

SPIEDINI PRIVATE DINING MENUS

Spiedini Fiamma offers a diverse setting to suit any occasion. Enjoy a refined bar area for post-work or pre-dinner drinks, a spacious yet intimate dining room perfect for family gatherings or romantic evenings, and a sprawling outdoor patio surrounded by lush foliage.

Our cuisine is a celebration of Italian flavors, crafted with care by our skilled chefs, using only the freshest ingredients. Experience the essence of Italy brought to life in Las Vegas with a delightful twist.

For special events, Spiedini Fiamma features a private dining room and semi-private patios. Whether it's a wedding, business meeting, or reception, we can accommodate gatherings ranging from 12 to 100, ensuring every occasion is unforgettable.

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) 507-5955

Group Dining Reservations

privatedining@jwmarriottlv.com
(702) 869-7023

SPIEDINI PRIVATE DINING HORS D'OEUVRES

PASSED

ARANCINI

Arborio Rice, Mozzarella, Marinara & Parmesan Cheese | V | **\$6** per piece

BEEF TARTARE

Beef Tenderloin, Onion, Capers, Truffle Aioli & Potato chip | **\$9** per piece

SMOKED COD RILLETTE

Smoked Cod, Lemon Aioli & Crème Fraiche | **\$8** per piece

MARINARA SOUP

Tomato Bisque, Basil & Olive Oil | V | **\$5** per piece

BRUSCHETTA

Trapanese Basil Pesto, Tomato, Parmesan Cheese & Fresh Herbs | V | **\$5** per piece

GOUGERES (Cheese Puffs)

Mornay, Prosciutto & Parmesan Cheese | **\$9** per piece

OCTOPUS

Grilled Octopus, Peperonata, Paprika Aioli & Crispy Chickpea | **\$9** per piece

MUSHROOM TART

Wild Mushrooms & Taleggio Cheese | **\$7** per piece

PANELLE (Chickpea Fritters)

Garlic Aioli | V GF | **\$7** per piece

WHIPPED EGGPLANT DIP

Pinsa Bread | V | **\$7** per piece

GRILLED TENDERLOIN THINLY SLICED

Truffle Sauce | **\$9** per piece

TUNA CRUDO

Smoked Olives, Olive Aioli & watercress | **\$9** per piece

CANNOLI

Ricotta Stuffed | V | **\$5** per piece

TIRAMISU

Mascarpone Cream, Lady Finger, Coffee | V | **\$5** per piece



GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | N - CONTAINS NUTS

*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

CAESAR SALAD

Little Gem Romaine, Anchovy, Parmigiano Reggiano, House Caesar Dressing

MAIN COURSE Guest to select from two plated entrée options or opt for our selection of three entrées served family style.

SPICY RIGATONI ALLA VODKA

Vodka Sauce • Basil • Parmigiano Reggiano Calabrian Chili • Sausage

GNOCCHI QUATTRO FORMAGGI | V

Mozzarella • Gorgonzola • Stracchino • Pecorino Romano

PEPPERONI

Tomato Sauce, Mozzarella, Basil, Pepperoni

DESSERTS Family style

CLASSIC TIRAMISU

Lady Finger, Coffee, Kahlua

GRAND MARNIER PANNACOTTA

Orange Segment, Orange Almond Crumble

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SICILY

\$69 per person

APPETIZERS Family style

CAESAR | V

Little Gem Romaine, Anchovy, Parmigiano Reggiano, House Caesar Dressing

BRUSCHETTA | V

Tomato, Basil, Extra Virgin Olive Oil

BURRATA

Burrata Pugliese, Pesto Trapanese, Fresh Basil, Focaccia

MAIN COURSE Guest to select from two plated entrée options or opt for our selection of three entrées served family style.

GNOCCHI QUATTRO FORMAGGI | V

Mozzarella, Gorgonzola, Stracchino, Pecorino Romano

PROSCIUTTO CRUDO

Prosciutto Di Parma, Mozzarella, Tomato Sauce, Arugula

PORCINI CRUSTED SALMON

Porcini Mushroom Crusted, Warm Leek Vinaigrette

DESSERTS Family style

CLASSIC TIRAMISU

Lady Finger, Coffee, Kahlua

PANNA COTTA AI LAMPONI | GF

Fresh Cream, Vanilla Bean, Raspberries

LIMONCELLO RICOTTA CAKE

Lemon Zest, Ricotta, Limoncello



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UMBRIA

\$89 per person



APPETIZERS Family style

CAESAR | V

Romaine Lettuce, Caesar Dressing, Focaccia Croutons

MEDITERRANEAN SALAD | GF

Mixed Greens, Radicchio, Chickpeas, Artichoke Olives, Almonds, Caciocavallo, Salami

MEATBALLS

Creamy Polenta, Braised Beef & Pork Meatballs, Caramellina Tomato Sauce, Grana Padano Cheese

FRITTO MISTO

Market Fish, Prawns, Calamari Garlic Aioli, Marinara



MAIN COURSE Guest to select from two plated entrée options or opt for our selection of four entrées served family style.

TRUFFLED RICOTTA & PROSCIUTTO RAVIOLI

Black Truffle, Calabro Ricotta, Prosciutto Di Parma

SHRIMP RISOTTO

Shrimp, Parmigiano Reggiano, Maitake Mushrooms

*8 OZ. FILET MIGNON | GF

Potato Puree, Creamed Leeks, Sauce Bordelaise, Trumpet Mushrooms

*BRANZINO | GF

Barigoule, White Bean, Pancetta, Artichokes

DESSERTS Family style

CLASSIC TIRAMISU

Lady Finger, Coffee, Kahlua

ALMOND PRALINE SEMIFREDDO

Bourbon Butterscotch Caramel Apple, Almonds

LIMONCELLO RICOTTA CAKE

Lemon Zest, Ricotta, Limoncello

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SARDINIA

\$109 per person

APPETIZERS Family style

BRUSCHETTA | V

Tomato, Basil, Extra Virgin Olive Oil

FRITTO MISTO

Market Fish, Prawns, Calamari Garlic Aioli, Marinara

CRISPY ARTICHOKEs

Cheese Fondue, Crab Dip, Garlic Toast

BURRATA | V | N

Burrata Pugliese, Pesto Trapanese, Fresh Basil, Focaccia

MAIN COURSE Guest to select from two plated entrée options or opt for our selection of four entrées served family style.

MUSHROOM & TRUFFLE RISOTTO | V

Forest Mushrooms Risotto, Garlic, Truffle Paste, Fresh Parsley

*BRANZINO | GF

Barigoule, White Beans, Pancetta, Artichokes

*8 OZ. FILET MIGNON | GF

Potato Puree, Creamed Leeks, Sauce Bordelaise, Trumpet Mushrooms

MEZZE MANICHE LOBSTER FRA DIAVOLA

Lobster, Celery, Calabrian Chili, Preserved Tomato

DESSERTS Family style

CLASSIC TIRAMISU

Lady Finger, Coffee, Kahlua

GRAND MARNIER PANNACOTTA

Orange Segment, Orange Almond Crumble

LIMONCELLO RICOTTA CAKE

Lemon Zest, Ricotta, 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

