

**CASANOVA**  
RISTORANTE  
LAS VEGAS

**STARTERS**

**Mediterranean Hummus Platter**

Home-made Hummus Dip  
Classic | Roasted Peppers | Cilantro Lime  
Grilled Pita Bread  
15.00

**Olives & Cheese**

Marinated Olives | Greek Fetta Cheese  
14.00

**Beef Carpaccio**

Wild Arugula | Capers | Shaved Parmigiano  
Reggiano, Citronette Dressing  
18.00

**Casanova Platter**

Chef's Selection Of Imported Italian Cold Cuts  
Artisanal Cheese | Olives | hummus  
22.00

**Polpette Mediterranee**

Angus Beef Meatballs | Marinara Sauce  
Parmigiano Reggiano | Toasted  
14.00

**Shrimp Cocktail**

Cooked Shrimp | Casanova Cocktail Sauce  
19.00

**Fritto Misto**

Fried Calamari | Shrimp | Asparagus | Artichoke  
Spicy Marinara | Lemon Aioli  
21.00

**SALAD & SOUP**

**Caesar Salad**

Chopped Romaine Hearts | Shaved Parmigiano  
Reggiano | Ciabatta Croutons | Caesar Dressing  
16.00

**Caprese**

Fresh Mozzarella | Roasted Peppers | Tomatoes  
Balsamic Reduction | Basil  
17.00

**Greek Salad**

Mix Greens | Cucumber | Pitted Kalamata Olives  
Red Onions | Tomatoes | Feta Cheese  
Lemon Vinaigrette  
16.00

**Grilled Octopus Salad**

Mediterranean Octopus | Potato | Celery  
Kalamata Olives | Frisee | Cherry Tomato  
Arugula Salad | Lemon Dressing  
19.00

**Soup Of The Day**

9.00

**PIZZA**

**Pepperoni**

Tomato Sauce | Spicy Pepperoni  
Mozzarella Cheese  
23.00

**Meatballs**

Tomato Sauce | Basil  
Mozzarella Cheese  
20.00

**Prosciutto**

Tomato Sauce | Mozzarella | Prosciutto  
Arugula | Shaved Parmigiano Reggiano  
22.00

**Greek**

Tomato Sauce | Mozzarella | Kalamata Olives  
Onions | Bell Peppers | Eggplant  
Feta Cheese | Artichoke  
20.00

**Margherita**

Tomato Sauce | Imported Fresh Mozzarella | Basil  
19.00

# CASANOVA

## RISTORANTE

### LAS VEGAS

## PASTA

### Penne Vodka

Pink Vodka Sauce | Garlic | shallots  
22.00  
Add Chicken 7.00 | Add Shrimp \$8.00

### Fettuccine Casanova

Shitake Mushrooms | Crispy Bacon | Chicken  
Cherry Tomatoes | Arugula | Light Cream Sauce  
27.00

### Gnocchi Sorrentina

Homemade Potato Dumpling | Fresh Tomatoes  
Roasted Garlic | Fresh Mozzarella | Basil  
24.00

### Spaghetti & Angus Beef Polpette

Marinara Sauce | Homemade Beef Meatballs  
25.00

### Linguine Fruti Di Mare

Clams | Mussels | Shrimp | Scallops  
Mild Spicy Marinara Sauce  
36.00

### Lobster Ravioli

Ricotta | Maine Lobster | Cream Tomato Sauce  
29.00

### Penne Greek Style

Roasted Garlic | Mushroom | Spinach | Tomatoes  
Caramelized Onions | Feta Cheese | Calamata  
Olives | Marinara Sauce | Pine Nuts  
21.00

### Rigatoni Alla Bolognese

Angus Beef Bolognese Sauce | Roasted garlic  
25.00

### Spaghetti Carbonara

Pancetta | Shallots | Parmesan Cream Sauce  
24.00

## SEA FOOD ENTREES

### Mediterranean Branzino

Butterflied Sea Bass | Cherry Tomatoes  
Capers | Olives | Red Onion | Roasted Potatoes  
41.00

### Lobster Supreme

Lobster Tail | Linguine Pasta | Shrimp  
Green Onions | Cherry Tomato | Spicy Garlic Sauce  
46.00

### Surf & Turf

8 oz. Filet | Butter Poached Lobster Tail  
Peppercorn Sauce | Asparagus | Roasted Potatoes  
62.00

### Atlantic Salmon

Grilled Salmon | Onions | Roasted Peppers  
Capers Dip Sauce | Sautéed Veggies  
31.00

### Cioppino

Lobster Tail | Scallops | Shrimp | Mussels | Clams  
Calamari | Branzino | Garlic | Crostino Bread  
47.00

### Grilled Cajun Shrimp Skewered

Over Fettuccine Alfredo | Arugula  
39.00

## ENTREES

### Chicken Parmigiana

Chicken Breast | Roasted Garlic | Marinara Sauce  
Mozzarella | Spaghetti Marinara  
30.00

### Veal Scaloppine

Choice of

**Marsala:** Mushroom | marsala sauce | Sautéed Vegetables

**Piccata:** Lemon & Capers Sauce | Sautéed Vegetables

**Grilled:** Balsamic | Arugula salad | Shaved Parmigian  
36.00

### Lamb Chops Scottadito

New Zealand Lamb Chops | Pilaf Rice | Veggies  
Garlic & Thyme Flavored Butter  
44.00

### Chicken Shish Kabobs

Chicken Breast & Bell Peppers Skewer | Rice Pilaf  
Hummus | Yogurt Cucumber Sauce  
30.00

### Grilled Rib Eye Steak

12 oz Steak | Sautéed Vegetables  
Red Wine Blue Cheese Sauce  
50.00

### Beef Filet Au Poivre

8 oz Tenderloin Filet | Green Peppercorn sauce  
Sautéed Vegetables  
45.00

## SIDES

Steamed Vegetable Mix of the Day 8.00

Roasted Asparagus with Parmesan Sprinkle  
8.00

French Fries 8.00

Rosemary Roasted Potatoes with Garlic  
8.00