

~Antipasti Freddi ~

~Cold Appetizers~

Olive marinate 7

Cerignola and Kalamata Olives marinated with feta cheese and cold pressed olive oil.

Mozzarella alla Caprese 18

Mozzarella, yellow and red tomatoes, basil oil, micro arugula and balsamic reduction.

Affettati e Formaggi Misti all' Italiana 20

Mixed Platter of Italian Cold Cuts served with bell peppers, cheeses and Italian mixed olives.

Selezione di Formaggi Regionali 20

Parmigiano Reggiano, Fontina and Gorgonzola, Truffle Cheese, Rabiola Lombarda served with figs compote, pear mustard, moscato jelly and dry fruits.

Prosciutto di San Daniele con Melone 20

Prosciutto San Daniele with melon and parmesan cheese.

***Carpaccio di Manzo alla Piemontese 20**

Thin Sliced "Prime Filet Mignon", shaved parmesan cheese, capers and arugula sprouts, served with lemon dressing and black truffle.

*** Carpaccio di Tonno 22**

Raw Bigeye sliced Tuna, with avocados, capers and lemon dressing.

***Insalata di Aragosta 25**

Marinated Lobster served with avocado, cherry tomato and micro sprouts arugola with balsamic reduction.

Chilled Seafood

***Ostriche**

6 oysters **16**
12 oysters **30**

Granchio Dell'Alaska

Alaskan King Crab (Steamed Hot or Chilled)
4 half Legs...**50** / 2 half legs...**26**

Astice al Vapore 45

1½ Lb. Maine Lobster served with Drawn Butter.
(Steamed Hot or Chilled)

Gamberoni al Vapore 22

Steamed and chilled Jumbo Shrimp served with cocktail and Aurora sauce.

*** Scigno di Mare**

Mixed Seafood Platter: 4 Half Crab Legs, 10 Oysters, 4 Clams,
1½ Lb. Maine Lobster, and 6 Jumbo Shrimp.
Half **60** / Full **110**

~Antipasti Caldi~

~Hot Appetizers~

Fritto Misto 20

Calamari, Shrimp and fried Breaded Zucchini.
served with spicy tomato sauce.

Pepata di Cozze e Vongole 20

Mussels and Clams sautéed in white wine, garlic and black pepper.

Capesante ai Porcini 22

Seared Sea Scallops, sautéed porcini mushrooms dill and potato puré wine and brandy glazed sauce.

Arancini di Riso 10

Fried Rice Ball filled with mozzarella cheese served with fontina cheese fondue and truffle.

~Insalate~

~Salads~

Insalata Cesare 12

Romaine Salad, Bread Croutons, Grated
Parmesan, Anchovies
and Caesar Dressing.

Rucola, Fichi e Parmigiano 12

Arugula Salad, Figs, Parmesan Shaved,
Prosciutto San Daniele, and Balsamic
Reduction.

Insalata Mista 12

Spring Mix Salad, dried Strawberries Raisins,
Pine Nuts, Cherry Tomatoes, Asiago Cheese and
Italian Balsamic Dressing

Radicchio, Gorgonzola e Noci 12

Radicchio, Belgian Endive and Romaine Salad,
with Walnuts, Italian Blue Cheese, Crispy bacon
and Ranch Dressing

Insalata di Orzo Perlato 12

Pearl Barley, Feta Cheese, Kalamata Olives, Cherry Tomato, roasted Red Beets
Arugula Sprouts, Extra Virgin Olive Oil and Orange Apple Vinegar.

~Zuppa~

~Soup~

Zuppa del Giorno 9

“Homemade Soup made daily”

~ Paste e Risotti ~

~ Pasta and Rice ~

Taglierini alla Sorrentina 22

Homemade Pasta with fresh tomato, basil and topped with diced mozzarella cheese.

Gnocchi alla Ciociaria 24

Homemade Potato Gnocchi tossed with mushrooms, Italian bacon, peas and fresh spinach
served in a parmesan cheese sauce.

Ravioli alla Vodka 24

Homemade Ravioli stuffed with ricotta cheese,
served in a pink sauce flavored with “Grey Goose” vodka.

Fettuccine alla Bolognese 25

Homemade Fettuccine sautéed with meat sauce.

Lasagna all’Emiliana 24

Baked Lasagna with meat sauce, tomato, béchamel and parmesan cheese.

Paffutelli Zeffirino 24

Homemade Pasta filled with veal, cheese, squash, pine nuts, apple and grapes,
served in a pesto cream sauce.

Linguine alle Vongole, Bianche o Rosse 28

Linguine with Clams, **White:** in Gavi di Gavi white wine, garlic and extra virgin olive oil.
Red: in Gavi di Gavi white wine, garlic, extra virgin olive oil and touch of fresh tomato.

Linguine Con Capesante e Gamberi 34

Linguine, seared with sea scallops, shrimp, garlic, chardonnay wine in a light tomato sauce.

Fettucine al Granchio, Gamberi e Astice 43

Homemade Fettucine with Half of a 1 ½ Lb Maine lobster, jumbo shrimp, crabmeat,
brandy and a touch of fresh tomato.

Risotto ai Funghi eTartufo 30

“Carnaroli” Rice, garlic, wild mushrooms, parmesan cheese, and black truffle butter.

Risotto Gamberi e Granchio 34

“Carnaroli” Rice with crabmeat, jumbo shrimp,
lobster bisque, prosecco wine and a touch of tomato sauce.

~Pesce~

~~~~~  
~Fish~

### **\*♦Salmone Scozzese Alla Ghiotta Siciliana 34**

Grilled Scottish Salmon, shallot, green olives, capers, fresh oregano and chopped tomato sauce with potatoes.

### **♦Baccala' alla Genovese 38**

Pan seared Black Cod Fillet, porcini mushrooms, cherry tomatoes, extra virgin olive oil, anchovies and lemon juice.

### **♦Astice e Branzino Mediterraneo alla Catalana 40**

Pan seared Mediterranean Seabass, half of a 1½ lb. Maine lobster, brandy-pink sauce, cherry tomatoes, and sautéed fresh spinach.

### **♦Branzino Cileno con Salsa di Champagne e Capperi 40**

Pan Roasted Chilean Sea Bass with garlic, tomatoes, capers, extra virgin olive oil and prosecco sauce with sautéed spinach.

### **♦Spigola Del Mediteraneo Grigliata Con Salsa al Salmoriglio 38**

Grilled Whole Mediterranean Seabass with oregano, parsley, lemon and garlic emulsion.

### **Gamberi alla Diavola 38**

6 Jumbo Shrimps sautéed in a spicy tomato sauce with garlic, shallots, anchovies, pine nuts, black olives, capers and red bell peppers

~~~~~  
♦ *Alcuni Filetti di Pesce potrebbero contenere delle Lische.* ♦ *Fillet of Fish may have bones.*

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry and shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these are consumed raw or undercooked.*

~Vegan~

Tagliata di Tofu 28

Vegan Tofu Filet, braised Onions, Asparagus, Wild Mushrooms, and Red Wine Sauce.

~Carni~

~~~~~  
~Meats~

### **Pollo alla Griglia con Salsa al Pepe verde 24**

Grilled Organic Chicken Breast, with green pepper sauce.

### **Involtini di Pollo San Marco 26**

Breast of Chicken, rolled and filled with Italian ham and fontina Cheese, served with mushrooms in a red porto wine reduction and cheese fondue with truffle.

### **Scaloppine di Vitello al Limone 36**

Pan seared Veal Scaloppine served with sautee mushrooms and capers in a lemon and white wine butter sauce.

### **\*Filetto di Manzo alla Griglia con Salsa di Vendemmia 45**

Grilled 9 oz. USDA Prime Beef Tenderloin, grapes, raisins, pine nuts, and sangiovese wine reduction.

### **\*Filetto alla Ricca Piemontese 48**

Sauteed 9 oz. Prime Filet Mignon, served with marsala wine and rum, over truffle fondue cheese and porcini mushrooms.

### **\*Nodino Vitello alla Griglia con Riduzione di Chianti e Funghi di Bosco 48**

Grilled 14 oz. Veal Chop, wild mushrooms and chianti wine reduction.

### **\*Costolette di Agnello alla Griglia con Gelatina alla Menta 52**

Grilled 4 Chops of Colorado Lamb, apple-mint jelly.

### **\*Controfiletto alla Griglia Con Salsa al Rosmarino e Aglio 46**

Grilled 14 oz. USDA Prime New York Steak, rosemary beef juice and garlic.

## *~Le specialita' di Zeffirino~*

*~Zeffirino's Specialties~*

### **Ossobuco di Vitello alla Milanese 44**

*Low simmered, braised Veal Shank, red wine and mushrooms  
served with saffron "Carnaroli" rice.*

### **Costoletta di Vitello alla Parmigiana 52**

*Pan seared Veal Chop topped with mozzarella, basil and fresh tomato sauce  
served with linguine tomato sauce.*

### **Aragosta Alla Diavola 58**

*1½ Lb. Maine Lobster, shrimp, clams, mussels and sea scallops  
served over linguine in a spicy tomato sauce.*

### **\*Mari e Monti 56**

*"Surf and Turf": Grilled 6oz USDA Prime Filet Mignon, half of a 1½ Lb. Maine lobster,  
and 2 wild gulf prawn shrimp  
served with chianti wine sauce, drawn butter, asparagus, baby carrots and roasted potatoes.*

### **Zuppa del Doge di Venezia 62**

*Big bowl of lobster bisque with 1½ Lb. Maine lobster, crabmeat, sea scallops, mussels,  
clams, jumbo shrimp and topped with Garlic Bread.*

*"Best dish ever" – New York Time*

### **\*Chateaubriand, "For Two Persons" 125**

*22 oz. Center Cut of USDA Prime Filet Mignon seared and roasted,  
served with shallot and chardonnay wine sauce, asparagus,  
baby carrots and roasted potatoes.*

## *~Contorni~*

*~Side Dishes~*

**Pure di Patate / Mashed potatoes. 10**

**Patate al Forno / Roasted potatoes. 10**

**Asparagi Gratinati / Gratin asparagus. 10**

**Spinaci / Sautéed spinach with oil and garlic. 10**

**Funghi Trifolati / Sautéed wild mushrooms, garlic, white wine and parsley. 10**

**Vegetali Misti di Stagione Bolliti / Steamed broccoli, asparagus, baby carrots and broccoli. 10**

---

**For parties of six or more, a service charge of 18% will be added.**

**Plenty of Room for your Private Affair.**

*Our friendly banquet and event coordinators look forward to creatively satisfying your most specific dining requirements.*

**Private and Semi-Private Rooms Available.**

*You can rely on Zeffirino to host a Memorable Event for you and your guests. For more information call Cecilia Liotine at 702-414-1066 or email at [cliotine@zeffirinolasvegas.com](mailto:cliotine@zeffirinolasvegas.com)*

**~ Buon Appetito ~**

**Grazie per aver scelto Zeffirino  
Omero Bellu Executive Chef**

**[www.zeffirinolasvegas.com](http://www.zeffirinolasvegas.com)**