

ai Pazzi

Italian Restaurant by
Fabio Viviani

ai Pazzi Events 2026



Contact

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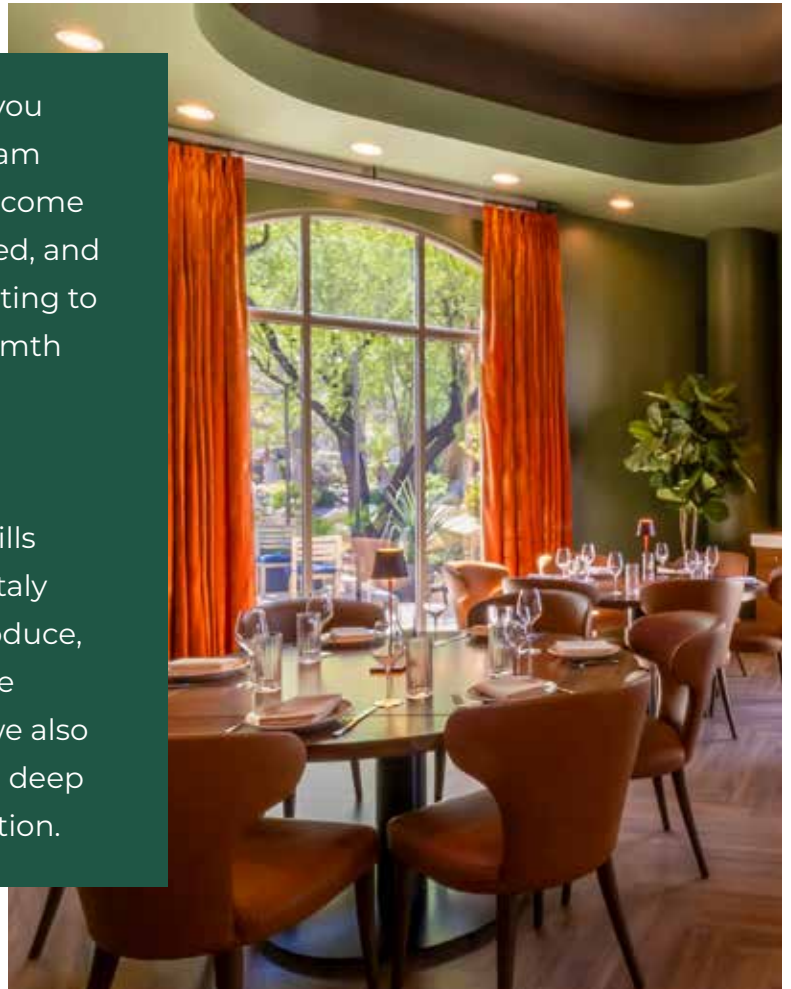
EVENT SPACES

PRIVATE EVENTS

ai Pazzi features a private dining room and semi-private patio. Whether it's a wedding, business meeting, or reception, we can accommodate gatherings from 12 to 100 guests, ensuring every occasion is unforgettable.

We're crazy about hospitality. The second you step through our doors, you'll feel it. My team and I live for those moments when we welcome guests like old friends, anticipate every need, and make sure every detail—from the table setting to your last sip of wine—is executed with warmth and flair.

We're crazy about authentic Italian flavors. From the sunny coast lines to the rolling hills of Tuscany, we bring all the best tastes of Italy right to your plate; rustic pasta, vibrant produce, perfect steaks, fresh seafood and incredible Pizzas. We don't just stick to the classics; we also serve them with a twist that comes from a deep respect for tradition and an itch for innovation.



ai PAZZI

Italian Restaurant by
Fabio Viviani

ai Pazzi by Fabio Viviani | 221 N. Rampart Blvd. Las Vegas, NV 89145 | aipazzilv.com

AI PAZZI EVENTS

Sicily Menu – \$72 per person

Family Style Appetizers

Arancini (V)

Cacio & Pepe, Pecorino Cream, Black Pepper

Bruschetta Romana

Marinated Heirloom Tomato, Torn Basil, Burrata & Pecorino Cheese

Classic Caesar

Crisp Romaine, Classic Dressing, Italian Focaccia Croutons & Parmesan Crisp

Main Course Family Style

Wagyu Short Rib Bolognese

Rigatoni, Savory Red Wine & Short Rib Ragout, Pecorino Fondue

Mediterranean Branzino (GF)

Oregano Oil Vinaigrette, Charred Lemon & Herbs

Pollo Parmigiana

Tomato Sauce, Fresh Mozzarella, 24 Months Aged Parmigiano, Fusilloni in Pomodoro Sauce

Family Style Desserts

Tiramisu

Classic Mascarpone Cream, Lady Fingers, Coffee & Cocoa Powder

Lemon Olive Cake

Olive Oil Cake, Lemon Mousse, Ganache, Lemon Custard, Almond Sable

(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.



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AI PAZZI EVENTS

Umbria Menu – \$92 per person

Family Style Appetizers

Arancini (V)

Cacio & Pepe, Pecorino Cream, Black Pepper

Bruschetta Romana

Marinated Heirloom Tomato, Torn Basil, Burrata & Pecorino Cheese

Beets & Goat Cheese

Rainbow Beets, Pistachio, Goat Cheese & Pomegranate

Main Course Family Style

Ravioli alla Sorrentina (V)

Ricotta Cheese Ravioli, Marinara, Grana Padano Cheese, Fresh Basil, Topped with Fresh Mozzarella

Mediterranean Branzino (GF)

Oregano Oil Vinaigrette, Charred Lemon & Herbs

Chianti Braised Short Ribs

Mascarpone Lemon Polenta, Chimichurri

Family Style Desserts

Tiramisu

Classic Mascarpone Cream, Lady Fingers, Coffee & Cocoa Powder

Sticky Toffee Date Pudding

Toffee Date Cake, Vanilla Gelato, Brittle

Lemon Olive Cake

Olive Oil Cake, Lemon Mousse, Ganache, Lemon Custard, Almond Sable

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AI PAZZI EVENTS

Tuscany Menu – \$105 per person

Family Style Appetizers

Salumi & Giardiniera

Imported Cured Meats, Cheeses & Accoutrements

Fabio's Wagyu Meatball

Rich Tomato Sugo, Whipped Ricotta, Torn Basil, Grilled Bread

Burrata

Bacon & Heirloom Tomato Jam, Charred Bread

Ai Pazzi Chop (GF)

Mix Greens, Radicchio, Castle Franco, Salumi, Aged Provolone, Pepperoncinis, Chickpea, Roasted Tomatoes, Pickled Onions, Charred Olives, Cucumbers, Ricotta Salata, Aged Red Wine Vinaigrette

Main Course Family Style

Ravioli alla Sorrentina (V)

Ricotta Cheese Ravioli, Marinara, Grana Padano Cheese, Fresh Basil, Topped with Fresh Mozzarella

Mediterranean Branzino

Oregano Oil Vinaigrette, Charred Lemon & Herbs

Roasted Chicken

Roasted Potato, Herbs & Lemon Butter Sauce

Maialeto (GF)

Grilled Pork Chop, Cherry Pepper White Wine Sauce, Mashed Potato

Family Style Desserts

Tiramisu

Classic Mascarpone Cream, Lady Fingers, Coffee & Cocoa Powder

Panna Cotta (GF)

Mixed Berries

Lemon Olive Cake

Olive Oil Cake, Lemon Mousse, Ganache, Lemon Custard, Almond Sable

Sticky Toffee Date

Toffee Date Cake, Vanilla Gelato, Brittle

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Reception

Passed Items

Priced per piece – 24 piece minimum

Chilled Shrimp 4.25

Calabrian Cocktail Sauce

Bruschetta Romana 4.25 (V)

Marinated Heirloom Tomato, Burrata,
Torn Basil, Grilled Bread

Mini Baked Potato 4.25

Mascarpone, Chives, Bacon

Caprese Skewers 4.25 (V) (GF)

Tomato, Fresh Mozzarella,
Basil & Balsamic

Meatball Slider 4.25

Whipped Ricotta, Basil

Asparagus Wrapped Prosciutto 4.25 (GF)

Oregano Oil Vinaigrette,
Charred Lemon & Herbs

Arancini 4.25 (V)

Cacio & Pepe, Pecorino Cream, Black Pepper

Beets & Goat Cheese 4.25 (V) (GF)

Rainbow Beets, Goat Cheese
Pistachio & Pomegranate

Smoked Burrata 4.75

Bacon & Heirloom Jam, Charred Bread

Steak Tartare 7.00

Giardiniera, Dijon Mustard, Crostino

Mediterranean Chicken Satay 7.00

Sous Vide Chicken Thigh, Cherry Pepper Sauce

Polpo 7.00 (GF)

Charred Octopus, Roasted Potatoes,
Lemon Sauce

Displays

Priced per person – 20 guest minimum

Roasted Vegetables 11.00 (VE) (GF)

Roasted Garlic Olive Oil,
Aged Balsamic Reduction

Charcuterie 12.00

Select Cured Meats & Cheese,
Seasonal Accoutrements,
Grilled Bread

Crudit  & Dips 8.00 (V) (GF)

Roasted Garlic Hummus, Olive Tapenade
Mascarpone & Roasted Pepper Romesco,
Vegetables

Seasonal Fruit 10.00 (V) (GF)

Honey Yogurt Dip, Honey

Crostini 9.00 (V)

Heirloom Tomato & Basil, Goat Cheese &
Balsamic Onions, Ricotta & Lemon

Chilled Seafood Display ^{MP}

Traditional Condiments

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BUFFET STATIONS

Priced per person – 20 guest minimum

Salads

Caesar Salad 10.00

Crisp Romaine, Classic Dressing, Italian Focaccia Croutons & Parmesan Crisp

Ai Pazzi Chop 11.00 (GF)

Mix Greens, Radicchio, Castle Franco, Salumi, Aged Provolone, Pepperoncini, Chickpea, Roast Tomato, Pickled Onion, Charred Olives, Cucumber, Ricotta Salata, Aged Red Wine Vinaigrette

Beets & Goat Cheese

Rainbow Beets, Pistachio, Goat Cheese & Pomegranate

Tablesides Caprese 12.00 (GF) (V)

Fresh Mozzarella, Heirloom Tomato, Basil, EVOO, Aged Balsamic

Entrées

Filetto di Manzo 35.00 (GF)

Grilled Linz Heritage Reserve Beef Tenderloin, Roasted Garlic, EVOO

Maialetto 28.00 (GF)

Grilled Pork Chop, Roasted Pepper Romesco, Pepperonata, Cipollini Agro Dolce

Pollo Parmigiana 30.00

Tomato Sauce, Fresh Mozzarella, Aged Parmigiano, Fusilloni in Pomodoro Sauce

Roasted Chicken 25.00

Herb Roasted Potatoes, Cherry Pepper White Wine Sauce

Pan Seared Corvina 26.00 (GF)

Lemon Caper Butter Sauce

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BUFFET STATIONS

Priced per person – 20 guest minimum

Pasta

Rigatoni Vodka 15.00 (V)

Creamy Calabrian Chili Vodka Sauce, Aged Parmesan, Burrata

Wagyu Short Rib Bolognese 18.00

Rigatoni, Savory Red Wine & Short Rib Ragout, Pecorino Fondue

Fettuccine Alfredo 17.00 (V)

Farm Egg Fresh Pasta, Whipped Butter, Aged Parmigiano

Maine Lobster Linguini 22.00

Cherry Tomato, Garlic, White Wine, Lobster Butter, Fresh Basil

Orecchiette 16.00

Italian Spicy Fennel Sausage, Rapini, White Wine

Dessert

Tiramisu 8.00

Whipped Mascarpone Cream, Lady Fingers, Roasted White Chocolate, Espresso

Lemon Olive Cake 8.00

Olive Oil Cake, Lemon Mousse, Ganache, Lemon Custard, Almond Sable

Sticky Toffee Date Pudding 8.00

Toffee Date Cake, Vanilla Gelato, Brittle

Pistachio Affogato 8.00 (GF)

Pistachio Gelato, Toasted Pistachio, Espresso Shot

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GROUP BAR PACKAGES

Beer & Wine Package

Domestic & Import/Craft Beer Selection, House Wine (Red, White, Sparkling)

1 hour 28 per person

2 hour 35 per person

Premium Wine Upgrade 15 per person

Standard Bar

2 Specialty Cocktail Options, Well Spirits, House Wine (Red, White, Sparkling)

Domestic & Import/Craft Beer Selection

1 hour 35 per person

2 hour 45 per person

Premium Bar

2 Specialty Cocktail Options, Premium Spirits, Upgraded Wine Selection (Red, White, Sparkling)

Domestic & Import/Craft Beer Selection

1 hour 48 per person

2 hour 58 per person

Hosted Drinks on Consumption

Beer Selection

Domestic – Budweiser, Bud Light, Michelob Ultra, Coors Light

Import – Corona, Modelo Especial, Pacifico, Goose Island IPA, Firestone 805 Blonde, Guinness

House Wine

Red & White – Line 39 Chardonnay, Pinot Grigio, Merlot, Cabernet

Sparkling – Gabbiano Prosecco

Premium Wine

Red – Jordan - Cabernet Sauvignon, Erath - Pinot Noir

White – Patz & Hall "Dutton Ranch" - Chardonnay, Duckhorn, Sauvignon Blanc

Sparkling – Mumm, Brut Prestige

Well Spirits

Skyy Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila,

Jack Daniel's Whiskey, Dewar's Scotch, Buffalo Trace Bourbon

Premium Spirits

Tito's Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Casamigos Tequila,

Maker's Mark Whiskey, Macallan 12 yr, Angel's Envy Bourbon

No shots or champagne toast included in bar packages.

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AI PAZZI EVENTS



GENERAL INFORMATION

LOCATION

ai Pazzi

221 North Rampart Boulevard
Las Vegas, NV 89145

HOURS

Bar & Lounge

Sunday -Tuesday 4pm to 9pm Friday & Saturday 4pm to 10pm

Dinner

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

CAPACITIES

Complete Venue Buyout

250 Stand Up Reception
140 Sit Down Family Style

Private Dining Room

60 Stand Up Reception
40 Sit Down Family Style

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
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