



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
17 years



FRANK SINATRA

July, 1990

Mr. Angelo A. Cassaro
President
Italian American Club of
Southern Nevada
2333 East Sahara Avenue
Las Vegas, Nevada 89104

Dear Angelo,

Congratulations on 30 years of assistance and greatly needed sponsorship of programs in Las Vegas that continue to help so many children. The Italian American Club of Southern Nevada continues to bring sunshine and hope to young people and I applaud your dedication and concern.

With warmest regards to you all,

Frank Sinatra

A letter from one of our favorite members.

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

ANTIPASTO LG - \$32 for 4 | SM - \$21 for 2

A classic selection of imported meats, cheeses & olives

SCAMPI TOSCANO – 20

Tomato and basil with lemon & wine butter sauce

FRIED MOZZARELLA – 10

*Pan fried & breaded topped with our
homemade Fra Diavolo sauce*

ESCAROLE & BEANS – 13

Add sausage - \$5 per link

ROASTED PEPPERS – 12

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

BANANA PEPPERS – 15

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

STEAMED CLAMS – 19

With extra virgin olive oil, white wine & toasted garlic

MEATBALLS – 13

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

FRIED EGGPLANT – 12

*With a seasoned crumb & cheese crust,
served with marinara sauce*

STUFFED ARTICHOKE – 14

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

SHRIMP COCKTAIL – 20

Four jumbo shrimp & our homemade cocktail sauce

CALAMARI FRITTI – 17

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

SAUTEED CALAMARI – 18

Served regular or spicy – ALA Joey Tegano

SAUSAGE IS OUR SPECIALTY

Homemade sausage over rappini \$13 per link

GARLIC BREAD – 8

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

ARTICHOKE FRANCESE – 13

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

*For your dining pleasure, we prepare only quality, fresh food that is cooked to order.
Please allow extra time for your order to be served.*

SALAD & SOUP

Insalata & Zuppa

CAPRESE SALAD – 15

Vine ripened tomatoes with fresh mozzarella & basil

CAESAR SALAD – 14

Crispy romaine hearts with our classic homemade dressing

SPINACH SALAD – 14

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

INSALATA DI RUCOLA – 14

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

GREEK SALAD – 14

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

CHOPPED SALAD – 14

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

DELLA CASA – 12

A medley of field greens tossed with your choice of dressing

PASTA FAGIOLI – 12

A classic pasta & bean soup with pancetta

WEDDING SOUP – 12

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

JUST PASTA

Basta Pasta

SPAGHETTI MARINARA – 18

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

SPAGHETTI WITH MEATBALLS OR SAUSAGE – 23

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

FETTUCCINI ALFREDO – 23

*Ribbons of pasta simmered in a rich cream
& parmigiano sauce **Add** Chicken \$6 or Shrimp \$9*

LINGUINI WITH CLAMS – 28

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

LINGUINI PESCATORA – 33

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

AGLIO E OGLIO – 18

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

CAPELLINI “ALLA CHECCA” – 19

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

RIGATONI PUTANESCA – 23

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

IAC AMATRICIANA – 23

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

SPAGHETTI CARBONARA – 23

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

CHEESE RAVIOLI – 22

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

SPAGHETTI BOLOGNESE – 24

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

PENNE RUSTIC – 24

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

PENNE ARRABIATA – 23

Penne pasta served with spicy marinara sauce

LASAGNA BOLOGNESE – 27

Fresh homemade lasagna Ala Bolognese

RIGATONI MONTE ROSA – 25

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

LOBSTER RAVIOLI – 28

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

SHELLS WITH SHRIMP & CLAMS – 31

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

SHRIMP FRA DIAVOLO – 31

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

SPAGHETTI ALLA SARDEGNA – 31

*Spaghetti pasta aglio e olio with jumbo shrimp, diced
pancetta, asparagus, cherry tomatoes and feta cheese*

ENTRÉES

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

VEAL MARSALA – 32

Tender slices of veal sautéed with mushrooms & Marsala wine

VEAL PICCATA – 32

Tender slices of veal sautéed with white wine, lemon & capers

VEAL MILANESA – 32

Slices of veal with a seasoned crumb crust, topped with arugula salad

VEAL FRANCESCA – 32

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

VEAL PARMIGIANO – 32

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

CHICKEN ANGELO – 29

Sautéed with garlic, artichoke hearts, mushrooms, black olives & white wine

CHICKEN PARMIGIANO – 29

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

CHICKEN MILANESE – 29

Sautéed chicken breast with a seasoned crumb crust, topped with arugula salad

CHICKEN MARSALA – 29

Chicken breast sautéed with mushrooms & marsala wine

CHICKEN PICCATA – 29

Chicken breast sautéed with white wine, lemon & capers

CHICKEN FRANCESCA – 29

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

CHICKEN INVOLTINI – 29

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

EGGPLANT PARMIGIANO – 26

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

STEAKS, CHOPS & SEAFOOD

Bistecche, Bracirole e Frutti di Mare

COSTOLETTE DI AGNELLO – 44

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

CABERNET FILET MIGNON – 39

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

SALMON SPECIAL – 33

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

GRILLED RIB EYE STEAK – 38

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

DOUBLED BONE PORK CHOPS – 31

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

SOLE PARMIGIANO – 29

Tender fillet of sole pan fried with a parmesan crust, draped with a rosemary-caper sauce "Alla Checca"

MINI OSSO BUCO – 41

Small veal shanks braised tender in a chianti wine tomato reduction, served with orzo pasta

FISH OF THE DAY – MRK

