

## CROSTACEI e CAVIALE

### Shellfish & Caviar

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#### SCAMPI VIVI Live Langoustine

*We are the only restaurant in the Western Hemisphere to offer live, fresh caught langoustines from European waters.*

extra large	each 36
jumbo	each 40
extra jumbo	each 45

#### CAVIALE Caviar

Russian Ossetra Caviar, traditional accompaniments

##### Tasting of Ossetra Caviars

\$525 / 30 grams of each

##### Ossetra Caviar

\$225 / 30 grams

\$350 / 50 grams

##### 0000 Ossetra Caviar

\$375 / 30 grams

#### Krug Champagne

Krug Champagne is a favorite among caviar connoisseurs.

The understated bouquet of Krug transforms the juicy pearls of any Ossetra Caviar into creamy magic on the tongue. Now available by the glass at Costa Di Mare and at a few selected tables around the World.

75

## ANTIPASTI di MARE

### Seafood Appetizers

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<b>Sarde</b>	Pan Roasted Mediterranean Sardines "Al Pane", Romanesco, Pepper Emulsion	19
<b>Granchio</b>	Warm Venetian Crab, Potato Brandade, Lemon	32
<b>Polipo</b>	Grilled Ligurian Octopus, Crushed Potatoes, Charred Lemon Salsa Verde, Piquillo Pepper Sauce	28
<b>Vongole</b>	Sautéed Tiny Clams, Tomato Sauce, Garlic, White Wine, Parsley	20
<b>Capesante</b>	Seared Scallops, Cucumber, Opal Basil, Golden Tomato Sauce	29
<b>Paranza</b>	Assorted Fried Mediterranean Fish, Crispy Artichoke, Pickled Lemon	26
<b>Gamberi Rossi</b>	Grilled Imperial Red Shrimp	each 32
<b>Brodetto</b>	Prawn Soup, Tomato, Zucchini	25

#### CRUDO\*

Mixed Crudo Tasting, Raw and Chilled

Cuttlefish "Cappellini," Prawns, Sicilian Amberjack,  
Chef's Fish Selection of The Day

35

\*Consuming raw, undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of food borne illness, especially in case of certain medical conditions.

# ANTIPASTI e INSALATE

## Appetizers & Salads

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<b>Insalata</b>	Organic Greens, Toybox Tomatoes, Watermelon, Ricotta Salata	18
<b>Carciofi</b>	Wilted Arugula, Sautéed Artichokes, Porcini Mushrooms, Pecorino	23
<b>Salumi e Formaggi</b>	Assorted Artisanal Italian Charcuterie and Cheeses, Crescentine Bread	26
<b>Fiore di Zucca</b>	Crispy Zucchini Blossoms, Fresh Ricotta, Prosciutto	19
<b>Carpaccio*</b>	Thinly Sliced Wagyu Beef, Tuna Sauce	28
<b>Foie Gras</b>	Brown Butter Almond Cake, Grilled Peach, Lime Compote, Aged Balsamic	35

## PRIMI

### Pasta

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<b>Caramelle</b>	Lobster and Corn Caramelle Pasta, Truffle Butter Sauce	34		63
<b>Nero di Seppia</b>	Handmade Ink Ribbon Pasta, Cuttlefish, Shrimp, Lobster, Spinach	28		52
<b>Spaghetti Astice</b>	Rock Lobster, Spicy Tomato Sauce, White Wine	36		67
<b>Bavette</b>	Linguine, Clams, White Wine, Garlic, Parsley	21		39
<b>Ricci di Mare*</b>	Hand Rolled Thick Spaghetti, Sea Urchin, Crab, Tomato, Lemon	28		52
<b>Frutti di Mare</b>	Risotto, Scallops, Shrimp, Octopus, Clams, Crab, Cuttlefish	26		48
<b>Garganelli</b>	Garganelli Pasta, Red and Blue Shrimp, Lobster, Crab, White Wine, Tomato	34		63
<b>Ravioli</b>	Housemade Cheese Ravioli, Tuscan Pecorino, Ricotta, Marsala Wine Glaze	20		37
<b>Agnolotti</b>	Braised Piemontese Short Ribs, Herb Gremolata	21		39
<b>Gnudi</b>	Handmade Ricotta Gnudi, Eggplant, Roasted Tomatoes, Parmesan	20		37

## SECONDI

### Meat & Poultry

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<b>Pollo</b>	Organic Chicken, Corn Pudding, Summer Beans	41
<b>Vitello</b>	Fontina Crusted Veal Chop, Soft Polenta, Chanterelle Mushrooms, Veal Reduction	62
<b>Filetto*</b>	Seared Filet of Beef, Braised Short Rib, Potato and Pecorino Gratin, Roasted Asparagus, Sangiovese Sauce	64
<b>Bistecca*</b>	Charcoal Grilled 40 oz. Bone-In Porterhouse for Two, Florentine Style	158

*Vegetarian and Allergen menus available upon request*

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# PESCATO MEDITERRANEO

## Fish & Crustaceans

Our fish and shellfish are flown in from the Mediterranean waters everyday and served table side.  
Please choose your preferred style of preparation and your choice of sauce.

As most ocean species come in different sizes, they are intended to serve two or more guests and are priced per person.

### **PESCE** Whole Fish per person

<b>Rombo</b> Turbot	75
<b>San Pietro</b> John Dory	68
<b>Pagaro</b> Purple Snapper	68
<b>Pagello</b> Pink Snapper	68
<b>Occhiona</b> Big Eye Red Sea Bream	68
<b>Branzino</b> Sea Bass	68
<b>Dentice Imperiale</b> Imperial Snapper	68
<b>Sogliola</b> Northern Adriatic Sole	78
<b>Sarago</b> White Sea Bream	68
<b>Orata</b> Gilt Head Sea Bream	68
<b>Scorfano</b> Scorpion Fish	68
<b>Ombrina</b> Silver Sea Bass	68

### **CROSTACEI** Crustaceans per person

<b>Astaco</b> Mediterranean Blue Rock Lobster	mp
<b>Cicala Imperiale</b> Mediterranean Slipper Lobster	mp
<b>Aragosta</b> Mediterranean Spiny Lobster	mp

Choose from  
Oven Baked, Butter Poached, Palermo Style, Baked in Salt  
mp – Market Price

## SALSA e CONDIMENTI

### Sauces & Condiments

**Gremolata** Oregano, Mint, Capers, Lemon Zest, Olive Oil

**Salmoriglio** Olive Oil, Parsley, Oregano, Lemon, Garlic

**Cruda** Tomatoes, Arugula, Garlic, Red Onion, Olive Oil, Red Wine Vinegar

**Agrumi** Sicilian Citrus, Lemon, Orange, Olive Oil

**Acciughe** Anchovy, Garlic, Olive Oil, Parsley, Thyme, Oregano

**Palermitana** Green Olives, Pomini Tomatoes, Capers, White Wine

**Acqua Pazza** Garlic, Pomini Tomatoes, White Wine, Pepperoncino, Oregano

# GRAN MENÙ

## Tasting Menu

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*With so much diversity to choose from, Chef LoRusso has created a family-style seafood feast that will take you on a journey to the Italian Coastline.*

## GRAN MENÙ di MARE

Family Style Seafood Feast  
150 per person\*\*

Sommelier Wine Pairing  
75 per person

Premium Wine pairings available upon request

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### ANTIPASTI

#### Granchio

Warm Venetian Crab, Potato Brandade, Lemon

#### Capesante

Seared Scallops, Cucumber, Opal Basil, Golden Tomato Sauce

#### Polipo

Grilled Ligurian Octopus, Crushed Potatoes, Charred Lemon Salsa Verde, Piquillo Pepper Sauce

#### Foie Gras

Brown Butter Almond Cake, Grilled Peach, Lime Compote, Aged Balsamic  
(Supplement 15)\*\*

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### GRIGLIATA

#### Grigliata Mista

Grilled Shrimp, Langoustine, Spiny Lobster  
(Supplement 30)\*\*

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### PRIMI

#### Nero di Seppia

Handmade Ink Ribbon Pasta, Cuttlefish, Shrimp, Lobster, Spinach

#### Frutti di Mare Risotto

Scallops, Shrimp, Octopus, Clams, Crab, Cuttlefish

#### Ravioli

Housemade Cheese Ravioli, Tuscan Pecorino, Ricotta, Marsala Wine Glaze

Add **Fresh Black Truffles**  
(Supplement 35)\*

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### PESCE

#### Al Forno

Whole Roasted Mediterranean Fish

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### DOLCI

#### Sinfonia di Dolci

Symphony of Desserts

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\*\*Excusing dishes with supplement.

# CURATED COCKTAILS

## Costa di Mare Signature Cocktail

### **Fish Out of Water**

#### *An Italian Margarita*

Patrón Reposado Tequila, apricot liqueur,  
Sicilian citrus, Mostarda di frutta essence

23

## **The Vespa**

### *Travel the Mediterranean*

Belvedere Mango Passion Vodka, bergamot,  
lemon, Chardonnay cardamom ginger essence,  
basil, topped with Cham-feign foam

## **Love Language**

### *A Seductive Negroni*

Ophir Spiced Gin, Carpano Bianco Vermouth,  
Luxardo Bitter Bianco, bergamot,  
grapefruit, basil blossom

## **Tuscan Sun**

### *A modern play on the iconic Italian Aperol Spritz*

Duo of Aperol and orange blossom bitters,  
Prosecco, passionfruit pearls

## **Amalfi Coast**

### *A martini that highlights the bounties of Italy*

Absolut Elyx Vodka, Oloroso Sherry,  
olive-rosemary gastrique, caperberry

## **Beautiful Country**

### *A Calabrian Mule*

Ketel One Botanicals Peach and Orange  
Blossom Vodka, ginger beer, bitters, rosemary, lime

## **Divine Comedy**

### *An Old Fashioned*

Whistlepig Rye Whiskey,  
Amaro Meletti, smoked hazelnut, blood orange

## **Una Pausa**

### *Espresso Martini*

Van Gogh Espresso Vodka,  
Vanille de Madagascar Liqueur,  
espresso, citrus, sage essence

## **Spellbound**

### *A floral Champagne sipper*

Hangar One Mandarin Blossom Vodka,  
Rosé Champagne, strawberry, rhubarb, lemon

# SCOTCH

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## Single Malt Highlands

The Glenlivet 12 Year	16
The Glenlivet 18 Year	28
Glenmorangie 10 Year	15
Oban 14 Year	23

## Single Malt Islay

Bowmore 12 Year	16
Lagavulin 16 Year	30
Laphroaig 10 Year	18
Bruichladdich	18

## Single Malt Speyside

Balvenie 12 Year Doublewood	15
Glenfiddich 12 Year	18
Macallan 12 Year	23
Macallan 18 Year	90
Macallan 25 Year	450

## Blends

Chivas Regal 12 Year	14
Chivas Regal 18 Year	22
Chivas Regal 25 Year	60
Dewer's Signature	45
Johnnie Walker Black Label	15
Johnnie Walker Blue Label	60
Johnnie Walker King George V	135

Martini, Manhattan, shot, neat and rocks pours are prepared with additional spirits and will be priced accordingly.  
Nevada state sales tax is applicable to all sales.

# WHISKEY

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## Bourbon

Angel's Envy	15
Baker's	15
Basil Hayden's	15
Blanton's	45
Booker's	30
Eagle Rare 10 Year	25
Four Roses "Single Barrel"	28
Four Roses "Small Batch"	25
Weller Antique Wynn Barrel	45
Weller 12 year	45

## Rye

High West Midwinters Dram	45
Knob Creek Rye	14
Lock, Stock & Barrel Rye	38
Redemption Rye 8 year	35
Whistle Pig "Boss Hog"	100
Whistle Pig Rye 10 Year	30
Whistle Pig Rye 12 Year	50

## Japanese

Hibiki "Harmony"	35
Nikka from the Barrel	35
Suntory "Toki"	16
The Hakushu 12 Year	55
The Yamazaki 12 year	45

## Canadian

Crown Royal Reserve	15
Crown Royal "XR"	35

# COGNAC

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Courvoisier XO	35
Hennessy Paradis	225
Hennessy Richard	575
Hennessy XO	60
Martell Cordon Bleu	40
Martell XO	35
Remy Martin Louis XIII	
half ounce	175
one ounce	345
two ounce	675
Remy Martin XO	40

# TEQUILA

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## Añejo

Avión Añejo	17
Casa Dragones Añejo	55
Casamigos Añejo	19
Clase Azul Añejo	115
Clase Azul Ultra	425
Don Julio 1942	48
Don Julio Añejo	18
Patrón Burdeos	105
Jose Cuervo Reserva De La Familia	35

## Blanco

Avión 44	55
Casa Dragones Blanco	25
Casa Dragones Joven	105
Casamigos Blanco	15
Don Julio Blanco	15
Patrón Platinum	45
Patrón Silver	15

## Reposado

Avión Reposado	16
Casamigos Reposado	17
Clase Azul Reposado	50
Patrón Reposado	16

## Mezcal

Clase Azul Mezcal	65
Del Maguey Chichicapa, Single Village Mezcal	15

# VODKA

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Absolut	15
Absolut Elyx	15
Beluga "Gold Line"	35
Belvedere	16
Chopin	16
Cîroc	16
Crop Organic Cucumber	15
Grey Goose	16
Jewel Of Russia "Ultra"	28
Ketel One	15
Stolichnaya Elit	18
Stolichnaya	14
Titos Handmade	16

# DOLCI al PIATTO

## Desserts

<b>Tiramisù</b> Espresso Soaked Ladyfingers, Mascarpone Mousse, Kahlúa Crema, Coffee Toffee Sauce	17
<b>Crostata</b> Warm Puff Pastry, Roasted Summer Peaches and Apricots, Almonds, Rosemary Gelato	16
<b>Cherry Pistachio Cake</b> Chocolate, Amarena Cherries, Pistachio Crèmeux, Sablé, Kirsch Reduction	16
<b>Torta Caprese</b> Chocolate Almond Cake, Warm Chocolate Ganache, Raspberries, Biscotti, Cream Gelato	17
<b>Ricotta Panna Cotta</b> Organic Strawberries, Pistachio Brittle, Strawberry-Orange Blossom Consommé	18
<b>Bomboloni</b> Espresso Mousse, Chocolate-Hazelnut Praline Filling	18

## DESSERT COCKTAILS

### Una Pausa

#### *Espresso Martini*

Van Gogh Espresso Vodka, Vanille de Madagascar Liqueur, espresso, citrus, sage essence

18

### Eat well. Laugh Often. Love Much.

#### *A Trio of Amari & Dolcetti*

Amaro Meletti, candied chocolate orange  
Amaro Nonino, luxardo cherries  
Amaro Montenegro, chocolate truffle

28

### Chocolate Baci

#### *A Decadent Chocolate Martini*

Dutch Chocolate Vodka, Nutella, Vanille and Crème de Cacao Liqueurs, hazelnut

18

## GELATERIA al CUCCHIAIO

### Sorbets & Ice Creams

(selection of six) 14

### Sorbetti

White Peach • Coconut • Limoncello • Grapefruit-Moscato • Mango Passion Fruit • Raspberry

### Gelati

Espresso Stracciatella • Salted Caramel • Biscotti And Cream • Summer Corn  
Pistacchio • Vanilla Mascarpone • Dark Chocolate • Rosemary

## PIATTO di FORMAGGIO

### Cheese Plate

22

Fontina • Gorgonzola Dolce • Raschera d'Alpeggio  
Pecorino Calabrese Gran Cru • Parmigiano Reggiano

# DOPO CENA E CORDIALE

## After Dinner Drinks & Cordials

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### DESSERT WINES BY THE GLASS

Donnafugata 'Ben Ryé' Passito di Pantelleria Zibbibo, 2015	30
La Spinetta 'Bianco Spino' Moscato di Asti, Moscato Bianco, 2019	16

### FORTIFIED WINES BY THE GLASS

#### MARSALA

Curatolo Arini 1988 Superiore, Riserva	19
De Bartoli, Marco 1987 Superiore, Riserva	62

#### PORTO

Cockburn 10 Year Tawny	14
Dow's 1985 Vintage	43
Fonseca 20 Year Tawny	20
Sandeman 40 Year Tawny	51

#### MADEIRA

Blandy's 1920 Bual	323
D'Oliveiras 1927 Bastardo	684
D'Oliveiras 1908 Bual	386
D'Oliveiras 1977 Bual	96
D'Oliveiras 1907 Malvazia	408
D'Oliveiras 1937 Sercial	213
D'Oliveiras 1969 Sercial	109
D'Oliveiras 1971 Terrantez	128
D'Oliveiras 1977 Terrantez	109
D'Oliveiras 1988 Terrantez	71
D'Oliveiras 1912 Verdelho	364
D'Oliveiras 1932 Verdelho	247
D'Oliveiras 1973 Verdelho	104
D'Oliveiras 1929 Tinta Negra Mole	254
D'Oliveiras 1995 Tinta Negra Mole	49
The Rare Wine Co 'Boston', Bual Special Reserve	20

#### GRAPPE & DIGESTIVI

Gaja Darmagi	35
Jacopo Poli Grappa Po' di Poli Secca	14
Sassicaia Grappa	35

### COGNAC

#### THINK A CENTURY AHEAD

Rémy Martin Louis XIII

Half Ounce	175
One Ounce	345
Two Ounces	675

Hennessy Paradis	225
Hennessy Richard	575

# MENÙ VEGANO

Vegan Menu

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## ANTIPASTI e INSALATE

Appetizers & Salads

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### Summer Salad

Heirloom Beets, Watermelon, Vegan Ricotta, Sicilian Pistachios

16

### Farinata

Warm Chickpea Cake, Artichokes, Arugula,  
Lemon Vinaigrette

18

### Minestrone

Classic Genovese-Style Vegetable Soup

15

## SECONDI

Main Courses

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### Ravioli

Roasted Eggplant and Tomatoes

34

### Risotto

Risotto, Artichokes, Roasted Porcini Mushrooms

29

### Lasagna

Zucchini Sheets, Vegan Ricotta, Pesto

24

## DOLCI

Dessert

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### Tartufo

Almond Milk Gelato, Cherry Gelée, Chocolate Cake,  
Amarena Cherries

14