

ai Pazzi

Italian Restaurant by
Fabio Viviani

ai Pazzi Events 2025



Contact

privatedining@jwmarriottlv.com



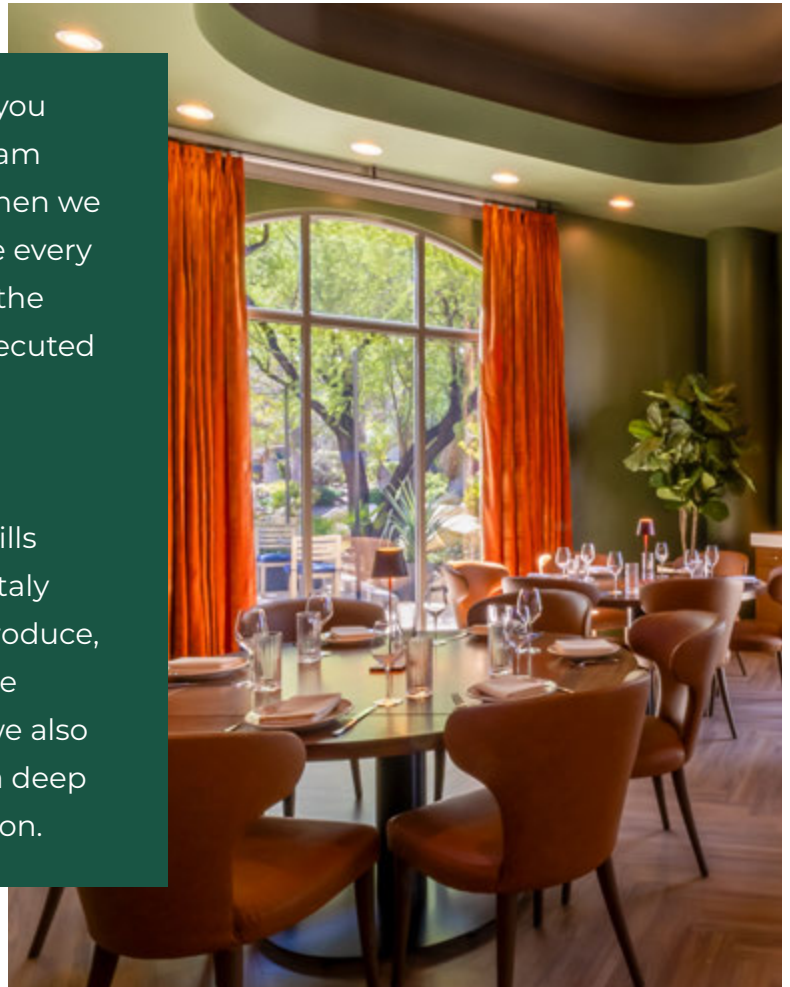
EVENT SPACES

PRIVATE EVENTS

ai Pazzi features a private dining room and semi-private patio. Whether it's a wedding, business meeting, or reception, we can accommodate gatherings ranging from 12 to 100, ensuring every occasion is unforgettable.

We're crazy about hospitality. The second you step through our doors, you'll feel it. My team and I practically live for those moments when we welcome guests like old friends, anticipate every need, and make sure every de- tail—from the table setting to your last sip of wine—is executed with warmth and flair.

We're crazy about authentic Italian flavors. From the sunny coast lines to the rolling hills of Tuscany, we bring all the best tastes of Italy right to your plate—rustic pasta, vibrant produce, perfect steaks, fresh seafood and incredible Pizzas. We don't just stick to the classics; we also serve them with a twist that comes from a deep respect for tradition and a itch for innovation.



ai PAZZI

Italian Restaurant by
Fabio Viviani

ai Pazzi by Fabio Viviani | 221 N. Rampart Blvd. Las Vegas, NV 89145 | aipazzilv.com

AI PAZZI SEATED EVENTS

Private Dining Menu – \$65 per person

Family Style Appetizers

Arancini (V)

Cacio & Pepe, Pecorino Cream, Black Pepper

Whipped Fresh Ricotta Bruschetta (V)(N)

Charred Cabernet Grapes, Toasted Pistachio, Truffled Honey

Classic Caesar

Crisp Romaine, Classic Dressing, Italian Focaccia Croutons & Parmesan Crisp

Main Course Family Style

Wagyu Short Rib Bolognese

Paccheri, Savory Red Wine & Short Rib Ragout, Pecorino Fondue

Mediterranean Branzino

Oregano Oil Vinaigrette, Charred Lemon & Herbs



Pollo Parmigiana

Tomato Sauce, Fresh Mozzarella, 24 Months Aged Parmigiano, Fusilloni in Pomodoro Sauce

Family Style Desserts

Tiramisu

Classic Mascarpone Cream, Lady Finger, Coffee & Cocoa Powder

Frutti de Bosco Panna Cotta

Mix Berries Panna Cotta

AI PAZZI SEATED EVENTS

Private Dining Menu – \$85 per person

Family Style Appetizers

Arancini (V)

Cacio & Pepe, Pecorino Cream, Black Pepper

Crostino

Roasted Woodland Mushrooms, Gorgonzola Fondue, Black Truffle Prosciutto Cotto

Watermelon & Feta (V)(N)

Honey Comb, Spiced Yogurt, Cucumber, Pistachio Mint Vinaigrette

Main Course Family Style

Short Rib Agnolotti

Taleggio Crème, Summer Black Truffle

Mediterranean Branzino

Oregano Oil Vinaigrette, Charred Lemon & Herbs

Scaloppine ai Porcini

Veal Medallions, Porcini Mushrooms Sauce, Herbs Roasted Potato

Family Style Desserts

Tiramisu

Classic Mascarpone Cream, Lady Finger, Coffee & Cocoa Powder

Frutti de Bosco Panna Cotta

Mix Berries Panna Cotta

Lemon Ricotta Cake



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AI PAZZI SEATED EVENTS

Private Dining Menu – \$105 per person

Family Style Appetizers

Salumi & Giardiniera

Imported Cured Meats, Cheeses & Accoutrements

Fabio's Wagyu Meatball

Rich Tomato Sugo, Whipped Ricotta, Torn Basil, Grilled Bread



Burrata

Bacon & Heirloom Tomato Jam, Charred Bread

Ai Pazzi Chop

Mix Greens, Radicchio, Castle Franco, Salumi, Aged Provolone, Pepperoncinis, Chickpea, Roasted Tomatoes, Pickled Onions, Charred Olives, Cucumbers, Ricotta Salata, Aged Red Wine Vinaigrette

Main Course Family Style

Short Rib Agnolotti

Taleggio Crème, Summer Black Truffle

Mediterranean Branzino

Oregano Oil Vinaigrette, Charred Lemon & Herbs

Pollo Scarpariello (G)

Braised Chicken Thighs, House Made Sausage, Braised Bell Peppers, Red Onion, Pepperoncinis, Herbed Roasted Potato

Maialeto

Grilled Pork Chop, Roasted Pepper Romanesco, Peperonata, Cipollini Agro Dolce

Family Style Desserts

Tiramisu

Classic Mascarpone Cream, Lady Finger, Coffee & Cocoa Powder

Frutti de Bosco Panna Cotta

Mix Berries Panna Cotta

Lemon Ricotta Cake

Sticky Toffee Date

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AI PAZZI SEATED EVENTS

Reception

Passed Items

Priced per piece – 24 piece minimum

Chilled Shrimp 4.25

Calabrian Cocktail Sauce

Charred Grape Bruschetta 4.25 v

Rich Tomato Sugo, Whipped Ricotta,
Torn Basil, Grilled Bread

Mini Baked Potato 4.25

Mascarpone, Chives, Bacon

Mini Caprese 4.25 v GF

Tomato, Fresh Mozzarella,
Basil & Balsamic

Meatball Slider 4.25

Whipped Ricotta, Basil

Asparagus Wrapped Prosciutto 4.25

Oregano Oil Vinaigrette,
Charred Lemon & Herbs

Arancini 4.25 v

Cacio & Pepe, Pecorino Cream, Black Pepper

Watermelon & Feta 4.25 v GF

Honey, Spiced Yogurt, Cucumber,
Pistachio Mint Vinaigrette

Smoked Burrata 4.75

Bacon & Heirloom Jam, Charred Bread

Steak Tartare 7.00

Giardiniera, Horseradish, Crostino

Mediterranean Chicken Satay 7.00

Sous Vide Chicken Thigh, Pepperonata

Polpo 7.00

Charred Octopus, Roasted Potatoes,
Lemon Sauce

Short Rib Agnolotti 7.00

Taleggio Crème, Black Truffle

Displays

Priced per person – 20 guest minimum

Roasted Vegetables 11.00 VE GF

Herbage, EVOO, Roasted Garlic,
Aged Sherry Vinegar

Charcuterie 12.00 v

Select Cured Meats & Cheese,
Seasonal Accoutrements,
Grilled Bread

Crudite & Dips 8.00 VE GF

Roasted Garlic Hummus, Olive Tapenade,
Feta & Roasted Pepper Romesco,
Vegetables

Seasonal Fruit 10.00 v GF

Yogurt Dip and Compound Honey

Crostini 9.00

Heirloom Tomato & Basil, Goat Cheese &
Balsamic Onions, Ricotta & Lemon

Chilled Seafood Display MP

Traditional Condiments

AI PAZZI SEATED EVENTS

BUFFET STATIONS

Priced per person – 20 guest minimum

Salads

Proper Caesar Salad 10.00

Romaine, Proper Dressing, Focaccia Croutons, Crisp Parmesan

Ai Pazzi Chop 11.00 GF

Mix Greens, Radicchio, Castle Franco, Salumi, Aged Provolone, Pepperoncini, Chickpea, Roast Tomato, Pickled Onion, Charred Olives, Cucumber, Ricotta Salata, Aged Red Wine Vinaigrette

Watermelon & Feta 9.00 GF V

Honey Comb, Spiced Yogurt, Cucumber, Pistachio Mint Vinaigrette

Tableside Caprese 12.00 GF V

Fresh Mozzarella, Heirloom Tomato, Basil, EVOO, Aged Balsamic

Entrées

Filetto di Manzo 35.00 GF

Grilled Linz Heritage Reserve Beef Tenderloin, Roasted Garlic, EVOO

Maialetto 28.00 GF

Grilled Pork Chop, Roasted Pepper Romesco, Pepperonata, Cipollini Agro Dolce

Pollo Parmigiana 30.00

Tomato Sauce, Fresh Mozzarella, Aged Parmigiano, Fusilloni in Pomodoro Sauce

Roasted Chicken 25.00 GF

Herb Roasted Potatoes, Sauteed Spinach, Natural Jus

Scaloppine ai Porcini 28.00 GF

Veal Medallions, Porcini Mushroom Sauce, Herb Roasted Potato

Wild King Salmon 26.00 GF

Tomato & Olive Oil "Al Fresco"



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AI PAZZI SEATED EVENTS

BUFFET STATIONS

Priced per person – 20 guest minimum

Pasta

Rigatoni Vodka 15.00 v

Creamy Calabrian Chili Vodka Sauce, Aged Parmesan, Burrata

Wagyu Short Rib Bolognese 18.00

Paccheri, Savory Red Wine & Short Rib Ragout, Pecorino Fondue

Fettuccine Alfredo 17.00

Farm Egg Fresh Pasta, Whipped Butter, Aged Parmigiano

Manie Lobster Linguini 22.00

Cherry Tomato, Garlic, White Wine, Lobster Butter, Fresh Basil

Orecchiette 16.00

House Duck Sausage, Charred Fennel, Chile, White Wine

Dessert

Tiramisu 8.00

Whipped Mascarpone Cream, Lady Fingers, Roasted White Chocolate, Espresso

Frutti di Bosco Panna Cotta 8.00

Mixed Berry Custard, Macerated Cherries, Lemon Curd, Basil Meringue, Micro Basil

Lemon Ricotta Cake 8.00

Warm Sponge cake, Champagne Macerated Strawberries, Mint & Vanilla Chantilly Cream

Sticky Toffee Pudding 8.00

Warm Date Cake, Orange Toffee Sauce, Orange Supremes, Vanilla Gelato & Toffee Crumble

Flourless Chocolate Cake 8.00 GF

Fresh Berries, Spiced Chocolate Ganache



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AI PAZZI SEATED EVENTS

GROUP BAR PACKAGES

Premium Beer & Wine Package

Domestic & Import Beer Selection, Premium Wines

1 hour \$32 per person

2 hour \$39 per person

Premium Cocktail Package

Premium Cocktails, Domestic & Import Beer Selections

1 hour \$40 per person

2 hour \$55 per person

Standard Beer & Wine Package

Domestic Beers, House Wines

1 hour \$28 per person

2 hour \$35 per person

Standard Cocktail Package

Well Cocktails, Domestic Beers, House Wines

1 hour \$32 per person

2 hour \$42 per person

Hosted Drinks on Consumption

Please note that menu and prices are subject to change without notice



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GENERAL INFORMATION

LOCATION

ai Pazzi

221 North Rampart Boulevard
Las Vegas, NV 89145

HOURS

Bar & Lounge

Sunday -Tuesday 5pm to 9pm Friday & Saturday 5pm to 10pm

Dinner

Sunday - Tuesday 5pm to 9pm
Friday & Saturday 5pm to 10pm

CAPACITIES

Complete Venue Buyout

250 Stand Up Reception
140 Sit Down Plated

Private Dining Room

60 Stand Up Reception
40 Sit Down Plated

Bar and Lounge

50 Stand Up Reception

Patio

100 Stand Up Reception

CONTACT INFORMATION

General Reservations for Parties under 12

(702) 507-5955

Group Dining Reservations

privatedining@jwmarriottlv.com
(702) 869-7995

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