

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

Greek Salad

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

Caprese

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

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 Polpetta

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