



*A word  
from the  
president  
of the  
Italian  
American  
Club*

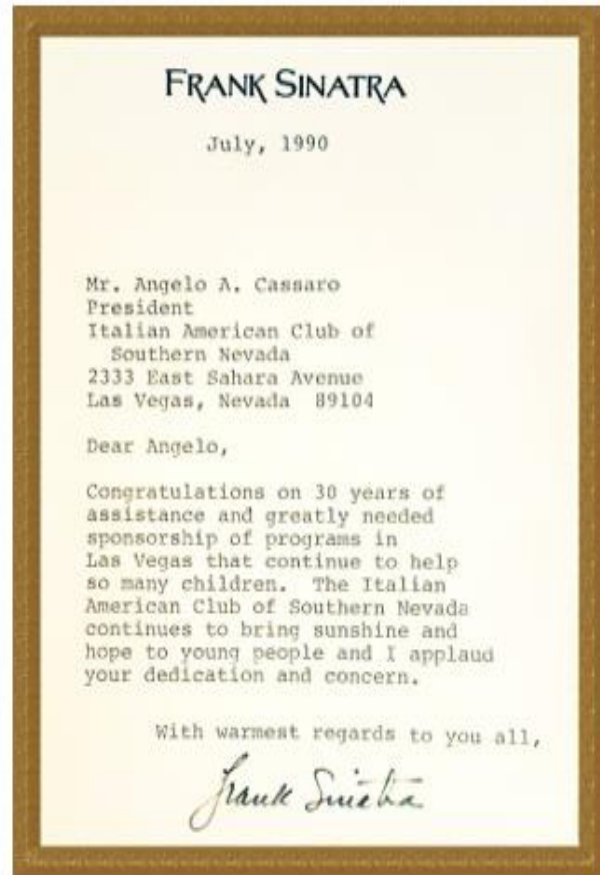
Welcome to the Italian American Club of Southern Nevada (IAC). The IAC is a nonprofit social club and it has served as a hub for our local Italian American community for over 55 years.

Our members and guests come for the camaraderie, fabulous events, food, wine, music. Everyone is welcome, young or old, Italian, or not, we are all famiglia at the Italian American Club.

**Buon appetite!**

*Angelo Cassaro*

*14 years*



*A letter from one of our favorite members.*

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**SPLIT CHARGE – 3**

*\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, elderly & individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked. Special Dietary needs will be accommodated when possible.*

# Appetizers

## *Antipasti*

<b>ANTIPASTO</b>	<b>LG - \$30 for 4   SM - \$19 for 2</b>
<i>A classic selection of imported meats, cheeses &amp; Olives</i>	
<b>SCAMPI TOSCANO</b> _	<b>18</b>
<i>Tomato and basil with lemon &amp; wine butter sauce</i>	
<b>FRIED MOZARELLA</b> _	<b>9</b>
<i>Pan fried &amp; breaded topped with our homemade Fra-dia volo sauce</i>	
<b>ESCAROLE &amp; BEANS</b> _	<b>13</b>
<i>Add sausage - \$5 per link</i>	
<b>ROASTED PEPPERS</b> _	<b>10</b>
<i>Fire roasted sweet pepper glazed with pan roasted garlic &amp; olive oil</i>	
<b>BANANA PEPPERS</b> _	<b>14</b>
<i>Fresh spicy banana peppers stuffed with our fresh homemade sausage or a blend of imported cheeses &amp; anchovies</i>	
<b>STEAMED CLAMS</b> _	<b>17</b>
<i>With extra virgin olive oil, white wine &amp; toasted garlic</i>	
<b>ARTICHOKE FRANCESE</b> _	<b>10</b>
<i>Fresh artichoke hearts - "Abalone Style" served with francese sauce.</i>	
<b>MEATBALLS</b> _	<b>12</b>
<i>A trio of homemade meatballs with marinara sauce &amp; ricotta cheese</i>	

<b>STUFFED ARTICHOKE</b> _	<b>14</b>
<i>Fresh steamed artichokes stuffed with seasoned breadcrumbs, olive oil, cheese &amp; herbs served with roasted garlic mayonnaise</i>	
<b>FRIED EGGPLANT</b> _	<b>10</b>
<i>With a seasoned crumb &amp; cheese crust, served with marinara sauce</i>	
<b>SHRIMP COCKTAIL</b> _	<b>19</b>
<i>Four jumbo shrimp &amp; our homemade cocktail sauce</i>	
<b>CALAMARI FRITTI</b> _	<b>14</b>
<i>Tender calamari fried crisps served with marinara &amp; a remoulade sauce</i>	
<b>SAUTEED CALAMARI</b> –	<b>16</b>
<i>Served regular or spicy – ALA Joey Tegano</i>	
<b>SAUSAGE IS OUR SPECIALTY</b>	
<i>Homemade sausage over rappini \$10 per link</i>	
<b>GARLIC BREAD</b> –	<b>7</b>
<i>Fresh ciabatta bread topped with garlic, Parmesan &amp; mozzarella cheese.</i>	
<b>STUFFED RAVIOLI</b> _	<b>11</b>
<i>Fresh ravioli stuffed with buffalo mozzarella cheese &amp; spinach, served with “Ala Checca” sauce.</i>	

# Salad & Soup

## *Insalata & Zuppa*

<b>CAPRESE SALAD</b> _	<b>14</b>
<i>Vine ripened tomatoes with fresh mozzarella &amp; basil</i>	
<b>CAESAR SALAD</b> _	<b>12</b>
<i>Crispy romaine hearts with our classic homemade dressing</i>	
<b>SPINACH SALAD</b> _	<b>11</b>
<i>Fresh spinach, sliced apples, walnuts, crispy shallots &amp; crumbled bleu cheese, served with sweet spinach dressing.</i>	
<b>INSALATA DI RUCOLA</b> _	<b>11</b>
<i>Fresh baby arugula salad, served with grilled portobello mushrooms &amp; crispy shallots, served with sun-dried tomato dressing.</i>	
<b>GREEK SALAD</b> _	<b>11</b>
<i>Fresh chopped romaine lettuce served with onions, tomatoes, kalamata olives, cucumbers, pepperoncini &amp; feta cheese.</i>	
<b>CHOPPED SALAD</b> _	<b>10</b>
<i>Chopped spring mix, onions, tomatoes, diced pancetta, crispy shallots &amp; crumbled bleu cheese, served with house dressing.</i>	
<b>DELLA CASA</b> _	<b>9</b>
<i>A medley of field greens tossed with your choice of dressing</i>	

<b>PASTA FAGIOLI _</b>	<b>9</b>
<i>A classic pasta &amp; bean soup with pancetta</i>	
<b>WEDDING SOUP _</b>	<b>10</b>
<i>Chicken broth with baby spinach, tiny meatballs &amp; finished with a cooked egg</i>	
<h1><b>Just Pasta</b></h1> <h2><i>Basta Pasta</i></h2>	
<b>SPAGHETTI MARINARA _</b>	<b>18</b>
<i>We prepare each plate of sauce to order &amp; finish it with fresh basil</i>	
<b>SPAGHETTI WITH MEATBALLS OR SAUSAGE _</b>	<b>22</b>
<i>We make our own sausage &amp; meatballs, tossed with our special marinara sauce</i>	
<b>FETTUCCINI ALFREDO _</b>	<b>21</b>
<i>Ribbons of pasta simmered in a rich cream &amp; parmigiano sauce</i> <i>Add Chicken \$6 or Shrimp \$9</i>	
<b>LINGUINI WITH CLAMS _</b>	<b>25</b>
<i>A bounty of clam's fresh herbs &amp; a rich broth over a bed of linguini served red or white sauce</i>	
<b>LINGUINI PESCATORA _</b>	<b>30</b>
<i>A medley of clams, mussels, shrimp, scallops &amp; calamari simmered in a rich tomato &amp; herb brood with linguini</i>	
<b>AGLIO E OGLIO _</b>	<b>16</b>
<i>Toasted garlic, anchovies, pine nuts &amp; extra virgin olive oil served with your choice of pasta</i>	

<b>CAPELLINI “ALLA CHECCA” _</b>	<b>18</b>
<i>Fresh Roma tomatoes &amp; spinach with toasted garlic &amp; fresh basil tossed with angel hair pasta</i>	
<b>RIGATONI PUTANESCA _</b>	<b>21</b>
<i>Tube shaped pasta, capers, onions &amp; garlic in a chunky tomato sauce with a bit of spice</i>	
<b>IAC AMATRICIANA –</b>	<b>20</b>
<i>Fresh tomato strips toasted pancetta with sliced onions, fresh basil &amp; served with strozzapreti pasta</i>	
<b>SPAGHETTI CARBONARA _</b>	<b>20</b>
<i>A classic preparation with pancetta, fresh egg yolk &amp; lots of freshly grated parmigiano with cracked pepper</i>	
<b>CHEESE RAVIOLI –</b>	<b>19</b>
<i>Pillows of pasta filled with a medley of cheeses &amp; draped with your choice of a pink vodka sauce or our marinara</i>	
<b>SPAGHETTI BOLOGNESE _</b>	<b>22</b>
<i>Ground beef, pork &amp; veal simmered to a tender finish in a delicate tomato sauce finished with a whisper of nutmeg</i>	
<b>PENNE RUSTIC _</b>	<b>22</b>
<i>Quill shaped pasta &amp; rapini tossed with toasted garlic, extra virgin olive oil &amp; our homemade sausage</i>	
<b>PENNE ARRABIATA _</b>	<b>21</b>
<i>Penne pasta served with spicy marinara sauce</i>	
<b>LASAGNA BOLOGNESE _</b>	<b>25</b>
<i>Fresh homemade lasagna Ala Bolognese</i>	
<b>RIGATONI MONTE ROSA _</b>	<b>22</b>
<i>Fresh rigatoni pasta, served with prosciutto, peas, fresh basil &amp; pink sauce.</i>	

<b>LOBSTER RAVIOLI</b> –	<b>27</b>
<i>Fresh ravioli stuffed with lobster; crabmeat &amp; baby shrimp served with a creamy lobster sauce.</i>	
<b>SHELLS WITH SHRIMP &amp; CLAMS</b> –	<b>30</b>
<i>Fresh jumbo shrimp, clams &amp; pasta shells, served with red or white clam sauce.</i>	
<b>SHRIMP FRA DIAVOLO</b> –	<b>29</b>
<i>A bounty of plump shrimp simmered in a spicy tomato-garlic sauce served over linguini</i>	
<b>SPAGHETTI ALLA SARDEGNA</b> –	<b>30</b>
<i>Spaghetti pasta aglio e olio with jumbo shrimp, diced pancetta, asparagus, cherry tomatoes and feta cheese</i>	

## Entrées

### *Antipasto*

*All entrées served with your choice pasta or roasted potatoes & vegetables*

<b>VEAL MARSALA</b> –	<b>28</b>
<i>Tender sliced of veal sautéed with mushrooms &amp; Marsala wine</i>	
<b>VEAL PICCATA</b> –	<b>28</b>
<i>Tender sliced of veal sautéed with white wine, lemon &amp; capers</i>	
<b>VEAL MILANESA</b> –	<b>28</b>
<i>Slices of veal with a seasoned crumb crust, topped with arugula salad</i>	

<b>VEAL FRANCESCA –</b>	<b>28</b>
<i>Tender sliced of veal sautéed with a light egg batter. Finished with lemon sherry</i>	
<b>VEAL PARMIGIANO –</b>	<b>28</b>
<i>Baked slices of veal with a seasoned crumb crust topped with marinara &amp; mozzarella</i>	
<b>ROASTED LEMON CHICKEN –</b>	<b>25</b>
<i>A free-range chicken, roasted potatoes, served with natural pan juices</i>	
<b>CHICKEN PARMIGIANO –</b>	<b>25</b>
<i>Boneless chicken breast with a seasoned crumb crust, topped with marinara &amp; mozzarella</i>	
<b>CHICKEN MILANESE –</b>	<b>25</b>
<i>Sautéed chicken breast with a seasoned crumb crust, topped with arugula salad</i>	
<b>CHICKEN MARSALA –</b>	<b>25</b>
<i>Chicken breast sautéed with mushrooms &amp; marsala wine</i>	
<b>CHICKEN PICCATA –</b>	<b>25</b>
<i>Chicken breast sautéed with white wine, lemon &amp; capers</i>	
<b>CHICKEN FRANCESCA –</b>	<b>25</b>
<i>Chicken breast sautéed with a light egg batter, finished sherry &amp; lemon</i>	
<b>CHICKEN INVOLTINI –</b>	<b>27</b>
<i>Fresh chicken breast stuffed with spinach, cheese &amp; prosciutto, served with garlic mashed potatoes &amp; garden vegetables.</i>	
<b>EGGPLANT PARMIGIANO –</b>	<b>23</b>
<i>Fresh eggplant slices crust breaded, served with homemade spaghetti &amp; pomodoro sauce.</i>	



# **Steaks, Chops & Seafood**

## *Bistecche, Bracirole e Frutti di Mare*

- COSTOLETTE DI AGNELLO – 39**  
*Rack of lamb chops cooked to absolute perfection, served with natural juices, grilled eggplant & mashed potatoes.*
- CABERNET FILET MIGNON – 37**  
*An 8oz filet mignon marinated in cabernet sauvignon, topped with Portobello & roasted red peppers*
- SALMON SPECIAL – 30**  
*Fresh salmon grilled moist, served with escarole & beans, finished with rosemary-caper sauce*
- GRILLED RIB EYE STEAK – 34**  
*Our prime grade beef cooked to perfection, served with roasted potatoes & a medley of vegetables*
- DOUBLED BONE PORK CHOPS – 29**  
*Grilled pork chops served over sautéed escarole & beans finished with demi-glace*
- SOLE PARMIGIANO – 26**  
*Tender fillet of sole pan fried with a parmesan crust, draped with a rosemary-caper sauce “Alla Checca”*
- MINI OSSO BUCO – 38**  
*Small veal shanks braised tender in a chianti wine tomato reduction, served with orzo pasta*

**BEEF SHORT RIBS** \_

**35**

*Prime grade beef two bone short ribs, served with garlic mashed potatoes*

## **ASK ABOUT OUR DAILY FISH SPECIALS**

### **Dessert Menu**

<b>SPOMONI CAKE</b> _	<b>9</b>
<b>TIRAMISUT</b> _	<b>9</b>
<b>CHEESECAKE</b> _	<b>10</b>
<b>BREAD PUDDING</b> _	<b>9</b>
<b>CHOCOLATE CAKE</b> _	<b>9</b>
<b>CRÈME BULEE</b> _	<b>9</b>
<b>CANOLLI SHELLS</b> _	<b>7</b>
<b>TURTLE TARTUFO</b> _	<b>8</b>
<b>LEMON ICE</b> _	<b>7</b>
<b>VANILLA ICE CREAM</b> _	<b>8</b>
<b>MIX PBERRIES</b> _	<b>8</b>

# Cocktails

<b>B52</b>	8
<i>A layered cocktail consisting of Kahlua, Bailey's &amp; Gran Marnier</i>	
<b>ESPRESSO MARTINI -</b>	<b>10</b>
<i>Van Ghoh Espresso Vodka, Vanilla Vodka, Baileys, Kahua &amp; a shot of real Espresso</i>	
<b>CHOCOLATE MARTINI -</b>	<b>10</b>
<i>Vanilla Vodka, Dark &amp; White Creme De Cacao with a splash of Bailey's</i>	
<b>FRENCH CONNECTION -</b>	<b>8</b>
<i>A blend of Remy Martin Cognac &amp; Gran Marnier</i>	
<b>KEIOKE COFFEE -</b>	<b>8</b>
<i>Kahula &amp; Brandy with our fresh brewed coffee &amp; a whip topping</i>	
<b>BAILEYS &amp; COFFEE -</b>	<b>8</b>
<i>Creamy coffee with a whip topping</i>	
<b>SAMBUCA &amp; COFFEE -</b>	<b>8</b>
<i>Sambuca with fresh brewed coffee &amp; a lemon twist</i>	

# Corgials

<i>GRAN MARNIER</i>	8
<i>LEMONCELLO</i>	8
<i>MARIE BRIZZARD</i>	8
<i>NOCELLO</i>	6
<i>SAMBUCA</i>	6

# Wines Lists

## Sparkling Wines

	<b>Glass</b>	<b>Bottle</b>
<i>Asti Spumanti ~ Martini and Rossi ~ Piedmont</i>		\$38.00
<i>Chandon Brut ~ Splits ~ California</i>		\$13.00
<i>Chandon Brut ~ California</i>		\$48.00
<i>Prosecco ~ La Marca ~ Italy</i>		\$24.00
<i>Prosecco ~ Splits ~ Italy</i>		\$13.00
<i>Veuve Clicquot Yellow Label ~ France</i>		\$125.00
<i>Dom Perignon ~ France</i>		\$350.00
<i>Moet &amp; Chandon Brut Imperial ~ France</i>		\$110.00
<i>Astoria Sparkling Moscato Splits ~ Italy</i>		\$11.00
<i>Astoria Sparkling Moscato ~ Italy</i>		\$22.00

## American White Wines

	<b>Glass</b>	<b>Bottle</b>
White Zinfandel ~ Beringer ~ California		\$22.00
White Zinfandel ~ Canyon Road ~ California	\$7.00	\$24.00
Fume Blanc ~ Ferrari Carano ~ Sonoma		\$40.00
Pinot Grigio ~ Canyon Road ~ California	\$7.00	\$24.00
Chardonnay ~ Rodney Strong ~ Sonoma County	\$7.00	\$24.00

### **American White Wines**

	<b>Glass</b>	<b>Bottle</b>
Chardonnay ~ Kendall Jackson ~ California		\$28.00
Chardonnay ~ Girard ~ Napa		\$51.00
Chardonnay ~ Ferrari Carano ~ Sonoma County	\$11.00	\$41.00
Chardonnay ~ Canyon Road ~ California	\$7.00	\$24.00
Sauvignon ~ Joel Gott ~ California	\$8.00	\$28.00

### **Imported White Wines**

	<b>Glass</b>	<b>Bottle</b>
Pinot Grigio ~ Maso Canali ~ Italy	\$8.00	\$29.00
Pinot Grigio ~ La Fiera ~ Veneto	\$5.00	\$19.00
Pinot Grigio ~ Mezzacorona ~ Trentino		\$21.00
Pinot Grigio ~ Santa Margherita ~ Italy		\$59.00
Chardonnay ~ Preludio ~ Puglia	\$8.00	\$30.00
Cortese di Gavi ~ Pio Cesare ~ Alba	\$8.00	\$30.00
Riesling ~ St Gabriel ~ Germany	\$6.00	\$22.00
Sauvignon Balance ~ Starborough ~ New Zealand	\$8.00	\$26.00
Italian White ~ Scaia ~ Veneto		\$25.00
Soave ~ Pieropan ~ Italy		\$39.00
Gavi ~ La Scolca White Label ~ Italy		\$41.00

## **Imported Red Wines**

	<b>Glass</b>	<b>Bottle</b>
Malbec ~ Gascon ~ Argentina	\$7.00	\$27.00
Sangiovese ~ Medoro Umani Ronchi ~ Italy	\$7.00	\$28.00
Chianti ~ Da Vinci ~ Italy	\$7.00	\$24.00
Chianti ~ Ruffino ~ Italy	\$7.00	\$24.00
Chianti ~ Classico ~ Ruffino Reserva Ducale ~ Italy		\$56.00
Barbera D'Asti ~ Vobis Tua ~ Italy		\$32.00
Montepulciano D'Abruzzo ~ Umani Ronchi ~ Italy		\$24.00
Toscana Blend ~ Villa Antinori ~ Italy		\$49.00
Chianti Classico Reserva ~ Villa Antinori ~ Italy		\$69.00
Barbera d'Alba ~ Pio Cesare ~ Italy		\$38.00
Montefalco Rosso ~ Arnaldo Caprai ~ Italy		\$51.00
Super Tuscan ~ Terrabianche Campaccio ~ Toscana		\$61.00
Barolo ~ Reversanti ~ Italy		\$72.00
Rosso di Montalcino ~ Barbi ~ Italy		\$60.00
Rocca Rubia ~ Santadi ~ Sardinia		\$75.00
Toscana Blend ~ Ornellaia "Le Volte" ~		\$60.00
Amarone della Valpolicella "Capitel de' Roari" ~ Righetti		\$80.00
Palazzo della Torre ~ Allegrini ~ Veronese ~ Tuscany		\$42.00
Nero d'Avola ~ Stemmari ~ Sicily		\$24.00

## **American Red Wines**

	<b>Glass</b>	<b>Bottle</b>
Pinot Noir ~ Bogel ~ California	\$7.00	\$26.00
Pinot Noir ~ Benton Lane ~ Willamette Valley		\$48.00
Pinot Noir ~ Canyon Road ~ California	\$7.00	\$24.00
Pinot Noir ~ Martin Ray ~ Russian River		\$36.00
Pinot Noir ~ Domaine Drouhin ~ Oregon		\$85.00
Pinot Noir ~ Sonoma Cutrer ~ Sonoma		\$80.00
Pinot Noir ~ En Route ~ Russian River		\$90.00
Pinot Noir ~ Migration ~ Russian River		\$45.00
Pinot Noir ~ Landmark "Overlook" ~ California		\$45.00
Pinot Noir ~ Meiomi ~ California		\$36.00
Petite Syrah ~ Girard ~ Napa		\$60.00
Cabernet Sauvignon ~ Beringer ~ Knights Valley		\$66.00
Cabernet Sauvignon ~ Canyon Road ~ California	\$7.00	\$24.00
Cabernet Sauvignon ~ Justin ~ Paso Robles		\$48.00
Cabernet Sauvignon ~ Louis Martini ~ Sonoma County	\$7.00	\$27.00
Cabernet Sauvignon ~ Rodney Strong ~ Sonoma County	\$8.00	\$32.00
Cabernet Sauvignon 815 ~ Joel Gott ~ California		\$39.00
Cabernet Sauvignon ~ Hanna ~ Napa		\$48.00
Cabernet Sauvignon ~ Girard ~ Napa		\$60.00



## **American Red Wines**

	<b>Glass</b>	<b>Bottle</b>
Red Zinfandel ~ Kenwood ~ Sonoma County		\$20.00
Red Zinfandel ~ Rancho Zabaco ~ Sonoma County		\$24.00
Old Vine Zinfandel ~ Girard ~ Napa		\$52.00
Merlot ~ Clos Du Bois ~ California		\$32.00
Merlot ~ Franciscan Estate ~ Napa Valley		\$44.00
Merlot ~ Red Diamond ~ Washington		\$24.00
Merlot ~ Rodney Strong ~ Sonoma County	\$8.00	\$32.00
Merlot ~ Francis Ford Coppola ~ Oakville CA		\$39.00
Merlot ~ Canyon Road ~ California	\$7.00	\$24.00
Merlot ~ Waterbrook ~ Columbia Valley		\$46.00
Merlot ~ Rutherford Hill ~ Napa		\$40.00
Red Blend ~ Hess 19 Block ~ Napa		\$65.00
Red Blend ~ Ferrari Carano "Siena" ~ Sonoma County		\$42.00
Red Blend ~ Conundrum ~ California		\$35.00
Cabernet Sauvignon ~ Conn Creek ~ Napa Valley		\$55.00
Red Blend ~ "The Prisoner" ~ California		\$75.00

## **Captain's List Wines**

	<b>Glass</b>	<b>Bottle</b>
Red Blend ~ Girard "Artistry" ~ Napa		\$80.00
Red Blend ~ Justin "Isosceles" ~ Paso Robles		\$150.00
Cabernet Sauvignon ~ "Chimney Rock" Stage Leap District		\$140.00
Cabernet Sauvignon ~ Joseph Phelps ~ Napa		\$120.00
Cabernet Sauvignon ~ Caymus ~ Napa		\$150.00
Cabernet Sauvignon ~ Nickel & Nickel "Branding Iron" ~ Napa		\$168.00
Cabernet Sauvignon ~ Our Gang ~ Napa		\$145.00
Pinot Noir ~ Belle Glos "Las Alturas" ~ Monterey County		\$75.00
Pinot Noir ~ Flowers ~ Sonoma Coast		\$90.00
Red Blend ~ Conn Creek "Anthology" ~ Napa		\$90.00
Red Blend ~ Franciscan "Magnificat" ~ Napa		\$110.00