

LAS VEGAS

# Restaurant Week

— three square —

\$120 per person

*Ask your server about wine pairing options*

---

## First Course

*Choice of*

### TUNA TARTARE\*

cured bigeye tuna, truffle lime vinaigrette,  
everything spice, puffed cracker

### KALE CAESAR (VG)

miso, tahini, panko breadcrumbs,  
sesame, garlic

### FRIED MOZZARELLA (V)

house-made mozzarella, sourdough breadcrumbs,  
spicy marinara, basil, parsley, lemon zest

---

## Second Course

*Choice of*

### MUSHROOM GNOCCHI (V)

cultured butter, conserva, smoked egg  
yolk, black truffle, pecorino

### PASTA ALLA ZOZZONA

house-made spicy fennel sausage,  
guanciale, tomato, parmesan

---

## Third Course

*Choice of*

### MARKET FISH PICCATA

branzino, lemon, caper, parsley

### LUMINA LAMB CHOPS\* (GF)

vadouvan, mint, pistachio

### CHICKEN PARM

Mary's chicken breast, spicy marinara, house-made mozzarella,  
parmigiano reggiano, basil oil, parsley, lemon zest, sourdough breadcrumbs

---

## Fourth Course

*Choice of*

### BANANA WALNUT TARTUFO

miso caramel, torched meringue

### TIRAMISU

coffee, mascarpone, espresso crumble



**SUPERFRICO®**

ITALIAN AMERICAN PSYCHEDELIC

(GF) = Gluten-Free (V) = Vegetarian (VG) = Vegan

*\*Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of foodborne illness.*