

ANTIPASTO SELECTIONS

House Made Roasted Red Peppers	\$10	Prosciutto Di Parma (Aged 24 Months)	\$15
Domestic Fresh Mozzarella	\$10	Wagyu Beef Salami	\$14

HOT APPETIZERS

Fresh Baked Garlic Cheesy Bread with Spicy Marinara (8 pcs.)	\$18
Steamed Clams (Red or White Sauce) By The Pound	\$23
Shrimp Scampi (4 Colossal Shrimp)	\$24
D's Favorite Grilled Octopus	\$20
Tender Grilled Spanish Octopus/Baby Arugula Salad/Blood Orange Vinaigrette/Citrus Aioli & Italian Herb Chimichurri	
House Made Meatballs with Pomodoro Sauce (2 pcs. ,4 oz. each)	\$15
Fresh Hand Turned Sautéed Artichoke Hearts (Garlic/White Wine/Lemon/Butter)	\$28
Fried Calamari with Pepperoncini, Spicy Marinara Sauce & Citrus Aioli	\$20
Fried Zucchini with Spicy Marinara Sauce	\$16

SALADS

Domestic Fresh Mozzarella & Tomato Caprese	\$22
Vine Ripened Tomatoes/Baby Greens/EVOO/Fresh Basil/ Balsamic Glaze	
"D's" House Antipasto Salad	Small \$15.00 Large \$30
Crisp Romaine/Spring Greens/Grape Tomatoes/Roasted Red Peppers/Fresh Mozzarella/Soppressata/ Kalamata Olives/Pepperoncini/Crispy Prosciutto/House Pickled Red Onions/House Vinaigrette	
"D's" House Caesar Salad	Small \$13.00 Large \$26
Crisp Romaine/Parmigiana Reggiano/Grape Tomatoes/Kalamata Olives/House Made Caesar Dressing/ Roasted Garlic & Parmigiana Crostini	
The Ultimate Grilled Vegetable Greek Salad	\$32
Spring Greens/Crisp Romaine/Grilled Asparagus/Zucchini/Roasted Red Peppers/Artichoke Hearts/ Cucumber/Grape Tomatoes/Kalamata Olives/Crumbled Feta/Balsamic Vinaigrette	

Add Protein To Any Salad*

8 oz. Grilled Chicken, \$12/ 8 oz. Grilled Salmon Fillet, \$18/ 4 pcs. Grilled Colossal Shrimp, \$20/
4 oz. Grilled Octopus, \$15

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, & SHELLFISH REDUCES THE RISK OF FOOD-BORN ILLNESS

4155 S. BUFFALO DR, SUITE 115, LAS VEGAS, NV 89147 (702) 248-7048

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PASTA ENTREES

Pasta with House Made Bolognese	\$26
Choice of Fettuccine/Penne Rigate/Rigatoni/Spaghettini/Capellini/Linguine	
Fettuccine Alfredo	\$25
Add 4 oz. Grilled Chicken, \$6/Add Broccoli, \$5/ Add Grilled Colossal Shrimp, 4 pcs. \$20	
Cajun Spice Available Upon Request, Add \$2	
“D’s” House Made Specialty Ravioli	MP
Fresh House Made Egg Pasta, Hand Made with Chef’s Selection of Fillings, See Server for Details	
Tortellini “D”	\$26
Four Cheese Tortellini/Diced Prosciutto/Sautéed Mushrooms/Sweet Peas/Pink Vodka Sauce	
Fettuccine with Shrimp & Mushrooms	\$35
4 Colossal Shrimp/Sautéed Mushrooms/ Pink Vodka Sauce	
Spaghettini and House Made Meatballs with Pomodoro Sauce	\$25
Linguine with Clams (Red or White Sauce)	\$32
Fresh Clams in the Shell/Chopped Clams/Garlic/Crushed Red Pepper	
Linguine w/ Shrimp Fra Diavolo (Spicy)	\$32
4 Colossal Shrimp/Garlic/Crushed Red Pepper/White Wine/Pomodoro Sauce/ Add Anchovy \$4	
Chef Dan’s Steak ‘n’ Rigatoni (Spicy)	\$34
Beef Tenderloin/Pepperoncini/Garlic/Calabrian Peppers/Cremini Mushrooms/Demi Glace/Ricotta	
Frutti Di Mare (Red or White Sauce with Crushed Red Peppers)	\$50
Fresh Clams in the Shell/Chopped Clams/Colossal Shrimp/Sea Scallops/Calamari/Linguine	
Cajun Spice Available Upon Request, Add \$2	
Spaghettini All’ Amatriciana (Mildly Spicy)	\$30
Guanciale/Pancetta/Garlic/White Wine/Pomodoro/Calabrian Peppers/Pecorino/Parmigiana	
Penne with Broccoli Aglio e Olio	\$22
Add 4 oz. Grilled Chicken, \$6/Add 8 oz. Grilled Salmon, \$18/Add Grilled Colossal Shrimp, 4 pcs. \$20	
Cajun Spice Available Upon Request, Add \$2	

Add Side Salad or Soup to Your Entrée

Caesar \$13/Antipasto Salad \$15/House Salad \$8/Soup \$8

Gluten Free Pasta Selections Available Upon Request

Please Inform Your Server of any Food Allergies or Dietary Restrictions

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CHICKEN ENTREES

SERVED WITH CHOICE OF SAUTEED GREEN BEANS OR PENNE POMODORO

Chicken Piccata	\$32
Lightly Floured Chicken Scallopini/Mushrooms/ Lemon Butter Sauce/ Capers Included Upon Request	
Chicken Marsala	\$37
Lightly Floured Chicken Scallopini/Mushrooms/Premium Lombardo Sweet Marsala Wine/Glace de Poulet/ Glace de Veau	
Chicken with Artichoke Hearts	\$37
Lightly Floured Chicken Scallopini/Fresh Hand Turned Artichoke Hearts/White Wine/Garlic/ Glace De Poulet/Hint of Fresh Lemon	
Chicken Parmigiana	\$32
Lightly Breaded Chicken Scallopini/Pomodoro/Baked with Mozzarella	
Chicken Milanese	\$30
Lightly Breaded Chicken Scallopini/ Fresh Lemon/Spring Greens/Grape Tomatoes/EVOO	
Add Sauteed Artichoke Hearts, \$14/Add Baked Mozzarella, \$6/Add Prosciutto, \$7/ Add Side Marinara Sauce, \$6/Add Side Puttanesca Sauce, \$6/Add Lemon, Butter & Caper Sauce \$8	
Chicken Francaise	\$30
Lightly Floured & Egg Dipped Chicken Scallopini/Lemon Butter Sauce/Capers Included Upon Request	

FISH ENTREES

Grilled Norwegian Salmon *	\$35
With Puttanesca Sauce, Lemon Butter with Capers, Pomodoro with Fresh Basil	
Cajun Spice Available, Add \$2	
SERVED WITH CHOICE OF SAUTEED GREEN BEANS OR PENNE POMODORO	
New Zealand Orange Roughy Francaise *	\$40
Lightly Floured & Egg Dipped/Lemon Butter Sauce/Capers Included Upon Request	
Substitute Puttanesca Sauce, Add \$6	
SERVED WITH CHOICE OF SAUTEED GREEN BEANS OR PENNE POMODORO	

Add Side Salad or Soup to Your Entrée

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All Fish & Chicken Entrees Can Be Prepared Gluten Free Upon Request
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CHEF'S SPECIALTIES

Eggplant Parmigiana	\$25
Lightly Breaded Roasted Eggplant Layered with Mozzarella/Pomodoro/Baked to Perfection Served with Choice of Sautéed Green Beans or Penne Pomodoro on the Side	
Chef Dan's Lasagna Bolognese	\$26
Shrimp Scampi (6 Colossal Shrimp)	\$34
Lightly Floured and Sautéed/ White Wine/Fresh Lemon/Fresh Garlic/Butter Sauce Over Capellini, Add \$2/ With Spinach & Parmigiana Reggiano, Add \$9/Cajun Spice Available, Add \$2	
8 oz. Grilled New Zealand Certified Angus Beef Filet Mignon*	\$45
Served with Sauteed Asparagus Spears, Petite Roasted Potatoes, & Sauteed Cremini Mushrooms in Red Wine Demi Glace	
"D's" House Signature Veal Scaloppini	\$45
Premium Veal NY Strip Cutlets, Pounded Thin, Lightly Floured & Sauteed/Cremini Mushrooms/ Artichoke Hearts/White Wine/Garlic/ Glace de Poulet/Glace de Veau/Topped with Crispy Prosciutto Served with Choice of Penne Pomodoro or Sautéed Green Beans on the Side	
Also Available: Parmigiana, Milanese, Picatta, Marsala, Please Ask Your Server	\$45
Parmigiana Crusted Bone-In Veal Rib-Eye*	\$60
Served with Risotto, Sauteed Asparagus Spears, and Red Wine Demi Glace (*Contains Dairy/Cheese*) **Also Available Pounded Thin: Parmigiana, Milanese, Picatta, Marsala, Please Ask Your Server**	

Add Side Salad or Soup to Your Entrée

Caesar \$13/Antipasto Salad \$15/House Salad \$8/Soup \$8

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Sides

Broccoli with Garlic & EVOO	\$12	Side of Spinach with Garlic & EVOO	\$9
Pomodoro Sauce	\$6	Side of Marinara	\$6
Alfredo Sauce	\$8	Sweet Baby Peas	\$8
Asparagus Spears	\$10	Puttanesca Sauce	\$6
Side of Penne Pomodoro	\$6	Side of Sautéed Green Beans	\$6

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