



TASTING MENU

Served Family Style | \$85 per person | \$40 Sommelier's select wine pairing

STARTERS

Housemade **Focaccia** and Taralli Crackers

Burrata, roasted peppers, tomato conserva, pine nuts

***Caesar** Salad, baby gems, fresh herbs, anchovies

Marinated **Octopus**, calabrian pepper, celery, white beans

PASTA

Rigatoni, red pepper, scampi, toasted garlic

Casarecce, seasonal tomatoes, garlic, calabrian pepper

MAINS

Sea Bream, lemon, capers, wild greens

***Piedmontese Flat Iron Steak**, bone marrow gremolata

Mains will come with Chef's selection of Contorni

DOLCE

Gelato, pistachio, luxardo cherry or nutella crunch

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**

EXECUTIVE CHEF **MICHAEL VARGAS** / SAHARA / LAS VEGAS / 05.23.23