



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.

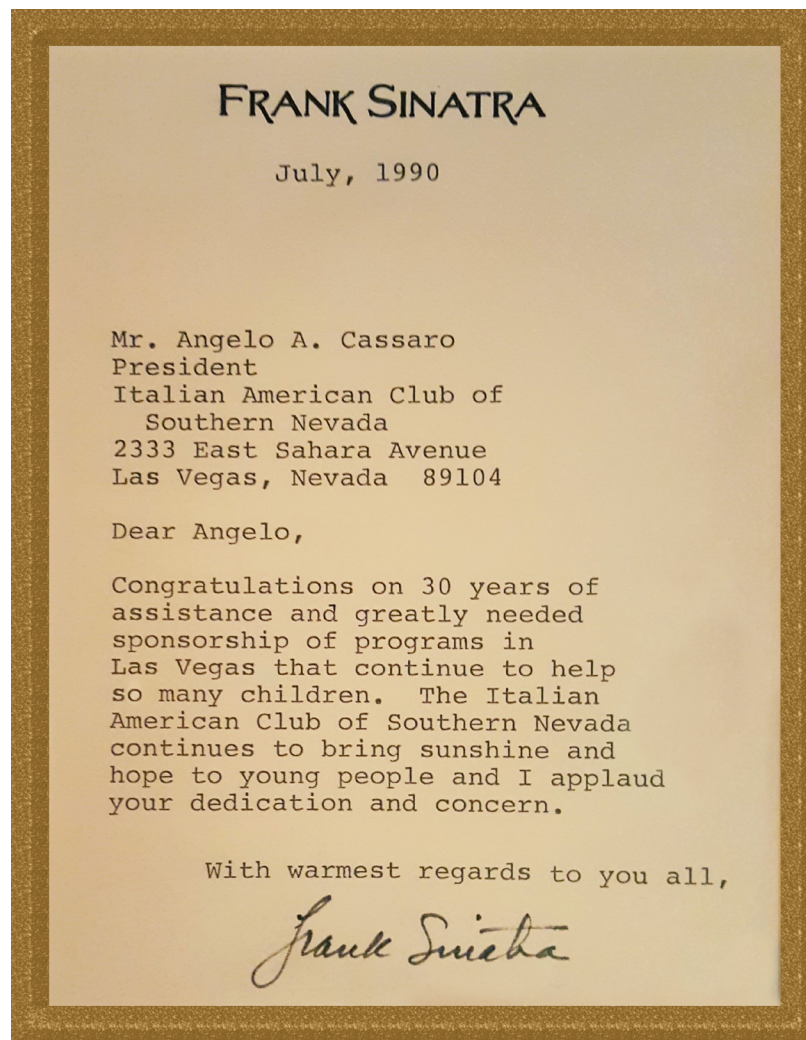
Our members and guests come for the camaraderie, fabulous events, food, wine, music. Everyone is welcome, young or old, Italian or not, we're all famiglia at the Italian American Club.

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 ARTICHOKES – 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

CAPELLINI “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, braciole 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

