

ANTIPASTI DI MARE ~ seafood appetizers



guazzetto di cozze e cannellini

steamed mussels with cannellini beans in a garlic-white wine broth 16.00

triglia alla ponentina

red mullet with taggiasche olives, capers, and roasted bell peppers 22.50

cappesante dorate con porcini

seared sea scallops with porcini mushrooms 24.00

sauté di vongole

sautéed tiny clams with garlic white wine and tomato 17.00

insalata tiepida di mare

warm seafood salad 19.50

polipo con insalata di fave

octopus salad with fava beans, olive oil, and lemon 19.00

ANTIPASTI E INSALATE ~ appetizers and salads



cocotte di parmigiano-reggiano

warm parmigiano-reggiano custard with basil-pea puree, leeks, and asparagus 16.50

carne cruda all'albese con insalata di sedano

beef tartar scented with white truffle with crisp celery heart salad 24.00

coniglio con carciofini all'aceto balsamico tradizionale r.e.

loin of rabbit with crispy artichokes and balsamic vinegar from reggio-emilia 21.00

insalata mista all'italiana

traditional italian mixed salad 12.00

insalatina di carciofi, porcini, ruchetta e pecorino sardo

artichoke salad with porcini mushrooms, arugula, and pecorino cheese 18.50

PRIMI DI MARE ~ seafood pasta



tortiglione con sugo di pesce spada e melanzane
rigatoni in a spicy tomato sauce with swordfish, eggplant, and basil 15.00

tagliolini agli scampi
handcrafted thin ribbon pasta with langoustines, and pomini tomatoes 22.00

risotto ai frutti di mare
risotto with clams, mussels, scallops, shrimp, langoustines, and calamari 18.00

penne con triglie
penne with red mullet in a red wine-tomato sauce 18.00

bavette alle vongole
linguine with clams in a white wine-garlic sauce with pomini tomatoes, parsley 16.00

spaghetti allo scoglio
spaghetti with shellfish, crustaceans, fish, garlic, tomato and parsley 18.00

PRIMI ~ non seafood pasta



ravioli di ricotta con caciotta Toscana
sheep's milk ricotta ravioli with Tuscan pecorino cheese and Marsala wine glaze 13.00

tagliatelle con porcini
hand made ribbon pasta with porcini mushrooms 16.00

risotto con verdure estive e raschera
summer vegetable risotto whipped with raschera cheese 13.00

gnocchi di patate con fonduta di pomodoro
potato gnocchi in a creamy tomato sauce with butter and parmigiano-reggiano 14.00

agnolotti del plin
classic Piemontese meat ravioli with brown butter and sage 15.00

maccheroni alla chitarra con pomodoro e basilico
hand-rolled thick spaghetti with tomato and basil 12.00

SPECIALITA' DI PESCE E CROSTACEI ~ fish and crustaceans




rombo chiodato con porrata di vongole e prezzemolo
sautéed wild Mediterranean turbot in a white wine broth with clams and leeks 44.00

zuppa di pesce alla mediterranea
Mediterranean seafood soup with clams, mussels, shrimp, langoustine's, scallops, and red mullet in a white wine broth with aromatic herbs 42.00

sauté di scampi al vino bianco
sautéed royal langoustine's with garlic white wine, pomini tomatoes, and parsley 58.00

aragosta all'acqua pazza
literally spiny lobster in "crazy water"... market

CARNI E VOLATILI ~ main courses




nodino di vitello al rosmarino e ginepro
pan roasted 12 oz. milk fed veal chop with rosemary and juniper 44.00

pollo alla Riviera Ligure
Ligurian style roast organic, free ranged chicken with artichokes, asparagus, porcini, taggiasca olives, lemon-herb sauce 26.50

costata di manzo al sangiovese
pan seared 18 oz. ribeye in a sangiovese wine sauce 47.00

carre' d'agnello all'aglio dolce e santoreggia
roasted rack of lamb in a sweet roasted garlic sauce scented with savory 48.00



chef Bartolotta
chef di cucina corcoran o'connor
sous chef vincenzo scarmiglia
sous chef carl-bastian giesecke

THE RESTAURANTS AT WYNN LAS VEGAS FEATURE SIGNATURE ITEMS BASED ON SEASONAL AVAILABILITY
MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE

FOR RESTAURANT RESERVATIONS, PLEASE CALL 702.770.WYNN OR 888.320.7110

PESCATO DEL GIORNO

We proudly serve the “gifts of the sea” or “doni di mare” which are flown in daily from around the globe. We specialize in species that are indigenous to the Italian Mediterranean Seas; Ligure, Ionio, Tirreno, and Adriatico.

Market priced per 100 grams or by the piece.

WHOLE FISH OVEN ROASTED

| PESCI | (fish) | | |
|---------------|------------------------|-------|---------------|
| orata..... | gilthead sea bream | 12.00 | per 100 grams |
| branzino..... | sea bass | 12.00 | per 100 grams |
| rombo..... | turbot | 12.00 | per 100 grams |
| dentic..... | purple snapper | 12.00 | per 100 grams |
| occhione.... | big-eyed red sea bream | 12.00 | per 100 grams |

CRUSTACEANS CHARCOAL GRILLED

| CROSTACEI | (crustaceans) | | |
|---------------------|----------------------|-------|---------------|
| cicala di mare..... | slipper lobster | 22.00 | per 100 grams |
| scamponi reali... | royal langoustines | 19.00 | per piece |

SALSE E CONDIMENTI (sauces)

salmoriglio...olive oil and lemon with garlic, parsley, and oregano

salsa estiva...tomatoes, arugula, garlic, red onion, olive oil, and red wine vinegar

CONTORNI (vegetables) additional sides 8.00

patate...roasted potatoes with olive oil

zucchine...zucchini thinly sliced and sautéed in olive oil

peperoni...bell peppers, roasted and marinated with anchovies, garlic, and parsley

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