Fresh Mozzarella, Basil

#### PEPPERONI

Tomato Sauce, Mozzarella, Basil, Pepperoni

### DESSERTS Family style

#### CLASSIC TIRAMISU

Lady Finger, Coffee, Kahlua

#### PANNA COTTA AI LAMPONI | GF

Fresh Cream, Vanilla Bean, Raspberries

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## SICILY

\$69 per person

### APPETIZERS Family style

#### CAESAR | V

Romaine Lettuce, Caesar Dressing, Focaccia Croutons

#### BRUSCHETTA | V

Tomato, Basil, Extra Virgin Olive Oil

#### BURRATA

Arugula, San Daniele Prosciutto

### MAIN COURSE Choose two plated or keep three family style

#### PENNE ARRABBIATA | V

Marinara Sauce, Garlic, Cherry Tomato, Chili, Parsley

#### PINSA NDUJA & BURRATA

Pomodoro, Mozzarella, Basil, Spicy Nduja, Burrata Cheese

#### SALMON

Zucchini Coulis, Sautéed Cauliflower, Asparagus, Ricotta Stuffed Artichokes

### DESSERTS Family style

#### CLASSIC TIRAMISU

Lady Finger, Coffee, Kahlua

#### PANNA COTTA AI LAMPONI | GF

Fresh Cream, Vanilla Bean, Raspberries

#### SPUMONI MOUSSE TORTE

Pistachio Torta, Cherry & Vanilla Mousse, Dark Ganache



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## UMBRIA

\$89 per person

### APPETIZERS Family style

#### CAESAR | V

Romaine Lettuce, Caesar Dressing, Focaccia Croutons

#### CAPRESE | V

Fior Di Latte Mozzarella, Cherry Tomatoes, Basil, E.V.O.O.

#### BEEF CARPACCIO

Arugula, Parmesan Shavings, Truffle Oil, Lemon Juice

#### FRITTO MISTO DEL MARE

Shrimp, Scallops, Calamari, Baby Zucchini, Tartar Sauce



### MAIN COURSE Choose two plated or keep four family style

#### RAVIOLI RICOTTA & SPINACH | V

Marinara, Basil, Cherry Tomato, Parmesan Cheese

#### MUSHROOM & TRUFFLE RISOTTO | V

Forest Mushrooms Risotto, Garlic, Truffle Paste, Fresh Parsley

#### 8 OZ BLACK ANGUS BEEF FILET

Truffle Mashed Potatoes, Baby Vegetables, Red Wine Reduction

#### BRANZINO IN PADELLA

Butternut Squash, Potatoes, Spinach, Lemon

### DESSERTS Family style

#### CLASSIC TIRAMISU

Lady Finger, Coffee, Kahlua

#### SPUMONI MOUSSE TORTE

Pistachio Torta, Cherry & Vanilla Mousse, Dark Ganache

#### LIMONCELLO RICOTTA CHEESECAKE

Lemon Zest, Ricotta, Cream Cheese, Limoncello

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# SARDINIA

\$109 per person



## APPETIZERS Family style

### BRUSCHETTA | V

Tomato, Basil, Extra Virgin Olive Oil

### FRITTO MISTO DEL MARE

Shrimp, Scallops, Calamari, Baby Zucchini, Tartar Sauce

### BEEF CARPACCIO

Arugula, Parmesan Shavings, Truffle Oil, Lemon Juice

### MIX SALUMAIO

Selection of Three Pork Cold Cuts & Three Cheese



## MAIN COURSE Choose 2 plated or keep all four family style

### MUSHROOM & TRUFFLE RISOTTO | V

Forest Mushrooms Risotto, Garlic, Truffle Paste, Fresh Parsley

### CHILEAN SEABASS

Shrimps, Mussels, Clams, Scallops, White Wine, Light Tomato Sauce, Fresh Basil

### 8 OZ BLACK ANGUS BEEF FILET

Truffle Mashed Potatoes, Baby Vegetables, Red Wine Reduction

### SHORT RIB RAVIOLI

Gorgonzola Sauce, Black Grapes Reduction

## DESSERTS Family style

### CLASSIC TIRAMISU

Lady Finger, Coffee, Kahlua

### CHOCOLATE PANNA COTTA SPICED PEPITA CARAMELLO

Dark Chocolate, Cream, Pumpkin Seeds, Caramel

### LIMONCELLO RICOTTA CHEESECAKE

Lemon Zest, Ricotta, Cream Cheese, Limoncello

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## GROUP BAR PACKAGES

### STANDARD BEER & WINE PACKAGE

- 1 hour \$25 per person
- 2 hour \$35 per person
- 3 hour \$45 per person

### PREMIUM BEER & WINE PACKAGE

- 1 hour \$28 per person
- 2 hour \$38 per person
- 3 hour \$45 per person

### STANDARD BAR PACKAGE

Well Cocktails, Domestic Beers, House Wines

- 1 hour \$30 per person
- 2 hour \$40 per person
- 3 hour \$50 per person

### PREMIUM BAR PACKAGE

Well Cocktails, Domestic Beers, House Wines

- 1 hour \$35 per person
- 2 hour \$53 per person
- 3 hour \$63 per person

### HOSTED DRINKS ON CONSUMPTION

