

Il Ristorante

@ Leppola

NEW YORK · LAS VEGAS

TO SHARE

Tagliere Salumi E Formaggi

Prosciutto, mortadella, roast beef, strawberry mustarda, toast points, marinated olives 36

Steak Tartare

Piedmontese beef, meye lemon aioli, calabrian chili, capers, EVOO 28

Red Spanish Prawns

Thai butter braised, roasted parsnips, rutabaga, baked eggplant puree 29

Caprese Salad

Heirloom tomato, grill roasted scallions, sweet & sour aged balsamic, fresh burrata 25

Il Ristorante's Caesar

Romaine hearts, fried capers, 18 month aged parmesan, chive oil, toasted crostini 24

Estate Salad

Fresh watermelon, melon, reduced cantaloupe harissa gastric, mint, stracchino, prosciutto 28

Pizza San Daniele

Mozzarella, cherry tomatoes, San Daniele prosciutto, arugula 31

Pizza Pistacchiosa

Mozzarella, mortadella al pistaccio, stracciatella, crushed pistachio, basil pesto 31

Mushroom & Truffle Pizza

Wild mushrooms, mozzarella, white truffle oil 38

Pizza Nduja & Miele

Nduja, gorgonzola cheese, honey, mozzarella 33

RAW BAR

Yellowfin Tuna Carpaccio*

Blood orange vin, mandarin, cucumber, green onions, organic basil oil 35

Salmon Tartare*

Japanese cucumbers, scallions, fresh salmon caviar, meyer lemon cream, calabrian aioli 35

Oysters of the Day*

West or East coast, grapefruit and tomato mignonette, basil pesto drops, fresh greens 22 for six 38 for twelve

Shellfish Plateau*

Chilled lobster, 6 poached shrimp, 8 oysters, 6 clams, squid salad, grapefruit mignonette, cocktail sauce, clarified butter 146

Sashimi Tasting*

Diver scallops, red prawns, yellowfin tuna, fresh lemon, grapefruit sauce 39

PASTA FRESCA

Fettuccine Alla Bolognese

Pork, beef and veal bolognese, pomodoro, 18-month aged parmesan, calabrian chili 27

Linguine Ai Frutti di Mare*

Linguine, shrimp, clams, salmon, lobster, calabrian citrus, mussels, pomodoro EVOO 33

Alfredo

Fettuccine, garlic, white wine, parmesan crema, shaved grana 26

Fettuccine Ai Pesto

Basil, almonds, 18-month aged parmesan, fresh burrata, EVOO 27

Pappardellone

Fresh pasta sheet, blistered cherry tomato ragu, meyer lemon, nduja, gorgonzola 29

Il Ristorante's Lasagna

Bechamel, bolognese, organic basil cream, mozzarella 32

Rigatoni

Kettle one vodka, parmesan cream, tomato sauce, basil, shaved grana 28

Cacio E Pepe

Spaghetti, 12-month aged pecorino, fresh black pepper, EVOO 26

Risotto

Arborio rice, sweey corn puree, roasted heir covert, caramel cipollinis, veal reduction, EVOO 36

Short Rib Tortellone

Braised short rib filling, pecorino brown butter, parmigiana sauce, pancetta, crispy prosciutto 32

MAIN COURSE

Diver Sea Scallops

Sweet carrot puree, grilled citrus jumbo asparagus, fresh diced apricots, basil oil, capers 45

Branzino

Mediterranean Seabass, guava nectarine gelatin puree, roasted eggplant, cherry tomato confit, lemon zest 52

Halibut Alle Vongole

Pan seared 8oz halibut with manila clams, mussels, potatoes, leeks, carrots, artichokes, white wine, lemon broth, fine herbs gremolata 51

Salmon

Citrus Yukon potato sauce, roasted shishito peppers, spaghetti di squash, brown butter almond sauce 46

Surf and Turf

1lb Maine lobster, 8oz filet mignon, parmesan risotto, white wine butter sauce 75

Filet Mignon

10oz filet mignon, Yukon gold potato gratin, roasted cauliflower florets, brandy mustard cream sauce, black truffle crust 65

Bistecca

16oz eye of the rib, roasted brussel sprouts, fingerling potatoes, Argentinian spicy chimichurri, rosemary 72