

Zeffirino Lunch Menu

Il Pranzo

*~Antipasti~
Appetizers*

Tonno al Limone con Capperi \$14.95

Sliced Raw Tuna served with Lemon Dressing and Capers

Insalata Alternativa \$14.00

Mixed Sprouts, Toasted Almonds, Smoked Tofu, Berries, Extra Virgin Olive Oil

Sfoglie di Glutine, Scaglie di Parmigiano e Germogli di Rucola \$ 17.00

Seitan Carpaccio with Shaved Parmigiano, Rucola Sprouts, Extra Virgin Olive Oil

Prosciutto di San Daniele con Melone \$14.95

Prosciutto San Daniele with Melon

Salumi e Formaggi \$15.95

Italian Cold Cuts and Cheeses

Caprese \$14.95

Buffalo Mozzarella, Tomato, Basil and Bell Peppers

Ostriche Fresche

(Species of Oysters change depending on Market Conditions)

Oysters Order of 6 - \$14.95 Order of 12 - \$24.95

Calamari Fritti \$13.95

Fried Calamari served with Spicy Marinara

*~Zuppe~
Soup*

Zuppa del Giorno \$5.95

Soup of the day

*~Insalate~
Salads*

Insalata Cesare \$8.95

Caesar Salad

Orzo Perlato, Pomodorini, Gorgonzola, Barbabietole e Rucola \$ 12.95

Pearl Barley, Cherry Tomato, Gorgonzola, Roasted Red Beet Salad and Rucola Sprouts

Insalata Mista \$8.95

Spring Mix Salad with Raisins, Pine Nuts, Baked Asiago Cheese, Olive Oil and Vinegar

**Above salads can be served with grilled chicken, salmon or shrimp*

Chicken \$9.00

Salmon \$10.95

Shrimp \$10.95

For parties of six or more, an 18% service charge will be added

Zeffirino

3377 Las Vegas Blvd. S. (at The Venetian)
Las Vegas, NV 89119
Phone: (702) 414-3500

Make Online Reservations
Or Email this Menu at: YourRC.com

~Paste - Risotti~

~Pasta - Rice~

Lasagne all'Emiliana \$15.95

Baked Lasagna with Meat Sauce, Tomato, Béchamel and Parmigiano Cheese

Risotto Gamberetti e Granchio \$18.00

Carnaroli Rice with Crabmeat, Baby Shrimp, Onions, Garlic, a Touch of Tomato and White Wine

Ravioli Integrali di Tofu alla Crema di Asparagi \$16.95

Homemade Whole Wheat Tofu Ravioli with Asparagus Sauce

Fettuccine alla Sorrentina \$16.95

Homemade Fettuccine Sautéed with Tomato, Basil and topped with Diced Buffalo Mozzarella

Taglierini all'Astice \$20.00

Homemade Pasta with Half of a 1 ½ lb. Lobster, White Wine, and Garlic in a Light Tomato Sauce

~Pesci Vari~

Fresh Fish

Filetto di Branzino alla Catalana \$25.00

Pan Seared Mediterranean Sea Bass Fillet with White Wine and Lobster Meat, served in a Pink Sauce and Spinach

Tonno Glassato agli Agrumi, Acciughe e Zafferano \$24.00

Grilled Tuna, with Citrus, Anchovies and Saffron

Zuppa d'Astice, Riso Nero, Pomodoro e Curcuma \$22.00

Braised Half of a 1 ½ lb. Lobster, with White Wine, Tomato, Black Rice and Turmeric

Sogliola in Crosta di Pane, Ananas al Rosmarino con Aceto di Mele \$ 24.00

Baked Bread Crusted Flounder Sole, Rosemary and Apple Vinegar Pineapple

~Carni e Pollame~

Meat and Poultry

Petto di Pollo alla Parmigiana \$18.95

Pan Seared Breaded Chicken Breast, topped with Tomato, Mozzarella, and Parmigiano Cheese served with Sautéed Tomato Pasta

Filetto alla Ricca Piemontese \$24.00

Pan Seared Beef Tenderloin Filet with Marsala and Rum, Foie Gras served over Fontina Cheese with Truffle and Sautéed Porcini Mushrooms

Lombo d'Agnello, al Vincotto Balsamico con Insalata d'Arance \$24.00

Baked, Sliced Lamb Loin, Vincotto Balsamic Sauce and Oranges Salad

Piccate Vegetali, Funghi, Cipolle, Asparagi al Vino Rosso \$20.00

Sauteed sliced Seitan with Mushrooms, Braised Onions, Asparagus, and Red Wine

Side Dishes

Green Beans \$ 10.00

Asparagus \$ 10.00

Broccoli \$ 10.00

Roasted Potatoes \$ 10.00

Pasta with Tomato Sauce \$ 12.50 Fettuccine Alfredo \$12.95

~Dolci~
Desserts

Tiramisu \$12.95

Mascarpone Cream with Lady Fingers Sponge

La Sfogliata \$13.95

Layers of Baked Puff Pastry with Zeffirino's Cream

Semifreddo al Cioccolato con Interno Liquido al Cioccolato \$13.50

Semi Frozen Chocolate with Liquid Chocolate Heart

La Diabella \$ 13.95 (Sucrose Free)

Bavarian White Chocolate Cream, Milk Chocolate Ganache

Gelati e Sorbetti Artigianali \$12.50

Assorted Italian Artisan Gelato and Sherbets

Assortimento Formaggio Classici \$24.95

Provolone, Parmigiano, Gorgonzola and Fontina-3 pieces each

"Gelato Creations"

Affogato al Caffè' \$12.50

Vanilla Cream Gelato with Espresso and Whipped Cream

Affogato all'Whiskey \$12.50

Raisins, Marsala Gelato with Whisky, Whipped Cream

Coppa di Frutta con Gelato \$12.50

Your Choice of Gelato with Fresh Fruit

Coppa Paciugo \$12.50

Croccante, Pistachio and Malaga Gelato, with Whipped Cream & Raspberries

"Gelati"

~Cioccolato~Pistachio~Crema~Nocciola~Fragola~Tiramisu~

Dinner

Appetizers

Mozzarella di Bufala la Mandara alla Caprese \$20.00

Mandara Buffalo Mozzarella with Yellow Tomato, served with a Basil Sprout Salad and Balsamic Reduction

Avocado al Balsamico con Astice \$26.00

Avocado with Balsamic Vinegar and Lobster

Affettato di Salumi Misti \$20.00

Sliced Italian Cold Cuts with Black Olives, Cheese and Bell Peppers

Prosciutto di San Daniele con Melone \$18.00

Prosciutto San Daniele with Melon

Sfoglie di Glutine, Scaglie di Parmigiano e Germogli di Rucola \$ 16.00

Seitan Carpaccio with shaved Parmigiano, Rucola Sprouts, Extra Virgin Olive Oil

Gamberi al Vapore \$22.00

Steamed Jumbo Shrimp (Chilled)

Scigno di Saperi di Mare \$90.00

Mixed Seafood Platter: 10 oysters, 4 clams, 6 shrimp, 1 ½ lb. lobster, 4 king crab legs

Ostriche Fresche

Fresh Oysters

(Species of Oysters change depending on Market Conditions) order of 6 \$14.95~ 12 \$24.95

Carpaccio di Manzo, Parmigiano e Germogli di Rucola \$ 22.00

Thin sliced Beef Tenderloin, Cherry Tomatoes, shaved Parmigiano, Rucola Sprouts

Fritto di Calamari e Zucchine \$18.00

Fried Calamari and Breaded Zucchini

~Insalate~

Salads

Insalata Cesare \$11.00

Caesar Salad with Toasted Croutons

Insalata Mista \$11.00

Spring Mix Salad with Raisins, sun dried Strawberries, Pine Nuts, Baked Asiago Cheese, Olive Oil and Vinegar

Orzo Perlato, Pomodorini, Gorgonzola e Barbabietole \$ 11.95

Pearl Barley, Cherry Tomato, Gorgonzola, roasted Red Beet Salad and Sprouts

Insalata Alternativa \$ 14.00

Mixed Sprouts, Toasted Almonds, Smoked Tofu, Berries, Extra Virgin Olive Oil

Dinner

Soups

Minestra di Legumi e Cereali \$10.00

Legumes, Cereal and Vegetable Soup

Zuppa del Giorno \$10.00

Soup of the Day

~ Paste -Risotti ~

~ Pasta -Rice ~

Risotto Gamberetti e Granchio \$32.00

‘Azienda Agricola Rapio’ Carnaroli rice with Crabmeat, Shrimp, Garlic, a touch of Tomato and White Wine

Fettuccine alla Bolognese \$25.00

Homemade Fettuccine sautéed with Meat Sauce

Taglierini alla Sorrentina \$24.00

Homemade Pasta sautéed with Tomato, Basil and topped with diced Buffalo Mozzarella

Fettuccine al Granchio, Astice e Gamberi \$42.00

Homemade Fettuccine sautéed with Crabmeat, Half of a 1 ½ lb. Lobster, and Shrimp with a touch of Tomato Sauce

Linguine Gamberi e Capesante \$32.00

Linguine with Shrimp, Sea Scallops, Garlic and Olive Oil in a light Tomato Sauce

Taglierini allo Zafferano all’Astice \$33.00

Homemade Saffron Pasta with Garlic, White Wine, 1 ½ lb. Lobster in a light Tomato Sauce

Trofie alla Crema di Pesto con Patate e Fagiolini \$24.00

Homemade Pasta sautéed in a Pesto Cream Sauce with Potatoes and Green Beans

Linguine senza Glutine ,Vongole, Pomodori Ciliegia, e Zafferano \$ 30.00

Gluten free Linguine, with Clams, Cherry Tomatoes and Saffron

Ravioli Integrali di Tofu alla Crema di Asparagi \$ 26.00

Homemade Whole Wheat Tofu Ravioli with Asparagus Sauce

Dinner

~Pesce Fresco~
~Fresh Fish~

Filetto di Branzino alla Catalana \$40.00

Pan Seared Mediterranean Sea Bass Fillet with White Wine, Half of a 1 ½ lb. Lobster served in a Pink Sauce

Guazetto di Vongole, Gamberi, Asparagi con Pompelmo \$ 30.00

Clams and Shrimp sauteed with Asparagus, Cherry Tomato, Bulgur Grain and Grapefruit

Baccala' fresco alla Genovese \$32.00

Pan seared Black Cod with Extra Virgin Olive Oil, dried Porcini Mushrooms, Garlic, Parsley, Anchovies, White Wine and Lemon Juice

Zuppa di Astice, Riso Nero, Pomodoro e Curcuma \$38.00

Braised 1 ½ lb. Lobster with White Wine, Tomato, Black Rice and Turmeric

Spigola Grigliata al Salmoriglio \$38.00

Grilled whole Mediterranean Sea Bass served with Garlic, Extra Virgin Olive Oil, Oregano, Lemon Juice and Parsley Sauce

Tonno Glassato agli Agrumi, Acciughe e Zafferano \$38.00

Grilled Tuna with Citrus, Anchovies and Saffron

Sogliola in Crosta di Pane, Ananas al Rosmarino con Aceto di Mele \$ 38.00

Baked Bread Crusted Flounder Sole, Rosemary and Apple Vinegar Pineapple

**Alcuni Filetti di Pesce potrebbero contenere delle Lische*

**Fillet of Fish may have bones*

Side Dishes

Green Beans \$ 10.00

Asparagus \$ 10.00

Broccoli \$ 10.00

Roasted Potato \$ 10.00

Pasta with Tomato \$ 12.50

Fettuccine Alfredo \$ 12.95

For parties of six or more, a service charge of 18% will be added

Plenty of room for your Private Affair

Our friendly banquet and event coordinators look forward to creatively satisfying your most specific dining requirements.

Private and Semi-Private Rooms Available

You can rely on Zeffirino to host a memorable event for you and your guests. For more information call Cecilia Liotine at 702-414-1066 or email at cliotine@zeffirinolasvegas.com

Dinner

~Carni e Pollame~

~Meat and Poultry~

Filetto alla Ricca Piemontese \$44.00

Pan seared Beef Tenderloin Filet with Marsala and Rum, Foie Gras served over Fontina Cheese with Truffle and Sautéed with Porcini Mushrooms

Piccate Vegetali, Funghi, Cipolle, Asparagi al Vino Rosso \$ 30.00

Sauteed sliced Seitan with Mushrooms, Braised Onions, Asparagus, Red Wine

Pollo alla Fontina con Crema al Tartufo \$28.00

Pan seared Chicken Breast, filled with Fontina Cheese in a Truffle Cream Sauce

Controfiletto alla Brace, Melanzane all'aglio Crema d'Arrosto \$44.00

Grilled N.Y. Sirloin Steak, Sautéed Eggplant with Roasted Garlic Sauce

Lombo d'Agnello al Vincotto Balsamico Insalata con Insalata d'Arance \$46.00

Baked, sliced Lamb Loin with Vincotto Balsamic Sauce and Oranges Salad

~Le Specialita' della Casa~

Costoletta di Vitello alla Valdostana \$44.00

Pan seared breaded Veal Chop filled with Fontina Cheese served over a Barolo Wine Fontina Cheese Fondue

Ossobuco di Vitello Brasato \$ 40.00

Braised Veal Shank, Red Wine and Mushrooms

Aragosta Diavolo \$48.00

A succulent 1 ½ lb. Lobster, Shrimp, Mussels, Clams and Scallops served over Linguine in a Spicy Tomato Sauce

Costoletta di Vitello alla Parmigiana \$44.00

Pan seared Veal Chop topped with Tomato, Mozzarella and Parmigiano Cheese served with Linguine Tomato Sauce

Filetto di Manzo alla Griglia in Salsa di Vendemmia \$44.00

Grilled Prime Beef Tenderloin served with a reduction of Red Wine, Raisins, Grapes and Pine Nuts

Filetto Vegetale, Marsala e Funghi \$ 30.00

Pan Seared Smoked Tofu Filet, Mushrooms, Marsala Sauce

~Buon Appetito~

Grazie D'Aver Scelto Zeffirino

Francesco Schintu
Executive Chef

ZEFFIRINO COMPLETE DINNER MENU

Note: Not valid with any other promotion

\$ 44.95

Appetizer

(Choice of one)

Soup of the Day Caesar Salad

Tomato and Mozzarella

Fried Calamari with Breaded Zucchini

Cured Beef Carpaccio with Lemon Dressing and shaved Parmigiano

Pasta

Homemade Pasta filled with Veal, Cheese, and Fruit served in a Pesto Cream Sauce

Entrée

(Choice of one)

Pan Seared Salmon Fillet with White Wine, Garlic, Capers and Tomato Sauce

*Grilled Mediterranean Sea Bass with White Wine, Garlic,
Lemon and Sun Dried Tomato*

Pan Seared Chicken Breast with Marsala Wine, Bell Peppers, and Mushrooms

Baked Lasagna with Meat Sauce, Tomato, Béchamel and Parmigiano

Grilled Beef Tenderloin Medallion with Barolo Reduction

Pan Seared Smoked Tofu Fillet, Mushrooms, and Marsala Sauce

Eggplant Parmigiana with Pasta

Grilled sliced N.Y. Steak with Baby Mix Salad

Dessert

Assorted Mini Pastries with Coffee or Tea

Tax and Gratuity are not Included

Grand Canal Menu

(Complete lunch includes choice of appetizer, main course, dessert, and coffee)

\$22.95

~Appetizer~

(Choice of one)

Caesar Salad

6" pizza with tomato, cheese, and basil

Seafood Salad

Tomato and Mozzarella

Chicken Tenders with Spicy Tomato Sauce

Fried Calamari and Zucchini

Soup of the Day

Appetizer Special of the Day (add \$3.00)

~Entree~

(Choice of one)

Homemade Pasta filled with veal, sautéed with garlic, bell peppers, mushrooms, and tomato

Baked Eggplant Parmigiana topped with cheese, served with a side of tomato linguine

Pan seared salmon filet, in a bread and garlic crust, served with garlic, white wine, onions, parsley, black olives, and tomato sauce

Pan seared Beef Tenderloin Medallion with Mushrooms

Pan seared chicken breast with white wine, topped with asparagus and cheese

Sauteed Spaghetti with bacon, egg yolk, and touch of cream

Special Entrée of the Day (add \$5.00)

~Dessert~

Assorted Mini Pastries with American coffee or hot tea

Children's Menu \$9.95

*Choice of chicken fingers with fries, penne with tomato sauce, or pizza
Vanilla Ice Cream for Dessert*

***Special Promotion for Today!!!**

Glass of House White or Red Wine (add \$5.00)