

## **Appetizers & Salads**

### *Brussels Sprouts*

Roasted Brussels sprouts in a sesame balsamic glaze with roasted cashews \$7.95

### *Artichoke*

Cold poached artichoke in a homemade balsamic vinaigrette served butterflied w/shaved parmesan \$14.95

### *Tomato Basil Polenta*

Classic Italian cornmeal baked with cheese & pistachio nuts in a light tomato sauce \$8.95

### *Caprese*

Fresh mozzarella, roma tomatoes garnished with balsamic vinegar, EVOO & fresh basil \$11.95

### *Bruschetta*

Roma tomatoes, onions, fresh basil with toasted ciabatta bread & olive tapenade \$7.95

### *Fresh Steamed Clams*

Served in a rose' garlic broth \$15.95

### *Shrimp Scampi*

Large plump shrimp sautéed in a garlic lemon butter sauce \$14.95

### *Live Forever Salad*

Mixed wild greens, brown rice, roma tomatoes, red onion, EVOO, balsamic vinegar & roasted cashews

Full \$13.95 Half \$8.95

W/ chicken \$16.95 w/ shrimp \$19.95 w/ salmon \$20.95

Alenik style/ Brussel sprouts, avocado, beets, & kale \$5.95

### *Mediterranean Salad*

Fresh Romaine, tomato, red onion, feta cheese, Kalamata olives, oregano in a creamy balsamic vinaigrette

Full \$13.95 half \$8.95

W/ chicken \$16.95 w/ shrimp \$19.95 w/ salmon \$20.95

### *Caesar Salad*

Crisp romaine lettuce in Caesar dressing

Full \$11.95 half \$6.95

W/ chicken \$14.95 w/ shrimp \$16.95 w/ salmon \$18.95

## **Brick Oven Pizza's**

12 inch round

### *Classic Cheese Pizza*

Full \$16.95 Half \$12.95

### *Vegetable Pizza*

A medley of fresh vegetables, cheese, oil & garlic

Full \$18.95 half \$12.95

### *Pizza Bianco*

White pizza with EVOO, fresh tomatoes, cheese, garlic, roasted pistachio nuts and herbs

Full \$18.95 half \$12.95

### *Greek Pizza*

Feta cheese, fresh tomatoes, kalamata olives and oregano

Full \$18.95 half \$12.95

**Plate charge to split dinner \$4.00 All modifications to menu will be charged accordingly.  
Parties of 6 or more, split or separate checks and promotions will be subject to 18% gratuity.  
Management reserves all rights.**

## Entrees

All entrees served with complementary Caesar salad and ciabatta garlic cheese bread.  
Brown rice or whole wheat pasta may be substituted for \$2.00. Vegan options are available.  
Add to any dish Chicken \$4.25 Jumbo Shrimp \$7.50 Salmon \$10.95 Jumbo sea scallops \$15.95

## CREATIVE SPECIALTIES

### *Portofino House Specialty*

Fresh scallops, shrimp and clams served over linguine in a Diablo sauce \$34.95

### *Artisan Pasta Anne*

Spinach pappardelle pasta, grilled shrimp, feta cheese, fresh tomatoes in a scampi sauce \$28.95

### *Linguine & Clams*

Fresh littleneck clams sautéed with EVOO, garlic & clam juice, white or rose \$23.95

### *Linguine Fra- Diablo*

A light spicy red sauce over linguine \$17.95

W/ Chicken \$4.25 W/Jumbo Shrimp \$7.50 W/ Fresh Diver Scallops \$15.95

### *Saffron Shrimp Sauté*

Black squid pasta with tiger shrimp in a saffron cream sauce \$30.95

### *Spinach Linguine EVOO & Garlic*

Spinach pasta, sun-dried tomatoes & fresh mozzarella \$18.95

W/ chicken add \$4.25 W/Jumbo shrimp add \$7.50

### *Rigatoni Primavera*

Sautéed fresh vegetables with EVOO and garlic garnished with roasted cashew nuts \$19.95

W/ chicken add \$4.25 w/Jumbo shrimp add \$7.50 w/salmon \$10.95

### *Ravioli Bianca*

Delicate cheese ravioli – browned butter, fresh basil and roma tomatoes with roasted pistachio nuts \$18.95

### *Mediterranean Sausage*

Sweet Italian sausage, red bell pepper, sweet onion, oregano, Kalamata olives in a robust tomato sauce over rigatoni \$20.95

### *Chicken Davida*

Sautéed chicken breast topped with fried eggplant, sun-dried tomatoes, mozzarella & polenta served with fresh vegetables \$23.95

### *Teatro*

Cracked black pepper pappardelle pasta in a rose cream sauce with sun-dried tomatoes and portabella mushrooms \$20.95

W/ chicken \$4.25 W/ Jumbo shrimp \$7.50

## CLASSICS

Side of meatballs or sausage \$5.95

### *Pappardelle Alfredo*

Double wide fettuccini in a light cream, cheese & butter sauce \$16.95

W/ chicken add \$4.25 W/ Jumbo shrimp add \$ 7.50

### *Linguine with Meatballs or Sausage*

Linguine with sweet Italian sausage or meatballs in a marinara sauce \$16.95

### *Ravioli Pomodoro*

Cheese ravioli in a marinara sauce \$16.95

### *Lasagna*

Fresh pasta, 4 cheeses and sweet Italian sausage in casserole \$19.95

### *Eggplant Parmesan*

Breaded eggplant layered with cheeses baked in casserole \$18.95

### *Franks Favorite Meat sauce*

Finely diced meatballs, onions & spices in a robust tomato sauce over rigatoni \$20.95

### *Baked Rigatoni*

Rigatoni with 4 cheeses in a rose cream sauce baked au gratin \$18.95

Served with chopped meatballs or sausage \$3.95

### *Chicken Marsala*

Mushrooms, onions and chicken served over linguine in a thin Marsala wine sauce with a touch of cream \$23.95

### *Chicken Parmesan*

Classic chicken parmesan with a side of rigatoni pasta Pomodoro \$23.95

*David and family have proudly been serving the Las Vegas restaurant scene since 1989. David, former personal chef to Frank Sinatra & Steve Wynn delights in using fresh pastas, seafood, EVO & Mediterranean Sea salts to create unique and traditional entrees. Also purveying fresh pasta to Caesars Palace, MGM & the Boyd Group. We are delighted to have you join us!*

*Ann Alenik provides the custom artworks which are available for sale.*

**Catering for all your parties and social events is available.**

**Open for lunch Monday- Friday 11:30-1:30**

**Dinner served nightly from 5 p.m.**

**Face book: Pasta Shop Ristorante' & Art Gallery**

**Twitter: @the Pasta Shop**

## **Awards & Press & Community**

**Heidi Knapp Recommends "A"**

**Zagat Rated Local Italian Restaurant**

**Where locals eat. Top 100 Winner!**

**Nevada Restaurateur of the Year Recipient.**

**Norm Recommends!!**

**Las Vegas Life voted Best Eastside Italian Restaurant**

**Best of the Las Vegas Review Journal Poll.**

**Trip Advisor**

**Michelin Guide Recommended**

**Best Italian Restaurant USA TODAY**

**Also supporting many local charities here are a few:**

**NV Childhood Cancer, L.V. Philharmonic, Opera, LVGBT,  
3 Square Food Bank, Marty Hennessey Tennis Foundation, JFSA**



# VEGAN MENU

## APPETIZERS

**Brussel Sprouts-** Roasted Brussel sprouts in a sesame balsamic glaze with roasted cashews / seasonal 7.95

**Artichoke-** Cold poached artichoke in a homemade balsamic vinaigrette served butterflied / seasonal 14.95

**Bruschetta-** Roma tomatoes, onions, fresh basil with toasted ciabatta bread & olive tapenade 7.95

**Live Forever Salad-** Mixed wild greens, brown rice, roma tomatoes, red onion, EVOO, balsamic vinegar & roasted cashews  
Full 13.95 Half 8.95

+ **Alenik style:** brussels sprouts, avocado, beets, & kale 5.95

**Mediterranean Salad-** Romaine lettuce, tomato, red onion, Kalamata olives & oregano in a balsamic vinaigrette  
Full 13.95 Half 8.95

**Vegetable Pizza-** A medley of fresh vegetables with garlic and red sauce  
Full 18.95 Half 12.95

## ENTREES

All entrees served with complementary balsamic vinaigrette salad & toasted ciabatta bread

Brown rice or whole wheat pasta may be substituted for \$2

Add sautéed vegetable medley to any dish \$5

**Linguini Fra Diablo-** A light, spicy red sauce over linguini garnished with fresh basil 17.95

**Spinach Linguini EVOO & Garlic-** Spinach pasta, sundried tomatoes & roasted pistachio nuts 18.95

**Rigatoni Primavera-** Sautéed fresh vegetables, EVOO, garlic & topped with roasted cashew nuts & fresh basil 19.95

**Mediterranean Rigatoni-** Red bell peppers, sweet onion, oregano & Kalamata olives in a robust tomato sauce over rigatoni  
garnished with fresh basil 19.95

**Teatro-** Cracked black pepper pappardelle pasta in a robust red sauce with sun dried tomatoes & Portobello mushrooms  
garnished with fresh basil 20.95

**Diablo Trent-** Spinach pappardelle pasta in diablo sauce with sautéed broccoli & kale  
garnished with fresh basil 20.95

**Linguine EVOO & Garlic-** Linguine with extra virgin olive & garlic, fresh roma tomatoes & basil 17.95

**The Classic-** Linguini meatballs in a robust tomato sauce and fresh basil 16.95

**Marsala-** Mushrooms & onions served over linguini in a thin Marsala wine sauce 22.95

## DESSERT

**Lemon Sorbet-** Refreshing Italian sorbet topped with fresh berries 6.95