

ITALIAN LUNCH

Choice of 1 Antipasti and 1 Salad, Pizza, or Pasta

AVAILABLE FROM 11 AM TO 3 PM

\$26

ANTIPASTI

POLPETTE

Pork and Beef Meatballs, Mutti Tomato Sauce,
Parmigiano Reggiano® DOP Aged 18 Months

MOZZARELLA

Housemade Mozzarella, Extra
Virgin Olive Oil, Sea Salt

BARBABIETOLA

Roasted Beets, Mozzarella di Bufala,
Hazelnuts, Pomegranate

PROSCIUTTO E PERA

Ferrarini Prosciutto di Parma DOP Aged
18 Months, Poached Bartlett Pears

PIZZA

MARGHERITA

San Marzano Tomato Sauce,
Mozzarella, Basil,
Extra Virgin Olive Oil

MARGHERITA ADD-ONS

Mushrooms +\$3

Spicy Salami +\$3

Sweet Sausage +\$3

Prosciutto di Parma DOP +\$5

PASTA

QUADRATI DI RICOTTA

Calabro Ricotta and Spinach
Filled Pasta, Cherry Tomato
Sauce, Basil

**VESUVIO CON
RAGÙ DI MAIALE**
Afeltra Volcano-Shaped Pasta
di Gragnano IGP, Pork Sausage,
Broccoli Rabe, Chili Flake,
Anchovy Breadcrumbs

TAGLIATELLE ALLA BOLOGNESE

Thin, Ribbon-Shaped,
Housemade Pasta,
Beef and Pork Ragù,
Mutti Tomato, Parmigiano
Reggiano® DOP Aged
18 Months

*Fresh, authentic Italian egg
pasta, made in house every day.*



INSALATE

INSALATA TOSCANA

Tuscan Kale Salad with Crispy
Ceci Beans, Pine Nut Vinaigrette,
Pecorino Romano Zerto

INSALATA ROMANA

Little Gem, Anchovy, Lemon,
Parmigiano Reggiano® DOP
Aged 18 Months

INSALATA DI RUCOLA

Arugula, Parmigiano
Reggiano® DOP Aged 18
Months, Lemon Vinaigrette

PANUOZZO BUFALINA

Arugula, Buffalo Mozzarella,
Cherry Tomato, Grana Padano
DOP Aged 12 Months,
Prosciutto di Parma DOP Aged
18 Months

PANUOZZO NAPOLETANO

Buffalo Mozzarella, Broccoli,
Calabrian Chili,
Fennel Italian Sausage

EAT ALY ^{at} PARK MGM

IL VINO

\$10 EACH BY THE GLASS

SPUMANTE (SPARKLING)

PROSECCO MV
FLOR | VENETO

ROSSO (RED)

“I PERAZZI” 2017
LA MOZZA | TOSCANA | SAUVIGNON

BIANCO (WHITE)

BOMBINO BIANCO 2016
MASSERIA SAN MAGNO | PUGLIA

VINI DEL NORD, CENTRO, E SUD

Wines of the North, Central, and South

VENETO, NORTHERN ITALY

Veneto is the workhorse of Italian wine, considered a united federation of wine. The region offers numerous combinations of microclimates, indigenous grapes and wine traditions that hold their own spectacular fashion.

TOSCANA, CENTRAL ITALY

Located in Central Italy along the Tyrrhenian Coast, Toscana is home to some of the world's most notable wine regions. The sangiovese grape expresses itself differently in the various zones, known to be bright, complex, and savory.

PUGLIA, SOUTHERN ITALY

Known as the “Heel of the Boot,” Puglia has two distinctive growing areas, the temperate, mild north, influenced by the cool Apennines Mountains, and the hot south, with the sea breezes of the Adriatic and Ionian seas. This allows Puglia to produce wines that both deeply concentrated as well as lighter.

