

ai PALZI

Italian Restaurant by
Fabio Viviani

LAS VEGAS
Restaurant Week
—three square—

\$60 PER PERSON

FIRST COURSE

CRAB & AVOCADO TIMBALE (g)(d)
Jumbo Lump Crab, Hass Avocado, Heirloom Tomatoes,
Ruby Beet Pickled Onions

SECOND COURSE

PAN SEARED CORVINA (g)
Lemon Pepper Encrusted Corvina Fish Filet,
White Wine Caper Sauce, Citrus Arugula Salad

OR

BRAISED WAGYU BEEF SHORT RIBS (g)
Mascarpone Mashed Potatoes, Mission Fig Demi Glaze,
Gremolata

THIRD COURSE

FRUTTI DE BOSCO PANNA COTTA (g)(v)
Mixed Berry Custard, Macerated Berries,
Lemon Curd, Basil Meringue

(v) vegetarian | (g) gluten free | (d) dairy free
*Allergy Warning: Menu items may contain or come into contact with
wheat, eggs, nuts and milk. Ask our staff for more information*