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Email This Menu At: www.YourRC.com
Menu Items And Prices Subject To Change Without Notice

Luncheon Menu

Antipasti

Fritto Misto 9

Fried Calamari, Shrimp, Fennel, Zucchini

Caprese di Bufala 10

Imported Bufala Mozzarella, Heirloom Tomatoes, Fresh Basil

Carpaccio Torcello 11

Thinly sliced Beef, Arugula Salad, Shaved Parmigiano, Truffle Oil

Carpaccio di Tonno 11

Thinly sliced herb encrusted Ahi Tuna, topped with diced Tomatoes, Olives,
Capers, Red Onions, Fennel

Antipasto Misto Italiano 12

Chefs daily selection of Italian Cheeses, Cold Cuts, and Marinated Vegetables

Zuppa del Giorno 7 Prestigious Awards

Insalate Grandi

Tricolore - Gamberi 16

Grilled Shrimp, Fennel, Arugula, Radicchio, Mango Citrus Vinaigrette

Tonno Scottato 16

Seared Tuna, Green Beans, Fennel, Olives, Cherry Tomatoes, Boiled Potatoes,
Red Wine Vinegar Fresh Herb Dressing

Caesar 13

Classic Caesar Salad with choice of Grilled Salmon or Chicken Breast

Tritata 13

Chopped Salad with Salami, Crispy Pancetta, Olives, Bell Peppers, Red Onions,
Shaved Parmigiana, Iceberg Lettuce, House Vinaigrette

Cappuccina Gorgonzola 13

Butter Lettuce, Sliced Toasted Almonds, Crumbled Blue Cheese, Ranch and
Balsamic Dressing with choice of Grilled Salmon or Chicken Breast

Insalata Mimmo Con Manzo 15

Heirloom Tomatoes, Avocado, Red Onions, Fresh Mozzarella, Balsamic Vinaigrette
Topped with Beef Tenderloin

Verdura alla Griglia 14

Grilled Seasonal Vegetables, Italian Goat Cheese topped with Grilled Shrimp

Pizzette

Margherita 10

Tomato Sauce, Mozzarella and Fresh Basil

Funghi Misti al Forno 12

Tomato Sauce, Mozzarella and Over Roasted Mushrooms

Parma 14

Mozzarella, Arugula, Prosciutto, Parmigiano and Truffle Oil

Prosciutto Cotto, Cipolla 12

Ham, Onions, and Fontina Cheese

Salsiccia 12

Panini o Pizzini

Pizzini Ortolano 10

Pizza Bread with Grilled Vegetables and Goat Cheese

Pizzini Parma 13

Pizza Bread with Parma Prosciutto, Fresh Mozzarella, Fresh Basil and Tomatoes

Pizzini Calabrese 12

Pizza Bread with Italian Spicy Sausage and Roasted Peppers

Panino Milanese 12

Italian Bread, Breaded Chicken Breast, Sauteed Rapini and Provolone Cheese.

Panino California 12

Italian Bread, Grilled Chicken Breast, Avocado, Lettuce, Tomatoes, House Dressing

Panino Caprese 10

Italian Bread, Fresh Tomatoes, Fresh Basil, Burrata Cheese

Panino Manzo 12

Italian Bread, Sliced Sirloin, Sauteed Onions, Mozzarella Cheese

Pasta

Lasagna 12

House made Pasta, Bolognese Sauce, Bechamel Sauce with Ricotta Cheese and Tomato Sauce

Penne Pomodoro, Ricotta 11

Penne Pasta with Fresh Tomato Sauce, Basil, topped with Fresh Ricotta Cheese

Spaghettoni Aglio, Olio e Peperoncino 10

House made Thin Spaghetti, Olive Oil, Garlic and Red Crushed Pepper

Gnocchi Salsa Rosa 11

House made Potato Dumpling in Pink Vodka Sauce

Spaghettoni Polpette 12

House made Thin Spaghetti with House made Meatballs and Tomato Sauce

Ravioli Funghi 12

Mushroom filled Pasta in Cream Sauce, Prosciutto and Peas

Penne Pesto 12

Penne Pasta with a light Basil Sauce tossed with Chicken Breast

Pesce e Carne

Salmon Checca 14

Salmon grilled with Fresh Tomatoes, Basil, Fresh Garlic and Kalamata Olives

Tonno Scottato 16

Seared Tuna over Caponata

Melenzane Parmigiana 12

Eggplant, Mozzarella and Tomato Sauce

Costolette d'Agnello 22

2 Single cut Marinated Colorado Lamb Chops

Pollo Parmigiana 14

Chicken Breast, Mozzarella and Tomato Sauce

Pollo Vesuvio 14

Chicken Breast, Rosemary Sauce

Pollo or Vitello Piallard 12 /15

Grilled Chicken Breast or Veal Medallions pounded thin topped with Arugula Salad

Salsiccia & Polpette 12

Combination of House made Spicy Sausage and House made Meatballs

Osso Buco "Our House Specialty" 39

Veal Shank braised Served with Farro

18% Gratuity on Parties of 6 or more

Dinner Menu

Antipastini

Salumi e Formaggi 14

Daily Selection of Imported Italian Cold Cuts & Cheeses

Carpaccio Torcello 14

Thinly Sliced Beef, Arugula Salad, Shaved Parmigiano, Truffle Oil

Carpaccio di Tonno 14

Thinly Sliced Herb encrusted Ahi Tuna, topped with Diced Tomatoes, Olives, Capers, Red Onion, Fennel

Burrata, Prosciutto, Rucola 16

Fresh Mozzarella with a Creamy Center Wrapped with Parma Prosciutto over Arugula Salad

Trippa Satriano 12

Tripe in Spicy Tomato Sauce

Salsiccia Calabrese 8

House made Spicy Sausage Grilled, Served with Peppers and Tomato Sauce

Fritto Misto 14

Fried Calamari, Shrimp, Fennel and Zucchini

Polipo alla Griglia 12

Baby Grilled Octopus, Sliced Boiled Potatoes, Kalamata Olives, Cherry Tomatoes

Insalate

Insalata di Casa 8

Mixed Greens with House Vinaigrette

Cesare 9

Classic Caesar Salad

Cappuccina con Gorgonzola 10

Butter Lettuce, Sliced Toasted Almonds, Crumbled Blue Cheese, Ranch, Balsamic Dressing

Insalata Mimmo con Manzo 15

Sliced Beef Tenderloin, Heirloom Tomatoes, Avocado, Red Onion, Fresh Mozzarella, With Balsamic Vinaigrette

Tritata 10

Chopped Salad with Salami, Crispy Pancetta, Olives, Bell Peppers, Red Onions, Shaved Parmigiano Reggiano, Iceberg Lettuce, House Vinaigrette

Zuppa del Giorno 10

Pizzette

Margherita 10

Tomato Sauce, Mozzarella and Basil

Funghi Misti al Forno 12

Mozzarella and Oven Roasted Mushrooms

Parma 14

Mozzarella, Arugula, Prosciutto, Parmigiano and Truffle Oil

Prosciutto Cotto, Cipolla 12

Ham, Onions and Fontina Cheese

Salsiccia 12

Mozzarella, House made Sausage, Fennel and Pine Nuts

Pasta

Gnocchi Gorgonzola & Rucola 19

Homemade Potato Dumplings in Creamy Gorgonzola Sauce garnished with Arugula

Fettuccine Pomodoro - Ricotta 19

Fresh Tomato, Basil, Garlic, Extra Virgin Olive Oil topped with Fresh Ricotta

Spaghettoni Carbonara 19

Speck, Pancetta, Eggs, Romano & Parmigiano Cheese

Bucatini Amatriciana 19

Long Hollow Pasta, Quanciale, Onions, Red Wine Vinegar, Parmigiano Reggiano, Red Pepper Flakes

Agnolotti 19

Ravioli with Spinach, Mascarpone, Ricotta, Mortadella, Tear-drop Tomatoes

Pappardelle al Ragù di Cinghiale 24

Large Triangle Shaped Tube Pasta in a Wild Boar Meat Sauce

Spaghettoni Scoglio 36

Shrimp, Sea Scallops, Clams, Lobster, Calamari, Tomato Sauce

Fettuccine Mare, Monte 49

Fettuccine Pasta, 8oz. Australian Lobster Tail, Mixed Exotic Mushrooms, Thyme, Truffle

Pappardelle Mimmo 39

Long Wide Pasta with Scallops, Lobster, Asparagus in a Butter Sage Truffle Sauce

18% Gratuity on Parties of 6 or more

Dinner Menu

Risotto

Risotto Salsiccia e Vino Rosso 24

House made Spicy Sausage, Short Grain Rice, Barolo Wine finished with Mascarpone

Risotto Spumante Funghi Misti e Gamberi 32

Mixed Mushrooms, Short Grain Rice, Shrimp, Prosecco

Risotto Aragosta e Tartufo 34

Italian Short Grain Arborio Rice, Lobster Meat, Seasonal Truffles, Mascarpone, Truffle Oil

1 Secondi

Osso Buco "Our House Specialty" 39

Veal Shank Braised in Red Wine served with Farro

Costolette d'Agnello 39

Double Cut Premium, Colorado Lamb Chops

Lombata Milanese or Parmigiana 36

Breaded Veal Chop topped with a choice of Arugula Salad or Mozzarella and Tomato Sauce

Coniglio Brasato 26

Braised Farm Raised Rabbit with Polenta and Oven Roasted Mushrooms

Tagliata di Contro Filetto 42

Prime New York Steak Sliced served over Arugula with Truffle infused salt

Filetto di Manzo 36

Prime Filet Mignon topped with Seasonal Exotic Mushrooms, Demiglaze Reduction

Pollette Vesuvio 24

Half Boneless Chicken, Rosemary Sauce

Tonno Scottato 34

Seared Ahi Tuna Steak served over Caponata

Salmone Grigliato all'Checca 28

Grilled Salmon with Fresh Tomatoes, Basil, Fresh Garlic and Kalamata Olives

Sogliola al Forno 42

Baked Dover Sole topped with Herb Infused Extra Virgin Olive Oil

Surf and Turf 72

6oz. Filet Mignon and 8oz. Australian Lobster Tail

Vitello Picata 28

Veal Scallopini, White Wine, Capers, Rapini and Potato

Contorni 9

Eggplant Parmigiana

Escarole e Pancetta

Patate Puree del Giorno

Fagioli Bianco, Peperoncino, Parmigiana

Polenta

Asparagi alla Parmigiana

Pasta con Formaggio al Forno

Fagiolini

Pasta with a choice of Pomodoro or Bolognese (half order)

Caponata

Late Night Menu

Antipastini "Tapas"

Bruschetta del Giorno 6

Chef's daily creation

Caprese di Bufala 10

Imported Bufala mozzarella, heirloom tomatoes, basil

Salsiccia Calabrese 7

House made spicy Italian sausage served with tri-color peppers

Polpette del Nonno 6

House made Italian meatballs

Fritto Misto 9

Fried Calamari, shrimp, fennel, zucchini

Croquette di Patate 6

Chefs daily creation of fried potato croquettes

Cuori di Carciofi 6

Marinated Imported Italian long stem artichokes

Verdura Grigliata, Caprino 8

Seasonal grilled vegetables with Italian goat cheese

Acciughe Siciliani con Olivi 7

Imported Italian Anchovies & Olives

Gamberoni Fradiavolo 9

Shrimp sautéed in spicy tomato sauce

Gnocchi Pomodoro 8

Potato dumplings with Fresh Tomatoes Garlic, Basil

Pizzetta Margherita 8

Mozzarella, tomato sauce & basil

Pizzetta Parma 12

Mozzarella, arugula, prosciutto, shaved parmigiano and truffle oil

Pizzetta Salsiccia 8

Tomato sauce, mozzarella, house made sausage, fennel and pine nuts

Pizzetta Funghi 8

Tomato sauce, mozzarella and oven roasted mushrooms

Carpaccio Torcello 10

Thinly sliced beef, arugula salad, shaved parmigiano, truffle oil

Carpaccio Tonno 10

Thinly sliced herb encrusted ahi tuna, topped with diced tomatoes, olives, capers, red onion and fennel

Salumi 8

Daily selection of imported Italian cold cuts

Arancini al Tartufo 8

Fried rice balls with the essence of truffles

Peperoni Arrostiti 7

House roasted marinated tri-color peppers

Burrata al Tartufo 11

Fresh mozzarella with a creamy center, slice summer truffles, truffle salt and grilled crostini

Prosciutto - Frutta Stagionale 10

Parma Prosciutto and seasonal fresh fruit

Trippa Satriano 10

Tripe in spicy tomato sauce

Costolette d'Agnello 16

2 single cut Colorado Lamb Chops

Formaggi 8

Chefs daily assortment of cheese

Agnolotti 10

Ravioli filled with spinach, Mascarpone, ricotta, mortadella

Rolattini Salsiccia 8

Homemade sausage, roasted peppers, Parmigiano, Romano, rolled in dough and baked

Pasta Frittata 9

Homemade pasta, eggs, Parmigiano, Romano, mozzarella, pan fried, served with tomato sauce