

## ~Antipasti Freddi ~

### ~Cold Appetizers~

**Olive marinate 7**  
Cerignola and Kalamata Olives marinated  
with feta cheese and cold pressed olive oil.

**Mozzarella alla Caprese 16**  
mozzarella, sliced tomato,  
basil oil, micro arugula,  
balsamic reduction.

**Affettati e Formaggi Misti all'Italiana 16**  
Mixed Platter of Italian Cold Cuts  
served with bell peppers, cheeses  
and Italian mixed olives.

**Prosciutto di San Daniele con Melone 16**  
Prosciutto San Daniele with melon  
and parmesan cheese.

**\*Carpaccio di Manzo alla Piemontese 16**  
Thin Sliced "Prime Filet Mignon",  
shaved parmesan, capers, and arugula sprouts,  
served with lemon dressing.

**Selezione di Formaggi Regionali 20**  
Rabiola Lombarda, Parmigiano Reggiano,  
Truffle Cheese, Fontina and Gorgonzola,  
served with Figs Compote, Pear Mostrarda,  
Moscato Jelly and Dry Fruits.

### ~Chilled Seafood~

**\*Ostriche Fresche**  
(Species of Oysters change depending on Market Conditions)  
Oysters Order of 6 - **14**      Order of 12 - **26**

**Gamberoni al Vapore 18**  
Steamed Jumbo Shrimp served  
with cocktail and Aurora sauce.

**\*Carpaccio di Tonno 24**  
Raw Bigeye Tuna Sliced, with avocados,  
capers and lemon dressing.

## ~Antipasti Caldi ~

### ~Hot Appetizers~

**Calamari e Gamberetti fritti 15**  
Deep fried Calamari and Baby Shrimp  
with breaded zucchini and spicy tomato sauce.

**Polpettine di Granchio 15**  
Homemade Crab cakes  
served with green salad and spicy pink sauce.

## ~Insalate~

### ~Salads~

**Insalata Mista 9**  
Spring Mix Salad with raisins,  
pine nuts, cherry tomato,  
Asiago cheese, olive oil and vinegar.

**Insalata Cesare 9**  
Romaine salad,  
bread crutons grated parmesan cheese  
and homemade caesar dressing.

**Insalata di Radicchio e Indivia Belga 9**  
Radicchio, Endive, and Romaine Salad,  
bacon, walnuts, cherry tomato,  
and blue cheese with ranch dressing.

**Rucola Fichi e Parmigiano 9**  
Arugola salad, Figs, shaved Parmesan,  
julienne of San Daniele  
and balsamic dressing.

**Insalata di Orzo Perlato 9**  
Pearl Barley, cherry tomato, feta cheese,  
cucumber, kalamata olives, roasted red beet  
salad and arugula sprouts with extra virgin  
olive oil orange juice and apple vinegar.

**Insalata di Mare \$16**  
Seafood Salad with baby shrimp, calamari  
octopus, mussels and clams, marinated with  
lemon, parsley and extra virgin olive oil

### Add to the salad...

Chicken \$9      Salmon \$11      Shrimp \$13

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## ~Zuppa~

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### ~Soup~

**Zuppa del Giorno 7**  
Soup of the day.

## ~Paste - Risotti~

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### ~Pasta and Rice~

**Tagliolini alla Sorrentina 16**  
Homemade Tagliolini sautéed with  
tomato and basil, topped  
with fresh diced mozzarella.

**Gnocchi alla Ciociaria 16**  
Homemade Potato Gnocchi tossed with  
mushrooms, Italian bacon,  
peas and fresh spinach  
served in a parmesan cheese sauce.

**Fettucine Alfredo con Pollo 21**  
Homemade fettucine in a Alfredo sauce  
topped with a grilled breast of chicken.

**Ravioli alla Vodka 16**  
Homemade Ravioli stuffed with ricotta cheese,  
served in a pink sauce  
flavored with "Grey Goose" vodka.

**Risotto Gamberi e Granchio 20**  
Carnaroli Rice with Crabmeat, Shrimp,  
onions, garlic,  
a touch of tomato and white wine.

**Trofiette al Pesto 16**  
Homemade Trofie Pasta sautéed  
with creamy pesto sauce,  
diced green beans and potatoes.

**Fettuccine alla Bolognese 17**  
Homemade Fettuccine sautéed with ground meat  
and tomato sauce.

**Lasagna all'Emiliana 16**  
Baked Lasagna with meat sauce, tomato,  
béchamel and parmesan cheese.

**Linguine alle Vongole, Bianche o Rosse 18**  
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.

**Taglierini Freschi all'Astice 25**  
Homemade Pasta Tossed with Garlic,  
Half of a 1 ½ lb. Lobster White Wine,  
in a Light Tomato Sauce.

## ~Vegetarian~

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**Melanzane alla Parmigiana 16**  
Baked Eggplant Parmigiana topped with Cheese,  
served with Linguine with Fresh Tomato Sauce

**Filetto di Tofu, Funghi, Cipolle, Asparagi al Vino Rosso \$20**  
Pan Seared Smoked Tofu Filet, with Mushrooms, ,  
Braised Onions Asparagus, and Red Wine.  
*(Vegan)*

## ~Pesci ~

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### ~Fish~

**\*♦Salmone Scozzese Alla Ghiotta Siciliana 18**

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

**♦ Filetto di Branzino alla Catalana 24**

Pan Seared Mediterranean Sea Bass Fillet with White Wine and Lobster Meat, served in a Pink Sauce over a Sautéed Spinach.

**♦Branzino Cileno con Salsa di Champagne e Capperi 22**

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

**Zuppetta del Doge di Venezia 30**

Sautéed half of a 1 ½ lb. Lobster, 1 Scallop, 2 Shrimps, crab meat, asparagus, white wine and a touch of tomato sauce.

“Best Dish Ever” – New York Time

**Gamberi alla Diavola 22**

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

## ~Carni e Pollame~

### Meat and Poultry

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**Pollo alla Parmigiana 18**

Brest of Chicken, breaded and topped with tomato, mozzarella, and parmigiano cheese, served with linguine with fresh tomato sauce.

**\*Filetto alla Ricca Piemontese 24**

6 Oz. Pan Seared Prime Filet Mignon, porcini mushrooms, marsala and rum, served over fontina cheese sauce.

**\*Costolette di Agnello alla Scottadito 26**

2 Grilled Lamb Chops Served with mint jelly, roasted potatoes and glazed baby carrots.

**Scallopine di Vitello alla Boscaiola 24**

Sautéed Veal Scaloppini with wild mushroom, bell pepper and marsala wine sauce.

**\*Petit New York Steak al Balsamico 25**

7 Oz. New York Steak with mix green and balsamic emulsion served with roasted potatoes.

## Side Dishes

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**Asparagus 7**  
**Roasted Potatoes 7**

**Green Beans 7**  
**Homemade French Fries 7**

**Broccoli 7**  
**Mashed Potatoes 7**

For parties of six or more, an 18% service charge will be added

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

*\*Thoroughly cooking food 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*

**~ Buon Appetito~**  
**Grazie per aver scelto Zeffirino**  
**Omero Bellu Executive Chef**