



## 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.

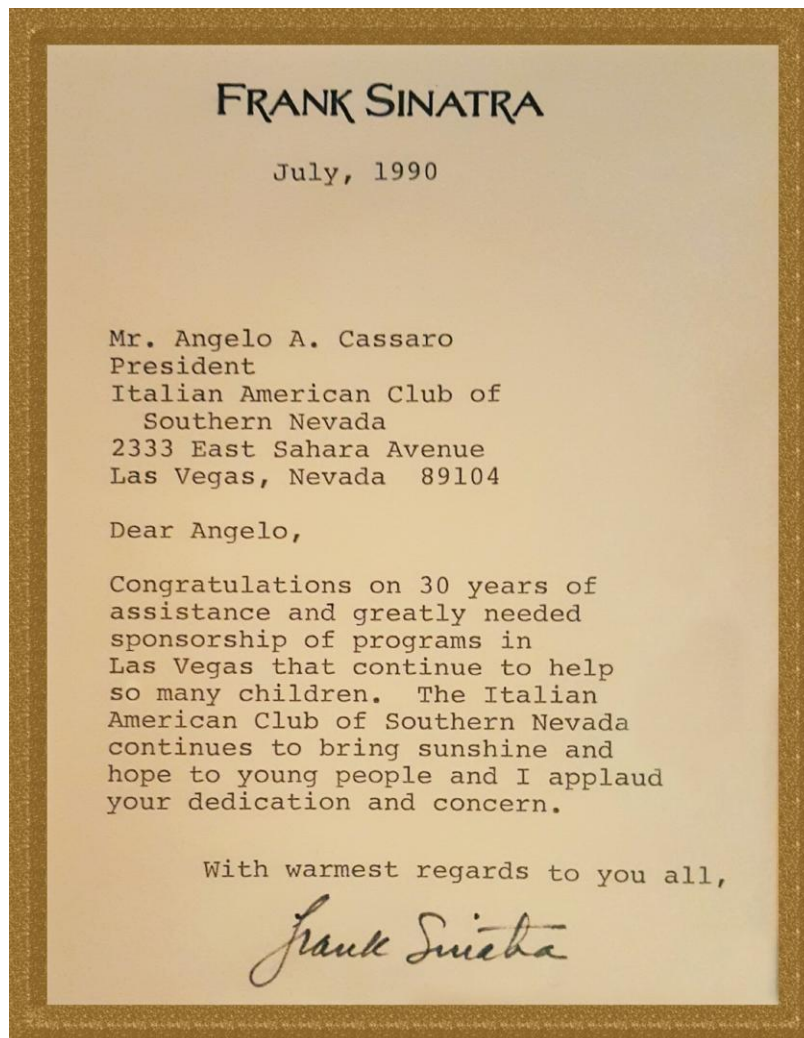
Our members and guests come for the camaraderie, fabulous events, food, wine, music. Everyone is welcome, young or old, Italian or not, we're all famiglia at the Italian American Club.

**Buon appetite!**

*Angelo Cassaro*

*12 years*

A letter from one of our favorite members.



# APPETIZERS

## ANTIPASTI

### **ANTIPASTO** – LG - \$29 for 4 | SM - \$16 for 2

*A classic selection of imported meats, cheeses & Olives*

### **SCAMPI TOSCANO** – 15

*With tomato & basil*

### **FRIED MOZARELLA** – 7

*Pan fried & breaded topped with our homemade Fra-dia volo sauce*

### **ESCAROLE & BEANS** – 10

*Add sausage - \$3 per link*

### **ROASTED PEPPERS** – 9

*Fire roasted sweet pepper glazed with pan roasted garlic & olive oil*

### **BANANA PEPPERS** – 10

*Fresh spicy banana peppers stuffed with our fresh homemade sausage or a blend of imported cheeses & anchovies*

### **STEAMED CLAMS** – 15

*With extra virgin olive oil, white wine & toasted garlic*

### **MEATBALLS** – 10

*A trio of homemade meatballs with marinara sauce & ricotta cheese*

### **STUFFED ARTICHOKE** – 10

*Fresh steamed artichokes stuffed with seasoned breadcrumbs, olive oil, cheese & herbs served with drawn butter or roasted garlic mayonnaise*

### **FRIED EGGPLANT** – 8

*With a seasoned crumb & cheese crust*

### **SHRIMP COCKTAIL** – 16

*Four jumbo shrimp & our homemade cocktail sauce*

### **CRAB TOWER** – 16

*Jumbo lump crab layered with baby field greens, Roma tomatoes, avocado & sweet onions. Served with a light vinaigrette*

### **CALAMARI FRITTI** – 10

*Tender calamari fried crisps served with marinara & a remoulad sauce*

### **SAUTEED CALAMARI** – 13

*Served regular or spicy*

ALA Joey Tegano

### **SAUSAGE IS OUR SPECIALTY**

*Homemade sausage over rappini – 6 per link*

### **GARLIC BREAD** – 5

*Fresh ciabatta bread topped with garlic, Parmesan & mozzarella cheese.*

### **ARTICHOKE FRANCESE** – 8

*Fresh artichoke hearts - "Abalone Style" served with francese sauce.*

### **STUFFED RAVIOLI** – 9

*Fresh ravioli stuffed with buffalo mozzarella cheese & spinach, served with "Ala Checca" sauce.*

# Salad & Soup

## INSALATA & ZUPPA

### **CAPRESE SALAD** – 10

*Vine ripened tomatoes with fresh mozzarella & basil*

### **CEASAR** – 9

*Crispy romaine hearts with our classic homemade dressing*

### **SPINACH SALAD** – 9

*Fresh spinach, sliced apples, walnuts, crispy shallots & crumbled bleu cheese, served with sweet spinach dressing.*

### **INSALATA DI RUCOLA** – 9

*Fresh baby arugula salad, served with grilled portobello mushrooms & crispy shallots, served with sun-dried tomato dressing.*

### **GREEK SALAD** – 9

*Fresh chopped romaine lettuce served with onions, tomatoes, kalamata olives, cucumbers, pepperoncini & feta cheese.*

### **CHOPPED SALAD** – 8

*Chopped spring mix, onions, tomatoes, diced pancetta, crispy shallots & crumbled bleu cheese, served with house dressing.*

### **DELLA CASA** – 6

*A medley of field greens tossed with your choice of dressing*

### **PASTA FAGIOLI** – 7

*A classic pasta & bean soup with pancetta*

### **WEDDING SOUP** – 8

*Chicken broth with baby spinach, tiny meatballs & finished with a cooked egg*

# JUST PASTA

## BASTA PASTA

### **SPAGHETTI MARINARA –14**

*We prepare each plate of sauce to order & finish it with fresh basil*

### **SPAGHETTI WITH MEATBALLS OR SAUSAGE –19**

*We make our own sausage & meatballs, tossed with our special marinara*

### **FETTUCCINI ALFREDO – 18**

*Ribbons of pasta simmered in a rich cream & parmigiano sauce Add Chicken \$4 or Shrimp \$6*

### **LINGUINI WITH CLAMS – 20**

*A bounty of clams fresh herbs & a rich broth over a bed of linguini served red or white*

### **LINGUINI PESCATORA – 26**

*A medley of clams, mussels, shrimp, scallops & calamari simmered in a rich tomato & herb brood with linguini*

### **AGLIO E OGLIO – 14**

*Toasted garlic, anchovies, pine nuts & extra virgin olive oil served with your choice of pasta*

### **CAPELLINNI “ALA CHECCA” – 15**

*Fresh Roma tomatoes & spinach with toasted garlic & fresh basil tossed with angel hair pasta*

### **RIGATONI PUTANESCA –17**

*Tube shaped pasta, capers, onions & garlic in a chunky tomato sauce with a bit of spice*

### **IAC AMATRICIANA – 17**

*Fresh tomato strips toasted pancetta with sliced onions, fresh basil & served with strozzapreti pasta*

### **SPAGHETTI CARBONARA –16**

*A classic preparation with pancetta, fresh egg yolk & lots of freshly grated parmigiano with cracked pepper*

### **CHEESE RAVIOLI – 16**

*Pillows of pasta filled with a medley of cheeses & draped with your choice of a pink vodka sauce or our marinara*

### **SPAGHETTI BOLOGNESE – 18**

*Ground beef, pork & veal simmered to a tender finish in a delicate tomato sauce finished with a whisper of nutmeg*

### **PENNE RUSTIC – 18**

*Quill shaped pasta & rapini tossed with toasted garlic, extra virgin olive oil & our homemade sausage*

### **GEMELLI ALA “BEVERLY HILLS” –18**

*A unique combination with twist of Gemelli pasta, baby spinach, sun-dried tomatoes, kalamata olives & chunks of smoked chicken, simmer with extra virgin olive oil & toasted garlic*

### **LASAGNA BOLOGNESE – 23**

*Fresh homemade lasagna Ala Bolognese*

### **RIGATONI MONTE ROSA – 18**

*Fresh rigatoni pasta, served with prosciutto, peas, fresh basil & pink sauce.*

### **LOBSTER RAVIOLI – 24**

*Fresh ravioli stuffed with lobster, crabmeat & baby shrimp served with a creamy lobster sauce.*

### **SHELLS WITH SHRIMP & CLAMS – 25**

*Fresh jumbo shrimp, clams & pasta shells, served with red or white clam sauce.*

### **SHRIMP FRA DIAVOLO – 23**

*A bounty of plump shrimp simmered in a spicy tomato-garlic sauce served over linguini*

# ENTRÉE'S

## ANTIPASTO

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

### **VEAL MARSALA – 24**

*Tender sliced of veal sautéed with mushrooms & Marsala wine*

### **VEAL PICCAITA – 24**

*Tender sliced of veal sautéed with white wine, lemon & capers*

### **VEAL MILANESA – 24**

*Slices of veal with a seasoned crumb crust*

### **VEAL FRANCESCA – 24**

*Tender sliced of veal sautéed with a light egg batter. Finished with lemon sherry*

### **VEAL PARMIGIANO – 24**

*Baked slices of veal with a seasoned crumb crust topped with marinara & mozzarella*

### **ROASTED LEMON CHICKEN – 20**

*A free-range chicken, roasted potatoes, served with natural pan juices*

### **CHICKEN PARMIGIANO – 20**

*Boneless chicken breast with a seasoned crumb crust, topped with marinara & mozzarella*

### **CHICKEN MILANESE – 20**

*Sautéed chicken breast with a seasoned crumb crust topped with marinara & mozzarella*

### **CHICKEN MARSALA - 20**

*Chicken breast sautéed with mushrooms & marsala wine*

### **CHICKEN PICCAITA – 20**

*Chicken breast sautéed with white wine, lemon & capers*

### **CHICKEN FRANCESCA – 20**

*Chicken breasted sautéed with a light egg batter, finished sherry & lemon*

### **CHICKEN INVOLTINI – 24**

*Fresh chicken breast stuffed with spinach, cheese & prosciutto, served with garlic mashed potatoes & garden vegetables.*

### **EGGPLANT PARMIGIANO – 20**

*Fresh eggplant slices crust breaded, served with homemade spaghetti & pomodoro sauce.*

# Steaks, Chops & Seafood

*bistecche, bracirole e frutti di mare*

## **COSTOLETTE DI AGNELLO – 36**

*Rack of lamb chops cooked to absolute perfection, served with natural juices, grilled eggplant & mashed potatoes.*

## **CABERNET FILET MIGNON – 31**

*An 8oz filet mignon marinated in cabernet sauvignon, topped with Portobello & roasted red peppers.*

## **SALMON SPECIAL – 26**

*Fresh salmon grilled moist, served with escarole & beans, finished with rosemary-caper sauce.*

## **GRILLED RIB EYE STEAK – 29**

*Our prime grade beef cooked to perfection, served with roasted potatoes & a medley of vegetables*

## **DOUBLED BONE PORK CHOPS – 24**

*Grilled pork chops served over sautéed escarole & beans finished with demi glaze*

## **SOLE PARMIGIANO – 21**

*Tender fillet of sole pan fried with a parmesan crust, draped with a rosemary-caper sauce “Ala Checca”*

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

