

## ANTIPASTO SELECTIONS

House Made Roasted Red Peppers	\$7	Prosciutto Di Parma (Aged 24 Months)	\$12
Domestic Fresh Mozzarella	\$9	Wagyu Beef Salami	\$12

## HOT APPETIZERS

Fresh Baked Garlic Cheesy Bread with Spicy Marinara (8 pcs.)	\$15
Steamed Clams (Red or White Sauce) By The Pound	\$20
Shrimp Scampi (4 Colossal Shrimp)	\$22
D's Favorite Grilled Octopus	\$18
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)	\$13
Fresh Hand Turned Sautéed Artichoke Hearts (Garlic/White Wine/Lemon/Butter)	\$26
Fried Calamari with Pepperoncini, Spicy Marinara Sauce & Citrus Aioli	\$18
Fried Zucchini with Spicy Marinara Sauce	\$14

## SALADS

Domestic Fresh Mozzarella & Tomato Caprese	\$20
Vine Ripened Tomatoes/Baby Greens/EVOO/Fresh Basil/ Balsamic Glaze	
"D's" House Antipasto Salad	Small \$12.50                      Large \$25
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 \$10.00                      Large \$20
Crisp Romaine/Parmigiana Reggiano/Grape Tomatoes/Kalamata Olives/House Made Caesar Dressing/ Roasted Garlic & Parmigiana Crostini	
The Ultimate Grilled Vegetable Greek Salad	\$30
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, \$10/ 8 oz. Grilled Salmon Fillet, \$15/ 4 pcs. Grilled Colossal Shrimp, \$18/ 4 oz. Grilled Octopus, \$13

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

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## PASTA ENTREES

<b>Pasta with House Made Bolognese</b>	<b>\$24</b>
Choice of Fettuccine/Penne Rigate/Rigatoni/Spaghettini/Capellini/Linguine	
<b>Fettuccine Alfredo</b>	<b>\$25</b>
Add 4 oz. Grilled Chicken, \$5/Add Broccoli, \$4/ Add Grilled Colossal Shrimp, 4 pcs. \$18	
Cajun Spice Available Upon Request, Add \$1	
<b>“D’s” House Made Specialty Ravioli</b>	<b>MP</b>
Fresh House Made Egg Pasta, Hand Made with Chef’s Selection of Fillings, See Server for Details	
<b>Tortellini “D”</b>	<b>\$24</b>
Four Cheese Tortellini/Diced Prosciutto/Sautéed Mushrooms/Sweet Peas/Pink Vodka Sauce	
<b>Fettuccine with Shrimp &amp; Mushrooms</b>	<b>\$32</b>
4 Colossal Shrimp/Sautéed Mushrooms/ Pink Vodka Sauce	
<b>Spaghettini and House Made Meatballs with Pomodoro Sauce</b>	<b>\$22</b>
<b>Linguine with Clams (Red or White Sauce)</b>	<b>\$30</b>
Fresh Clams in the Shell/Chopped Clams/Garlic/Crushed Red Pepper	
<b>Linguine w/ Shrimp Fra Diavolo (Spicy)</b>	<b>\$30</b>
4 Colossal Shrimp/Garlic/Crushed Red Pepper/White Wine/Pomodoro Sauce/ Add Anchovy \$2	
<b>Chef Dan’s Steak ‘n’ Rigatoni (Spicy)</b>	<b>\$32</b>
Beef Tenderloin/Pepperoncini/Garlic/Calabrian Peppers/Cremini Mushrooms/Demi Glace/Ricotta	
<b>Frutti Di Mare (Red or White Sauce with Crushed Red Peppers)</b>	<b>\$45</b>
Fresh Clams in the Shell/Chopped Clams/Colossal Shrimp/Sea Scallops/Calamari/Linguine	
Cajun Spice Available Upon Request, Add \$1	
<b>Spaghettini All’ Amatriciana (Mildly Spicy)</b>	<b>\$28</b>
Guanciale/Pancetta/Garlic/White Wine/Pomodoro/Calabrian Peppers/Pecorino/Parmigiana	
<b>Penne with Broccoli Aglio e Olio</b>	<b>\$20</b>
Add 4 oz. Grilled Chicken, \$5/Add 8 oz. Grilled Salmon, \$15/Add Grilled Colossal Shrimp, 4 pcs. \$18	
Cajun Spice Available Upon Request, Add \$1	

### Add Side Salad or Soup to Your Entrée

Caesar \$10/Antipasto Salad \$12.50/House Salad \$6/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

<b>Chicken Piccata</b>	<b>\$30</b>
Lightly Floured Chicken Scallopini/Mushrooms/ Lemon Butter Sauce/ Capers Included Upon Request	
<b>Chicken Marsala</b>	<b>\$35</b>
Lightly Floured Chicken Scallopini/Mushrooms/Premium Lombardo Sweet Marsala Wine/Glace de Poulet/ Glace de Veau	
<b>Chicken with Artichoke Hearts</b>	<b>\$35</b>
Lightly Floured Chicken Scallopini/Fresh Hand Turned Artichoke Hearts/White Wine/Garlic/ Glace De Poulet/Hint of Fresh Lemon	
<b>Chicken Parmigiana</b>	<b>\$30</b>
Lightly Breaded Chicken Scallopini/Pomodoro/Baked with Mozzarella	
<b>Chicken Milanese</b>	<b>\$27</b>
Lightly Breaded Chicken Scallopini/ Fresh Lemon/Spring Greens/Grape Tomatoes/EVOO	
Add Sauteed Artichoke Hearts, \$12/Add Baked Mozzarella, \$6/Add Prosciutto, \$5/ Add Side Marinara Sauce, \$5/Add Side Puttanesca Sauce, \$6/Add Lemon, Butter & Caper Sauce \$6	
<b>Chicken Francaise</b>	<b>\$27</b>
Lightly Floured & Egg Dipped Chicken Scallopini/Lemon Butter Sauce/Capers Included Upon Request	

## FISH ENTREES

<b>Grilled Norwegian Salmon *</b>	<b>\$30</b>
With Puttanesca Sauce, Lemon Butter with Capers, Pomodoro with Fresh Basil	
Cajun Spice Available, Add \$1	
SERVED WITH CHOICE OF SAUTEED GREEN BEANS OR PENNE POMODORO	
<b>New Zealand Orange Roughy Francaise *</b>	<b>\$35</b>
Lightly Floured & Egg Dipped/Lemon Butter Sauce/Capers Included Upon Request	
Substitute Puttanesca Sauce, Add \$2	
SERVED WITH CHOICE OF SAUTEED GREEN BEANS OR PENNE POMODORO	

### Add Side Salad or Soup to Your Entrée

Caesar \$10/Antipasto Salad \$12.50/House Salad \$6/Soup \$8

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

<b>Eggplant Parmigiana</b>	<b>\$25</b>
Lightly Breaded Roasted Eggplant Layered with Mozzarella/Pomodoro/Baked to Perfection Served with Choice of Sautéed Green Beans or Penne Pomodoro on the Side	
<b>Chef Dan's Lasagna Bolognese</b>	<b>\$24</b>
<b>Shrimp Scampi (6 Colossal Shrimp)</b>	<b>\$30</b>
Lightly Floured and Sautéed/ White Wine/Fresh Lemon/Fresh Garlic/Butter Sauce Over Capellini, Add \$1/ With Spinach & Parmigiana Reggiano, Add \$8/Cajun Spice Available, Add \$1	
<b>8 oz. Grilled New Zealand Certified Angus Beef Filet Mignon*</b>	<b>\$40</b>
Served with Sauteed Asparagus Spears, Petite Roasted Potatoes, & Sauteed Cremini Mushrooms in Red Wine Demi Glace	
<b>"D's" House Signature Veal Scaloppini</b>	<b>\$45</b>
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	
<b>**Also Available: Parmigiana, Milanese, Picatta, Marsala, Please Ask Your Server**</b>	<b>\$45</b>
<b>Parmigiana Crusted Bone-In Veal Rib-Eye*</b>	<b>\$60</b>
Served with Risotto, Sauteed Asparagus Spears, and Red Wine Demi Glace (*Contains Dairy/Cheese*) <b>**Also Available Pounded Thin: Parmigiana, Milanese, Picatta, Marsala, Please Ask Your Server**</b>	

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### Sides

Broccoli with Garlic & EVOO	\$10	Side of Spinach with Garlic & EVOO	\$8
Pomodoro Sauce	\$4	Side of Marinara	\$5
Alfredo Sauce	\$6	Sweet Baby Peas	\$6
Asparagus Spears	\$9	Puttanesca Sauce	\$6
Side of Penne Pomodoro	\$4	Side of Sautéed Green Beans	\$4

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