

# Ferraro's

ITALIAN RESTAURANT • WINE BAR

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Email This Menu At: [www.YourRC.com](http://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