

ai PAZZI

Italian Restaurant by
Fabio Viviani

At ai Pazzi, every dish is
crafted with passion, bold
flavors, and the spirit of
Italian hospitality.
Buon Appetito!

Fabio Viviani

APPETIZERS

PROSCIUTTO DI PARMA PIZZA 25 <i>Pecorino Cream, Mozzarella, Burrata, Arugula, Truffle Honey, Grana Padano</i>	POLPO (g) 21 <i>Charred Octopus, Roasted Potatoes, Shallots, Celery, Chilies, Charred Lemon Sauce</i>
CRISPY SMOKED SPECK PIZZA 24 <i>Gorgonzola Crema, Balsamic Caramelized Onion, Saba Reduction</i>	FABIO'S WAGYU MEATBALL 19 <i>Rich Tomato Sugo, Whipped Ricotta, Torn Basil, Grilled Bread</i>
SOPRESSATA SAUSAGE & PEPPERS PIZZA 24 <i>Mozzarella, Cherry Peppers, Spicy Sopressata, Arugula</i>	CALAMARI FRITTI 24 <i>Crispy Shrimp, Calamari, Fennel, Celery, Roasted Garlic & Calabrian Pepper Aioli</i>
•TABLE SIDESMOKED BURRATA• (g) 22 <i>Bacon & Heirloom Tomato Jam, Charred Bread</i>	

SALADS

•CAPRESE FOR THE TABLE • 35 <i>Fresh Mozzarella Made Table Side Heirloom Tomato, Aged Balsamic, Fresh Basil, Extra Virgin Olive Oil, Charred Bread</i>	AI PAZZI CHOP (g) 16 <i>Radicchio, Castle Franco, Salumi, Aged Provolone, Pepperoncini, Chickpea, Roasted Tomatoes, Pickled Onions, Charred Olives, Cucumbers, Ricotta Salata, Aged Red Wine Vinaigrette</i>
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FRESH PASTA

RIGATONI VODKA (v) 🌶️ 26 <i>Creamy Calabrian Chilies Vodka Sauce, Aged Parmigiano, Burrata</i>	WAGYU SHORT RIB BOLOGNESE 28 <i>Paccheri, Savory Red Wine & Short Rib Ragout, Pecorino Fondue</i>
SHORT RIB AGNOLOTTI 31 <i>Taleggio Crème, Summer Black Truffle</i>	MAINE LOBSTER LINGUINI 🌶️ 42 <i>Cherry Tomato, Garlic, White Wine, Lobster Butter, Fresh Basil</i>
FRUTTI DI MARE 🌶️ 29 <i>Squid Ink Pasta, Clams, Mussels, Shrimp, Heirloom Tomato, Garlic, Lobster Broth</i>	•FETTUCCINE ALFREDO• (v) 45 <i>Farm Egg Fresh Fettuccine, Organic Whipped Butter, 24-Month-Old Parmigiano</i>

ENTRÉES

•POLLO PARMIGIANA• 32 <i>Tomato Sauce, Fresh Mozzarella, 24-Month-Aged Parmigiano, Campanelle in Pomodoro Sauce</i>
*SCALOPPINE AI PORCINI (g) 54 <i>Veal Medallions, Porcini Mushroom Sauce, Herb Roasted Potatoes</i>
•*BISTECCA ALLA FIORENTINA • (g) 125 <i>Grilled & Sliced 32 oz Linz Heritage Reserve Porterhouse, Roasted Garlic, Tuscan Olive Oil, Mediterranean Salt</i>
*FILETTO DI MANZO (g) 58 <i>Grilled 8 oz Linz Heritage Reserve, Roasted Garlic, Tuscan Olive Oil</i>

SEAFOOD

MEDITERRANEAN BRANZINO (g) 40 <i>Oregano Oil Vinaigrette, Charred Lemon & Herbs</i>
•ZUPPA DI PESCE• (g) 38 <i>Manila Clams, P.E.I. Mussels, Shrimp, Fresh Calamari, Rock Fish Bites, Aromatic Herbs, Lobster Tomato Broth</i>

SIDES

HERBS & PARMESAN ROASTED POTATOES (v) 10
CITRUS MASCARPONE POLENTA (v)(g) 10
PEPERONATA (v)(g) 10 <i>Castelvetro Olives, Tomato, Roasted Garlic, Fresh Herbs</i>
ROASTED BRUSSEL SPROUTS (g) 🌶️ 12 <i>'Nduja, Sherry, Chili</i>
CHARRED BROCCOLINI (v)(g) 🌶️ 12 <i>Parmesan, Chili, Lemon</i>

NEW YEAR'S EVE THREE COURSE SET MENU

\$115 PER PERSON

APPETIZERS

CASTELFRANCO SALAD 16 <i>Charred Figs, Vincotto, Gorgonzola Crumble, Candied Walnuts, Truffle Vinaigrette</i>
OR
STEAK & EGGS 22 <i>Crispy Rice, Wagyu Tartare, Kaluga Reserva Caviar</i>

PRIMI PIATTI

HOME MADE FRESH VEGETABLE TORTELLONI 31 <i>Gorgonzola Cheese Fondue, Black Grapes Coulis</i>
OR
LOBSTER GNOCCHI 38 <i>Cherry Tomato Cream & Bisque Sauce</i>

ENTREE

MUSHROOM TRUFFLE RISOTTO 45 <i>Roasted Woodland Mushrooms, Carnaroli rice, Grana Padano, Burgundy Truffle</i>
OR
BALSAMIC MISO GLAZED CHILEAN SEABASS 65
OR
CITRUS BRAISED KOBE SHORT RIBS 65 <i>Green Apple, Micro Celery, Rosemary Gremolata</i>

DESSERT

NOVELTY TORRONE 15 <i>Almond Financier, Honey Lavender Mousse, Raspberry Jelly, Candy orange, Toasted Pistachio & Almond</i>
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TEXT “PAZZI” TO 702-271-7080
ai Pazzi Concierge

FOLLOW US:  

(v) VEGETARIAN (g) GLUTEN FREE 🌶️ SPICY

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

WINE

EXCLUSIVE BARREL SELECTION



Prosecco “INEDITO” <i>Friuli, Italy</i>	G B 14 49
BIN N9: “THE” Pinot Grigio <i>Friuli, Italy</i>	13 46
BIN N5: “ORIGINAL” Chardonnay <i>California, USA</i>	14 47
BIN N8: “EXCLUSIVE” Cabernet Sauvignon <i>California, USA</i>	14 48
BIN N3, “BESPOKE” Red Blend <i>(Fabio’s Favorite)</i> <i>Veneto, Italy</i>	15 55

ROSÉ

Studio by Miraval <i>Côtes de Provence, France</i>	G B 12 46
The Beach <i>Méditerranée, France</i>	14 54

WHITE

Pieropan Soave <i>Veneto, Italy</i>	15 58
Mohua Sauvignon Blanc <i>Marlborough, New Zealand</i>	14 54

RED

Fantini Montepulciano <i>Abruzzo, Italy</i>	12 46
Lyric Pinot Noir <i>Santa Barbara County, California</i>	14 49

SPARKLING

Moet Chandon <i>Champagne, France</i>	187 ml split 39
Moet Chandon Brut Rosé <i>Champagne, France</i>	187 ml split 46

SPARKLING

Medici, Lambrusco Grasparossa (Red Wine) <i>Emilia, Italy</i>	46
Veuve Clicquot <i>Champagne, France</i>	180
Ferrari Brut, Trento DOC <i>Veneto, Italia</i>	110

ROSÉ

Château Les Sarrins Rosé <i>Côtes de Provence, France</i>	64
Daou “Discovery” <i>Paso Robles California</i>	48

WHITE

Frank Family Chardonnay <i>Carneros, California</i>	90
Penfold 311 Chardonnay <i>Adelaide Hills, Australia</i>	110
Loveblock Sauvignon Blanc <i>Marlborough, New Zealand</i>	80
Ceretto “Blangé” Arneis <i>Piedmont, Italy</i>	76
Feudi di San Gregorio, Falanghina <i>Campania, Italy</i>	80
Tornatore Etna Bianco <i>Sicily, Italy</i>	78
Stella e Mosca, Vermentino <i>Sardinia, Italy</i>	64
Ca’ dei Frati, Lugana <i>Lombardy, Italy</i>	76
Antinori “Cervaro della Sala” <i>Umbria, Italy</i>	80

RED

Guado al Tasso, Supertuscan “Il Bruciato” <i>Tuscany, Italy</i>	90
Copper Cane “Clark & Telephone”, Pinot Noir <i>Santa Maria Valley, California</i>	88
II Poggione, Rosso di Montalcino <i>Tuscany, Italy</i>	80
Cordero di Montezemolo, Barolo Monfaletto <i>Piedmont, Italy</i>	160
Argiano, Brunello di Montalcino <i>Tuscany, Italy</i>	180
Allegrini, Amarone Classico della Valpolicella <i>Veneto, Italy</i>	180
Castello di Gabbiano, Chianti Classico Riserva <i>Tuscany, Italy</i>	60
Orin Swift “Machete”, Red Blend <i>Three counties, California</i>	120
The Prisoner, Red Blend <i>California</i>	126
Caymus, Napa Valley, Cabernet Sauvignon <i>California</i>	148
Duckhorn, Cabernet Sauvignon <i>Napa Valley, California</i>	180



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SIGNATURE COCKTAILS

The Roman High Roller <i>Maker’s Mark Bourbon, Bruto Americano, Carpano Antica, Orange Bitters</i>	15	Positano Paradise <i>Tito’s Vodka, Lime Juice, Coconut Cream, Pineapple Juice, Amaro Averna</i>	16
Montenegro Nights <i>Old Forester 100 Bourbon, Vanilla Syrup, Caramel Syrup, Angostura, Amaro Montenegro</i>	15	Venezia Social Club <i>Lemon Twist, Ketel One Vodka, St. Germain, Cocchi Americano, Lemon Juice, Soda</i>	15
Snap Outta It! <i>Hendrix Gin, Limoncello, Lemon Juice Ginger Syrup, Orange Bitters, Fee Foam</i>	15	Campari Jungle <i>Bacardi Dark Rum, Campari, Pineapple Juice, Blackberry Syrup</i>	15
Paloma di Roma <i>Corazon Tequila Blanco, Montelobos Mezcal, Simple Syrup, Grapefruit Juice, Splash Soda</i>	16	Sicilian Sunset <i>Bandero Tequila Blanco, Pineapple Juice, Lemon Juice, Honey Syrup, Fee Foam, Amaro Averna</i>	15
Fiore Fiorentino <i>Milagro Tequila Blanco, Italicus, Lemon Juice, Lavender Syrup, Soda</i>	15	Chianti Americano <i>Old Forester 100, Bespoke Red Blend Wine, Fresh Lemon, Vanilla, Blackberries</i>	15

ZERO PROOF

Giardino Segreto <i>Seedlip Garden 108, Lime Juice, Cucumber-rosemary Syrup, Soda</i>	12		
Vesuvio Rosso <i>Lyre’s Italian Orange, Blood Orange Juice, Lemon Juice, Sicilian Honey Syrup, Splash Of Soda</i>	11	Palermo High Stakes <i>Seedlip Grove 42, Pineapple Juice, Yuzu, Agave Syrup, Soda</i>	12
Highball al Mercato <i>Seedlip Garden 108, Rosemary-basil Syrup, Lime Juice, Tonic Water</i>	12	La Dolce Noce <i>Lyre’s White Cane, Coconut Water, Lime Juice, Orgeat</i>	12

BEER

DRAFT
8

Peroni, Big Dog’s Brown Ale, Lagunitas IPA, Modelo, Blue Moon, Leinenkugel Seasonal, Tenaya Creek, Atomic Duck IPA

DOMESTIC BOTTLE BEER
8

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra

IMPORTED BOTTLE BEER
9

Menabrea Ambrata (Italian), Menabrea Blonda (Italian), Corona, Heineken, Guinness, Stella Artois