

# SOCIAL MENU

5pm to 7pm at the bar daily



## WINE

seasonal selections

Vino del Giorno \$5  
Sparkling / White / Red



## COCKTAIL

San Remo \$6



## BEER

seasonal selection

Birra del Giorno \$4

# BAR

SPICED ALMONDS \$3.50

MARINATED OLIVES \$4.50

OYSTERS ON THE HALF SHELL (3) \$12  
basil & pickled ramp mignonette

SALUMI & FORMAGGI \$15  
chef's selection of three

SHORT RIB POLPETTE \$9

MORTADELLA & BURRATA FOCACCIA \$9

BALSAMIC GLAZED PORK RIBS \$11

PIZZA OF THE WEEK \$11



A Restaurant By Scott Conant

## SPECIALTY COCKTAIL

### SUMMERLIN SPRITZ \$14

Italicus Rosolio Di Bergamotto, prosecco,  
Fever Tree Club Soda, over ice sphere

### SAN REMO \$14

bourbon, sweet vermouth, elderflower,  
Campari, orange & lime

### SICILIAN COLLINS \$12

2nite Vodka, Campari, fresh lemon sour,  
rosemary, San Pelligrino Blood Orange Soda

### M.F.G. (MASSO FRIZZANTE GIN) \$14

Spring 44 Gin, grapefruit, thyme & basil, San  
Pelligrino Pomelmo, Fever Tree Elderflower  
Tonic, over ice sphere

### LA FIAMMA \$14

Elijah Craig Small Batch Bourbon, Italicus  
Rosolio Di Bergamotto, Aperol, Cinzano Dry  
Vermouth, grapefruit bitters, over ice sphere

### DAIQUIRI BIANCO \$12

Montanaro Bianco Vermouth, Chartreuse Green,  
fresh lime juice, basil syrup, served up

### L'AMARA PESCA \$12

Campari, white peach & passion fruit puree,  
thyme, Prosecco

### LALNA \$12

Henry Mckenna 10yr Bourbon, Foro Amaro, Briotett  
Crème de Banana, Luxardo Amaretto Di Saschira,  
served up

### THE ITALIAN DRAGON \$14

Casa Dragones Blanco Tequila, Luxardo  
Maraschino, fresh lime juice, San Pellegrino  
Pompelmo

### TOSCANO SUNSET \$14

Bulleit Rye, Luxardo Amaretto Di Saschira,  
fresh lime sour, Fruitations Cranberry Syrup

### OPULANCE \$16

Absolut Elyx Vodka, Italicus Rosolio Di  
Bergamotto, Montanaro Bianco Vermouth, Bitter  
Truth Orange Bitters, served up

### LUCE ROSSO NEGRONI \$14

Bulldog Gin, Campari, Cinzano Sweet Vermouth,  
served a light bulb; one dollar from each  
negroni will benefit Keep Memory Alive and the  
mission of Cleveland Clinic Lou Ruvo Center  
for Brain Health.

### ITALIAN STALLION \$12

Deep Eddy Orange Vodka, Italicus Rosolio Di  
Begamotto, fresh lime juice, basil syrup, Fever  
Tree Ginger Beer

## BEER

### BIRRA MORETTI LA ROSSA, DRAFT \$8

Doppelbock Ale, Italy 7.2% abv

### BIRRA MORETTI L'Autentica \$7

Lager, Italy 4.6% abv

### MODELO ESPECIAL \$6

Lager, Mexico 4.4% abv

### BAD BEAT BLUFFING ISN'T WEISS \$6

Hefeweizen, Henderson, NV 5.1% abv

### TENAYA CREEK 702 PALE \$7

American Pale Ale, Las Vegas, NV 5.2% abv

### BIRRA MENABREA AMBRATA \$9

Amber Ale, Italy 5.0% abv

### CRAFTHAUS RESINATE \$8

IPA, Henderson, NV 6.5% abv

### GREAT BASIN OUTLAW MILK STOUT \$7

Stout Reno, NV 5.3%

### EPIC SOUR IPA TART & JUICY \$8

Specialty, Utah 4.5% abv

### FIRESTONE (SEASONAL) MP

Paso Robles, CA