

## ABOUT OUR FARMS

### Herbs by Diane *Nevada*

By using their own compost to feed the gardens, this local grower is able to produce delicious vegetables, herbs, edible flowers, and microgreens 100% organically.

### Prime Color Grower's *Nevada*

A boutique grower located 50 miles from Las Vegas, producing naturally grown herbs and vegetables for restaurants exclusively within the Las Vegas and surrounding area.

### County Line *California*

A certified organic farm with a knack for growing lettuces, salad and cooking greens, baby root vegetables, and other specialty produce. Each crop is carefully chosen based on climate suitability, taste, and appearance.

### The Intuitive Forager *California*

Founder Kerry Clasby intuitively forages produce that is organic, locally-sourced, and seasonally-harvested for celebrity chefs and renowned farmers' markets throughout California and Las Vegas.

### Strauss Farms *Wisconsin*

The Strauss family is committed to raising the very best meats — ethically raised, family farmed and masterly butchered, driven by a strong ethical commitment to improve the welfare of the animals and the environment. Their community of farmers and butchers are dedicated to making a difference — good for the animals, good for the Earth, and good for you.

### Aspen Ridge Farms *Colorado*

Aspen Ridge has aligned with farms and ranchers who follow our strict genetic, feeding and handling protocols. All Aspen Ridge cattle are source and age verified back to their birth ranch in the U.S.

### Mountain States Rosen Farms *Colorado*

National co-op owned by more than 150 ranching families across the U.S. specializing in humanely and pasture-raised lamb.

### Creekstone Farms *Kansas*

An award-winning beef farm dedicated to producing an always tender, well-marbled meat with an unmatched flavor through humane practices and careful selection of breeds.

### Maple Leaf Farms *Indiana*

A fourth-generation family-owned farm committed to raising high-quality White Pekin ducks following sustainable and natural practices.

### Jasper Hill Farm *Vermont*

A dynamic working dairy farm with an on-site creamery, an underground cheese-aging facility, and heritage breed pig farm. All whey leftover from their cheesemaking process is fed to their heritage breed pigs that roam the woodlands beyond the cows' pasture.

### Deliziosa *Puglia*

An Italian artisan cheese producer dedicated to handcrafting traditional fresh formaggi like burrata and mozzarella using local raw Pugliese milk.

*Manzo's Executive Chef Arnold Corpuz has brought his expert knowledge and exceptional skill to create the unique essence of Manzo. "Being able to cook these amazing cuts over the live coals brings a whole new level of flavor," says Corpuz. "I really want to make sure guests can see, smell, taste and appreciate the attention to detail at Manzo."*



• GRIGLIA •



# MANZO

• ENOTECA •

ITALIAN BUTCHER'S RESTAURANT  
WITH A WOOD-BURNING GRILL

“Poca favilla gran fiamma seconda.”

“Mighty flame followeth a tiny spark.”

- Dante Alighieri

## ANTIPASTI *Appetizers*

### DALLA GRIGLIA *From the Grill*

Polpo alla Piastra · 23  
Charred Spanish octopus, shelling beans, salsa verde

Midollo Arrosto · 23  
Roasted bone marrow, pickled mustard seeds, grilled housemade bread

Burrata · 25  
Deliziosa Burrata imported from Puglia, smoked heirloom tomatoes, basil pesto

Formaggio alla Griglia *per la tavola* · 36 *for the table*  
Grilled Jasper Hills Farm spruce-wrapped Winnimere cheese, roasted mushrooms, housemade raisin bread

### DALLA CUCINA *From the Kitchen*

Piatto di Formaggi *per la tavola* · 21 *for the table*  
Parmigiano Reggiano® DOP Vacche Rosse, Robiola Bosina, Fior d'Arancio Latteria Moro, served with rustic bread, strawberry conserva, fig mostarda

Carne Cruda\* · 25  
Creekstone Farms prime tenderloin tartare, smoked egg yolks, Franci extra virgin olive oil

Prosciutto e Gnocco Fritto · 26  
20-Month Prosciutto di Carpegna DOP, fried pillows of dough

*Typical of Emilia-Romagna, gnocco fritto are fried diamond-shaped pieces of dough. They are commonly served as an appetizer accompanied with salumi and formaggi.*

## INSALATE *Salads*

Insalata di Cavolfiore · 16  
Grilled cauliflower, pistachio, herb vinaigrette, meyer lemon

Insalata di Cicoria · 19  
County Line chicories, housemade focaccia, “bagna cauda”

Insalata Primavera · 19  
Asparagus, radish, pea shoots, citrus, basil vinaigrette

Insalata di Barbabietola · 20  
Beets, limoncello, oro blanco grapefruit, di Stefano Straciatella

## PASTA

### FRESCA *Made in house daily*

Agnolotti del Plin · 26  
Pork and veal filled pasta, bone marrow, black truffles

Pappardelle al Ragù di Capra · 27  
Pappardelle, Sardinian goat ragù with Calabro Ricotta Crema

Ravioli di Coniglio · 28  
Braised rabbit filled pasta, ricotta, saffron, semi-dried tomato

Casoncelli ai Carciofi · 25  
Braised artichoke, crispy artichokes, lemon, Ricotta Salata

Chitarra al Nero di Seppia · 33  
Squid ink spaghetti alla Chitarra, Spanish red prawns, oven roasted tomato, basil

### SECCA *Dry pasta from Gragnano, served al dente*

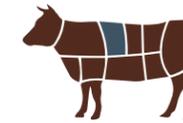
Bucatini di Manzo · 25  
Crispy Tempesta guanciale, tomato, chili, Sini Fulvi® Pecorino Pepato

*Arnold Corpuz, Manzo Executive Chef*

## DALLA GRIGLIA *From the Grill*

*Inspired by Italian butcher traditions and the region's local farms, Manzo is created around a custom-built, three-tier wood-burning grill. This centerpiece feature is fueled by a curated blend of applewood, white oak, and charcoal, enabling us to achieve a perfect sear and balanced smoke profile, while also bestowing the space its robust aromas and crackling sounds.*

### BISTECCHIE *Steaks*



**Ribeye “Appesa”\* · 145**  
42 oz, Dry-Aged  
Creekstone Farms, Kansas

*Suspended above our 3-tiered wood fire grill, slow roasted, and reversed seared to perfection*

Tagliatta di Manzo\* · 44  
Grilled 8oz Beef Hanger Steak, Prime Growers Arugula, Parmigiano Reggiano® DOP, Roasted Artichokes  
Aspen Ridge, Colorado

NY Strip\* · 58  
16 oz, Dry-Aged  
Creekstone Farms, Kansas

Prime Filet Mignon\* · 65  
8 oz  
Creekstone Farms, Kansas

Vitello\* · 68  
Grilled Straus Farms 16 oz porcini-rubbed veal chop, roasted cipollini onions, Villa Manodori aceto balsamico  
Strauss Farms, Wisconsin

Ribeye\* · 75  
20 oz, Dry-Aged  
Creekstone Farms, Kansas

Fiorentina\* · 160  
44 oz Porterhouse, Dry-Aged  
Creekstone Farms, Kansas

### PIATTI *Dishes*



Capesante · 32  
Pan-seared scallops, cauliflower, confit Heritage Farms pork belly

Agnello\* · 48  
Grilled Rosen Farms lamb, frittelle di piselli, mint

Maiale · 38  
Grilled Heritage Farm pork chop, strawberry conserva, baby mustard greens

Pollo · 38  
Fire-roasted half Bobo chicken, potato crocchette

Stinco d’Agnello · 43  
Rosen Farms Lamb Shank, carrot-ginger puree, carrot top pesto

Anatra · 58 *1/2 duck*      116 *Whole Duck*  
Fire-roasted Maple Leaf Farms White Pekin duck breasts, confit duck legs, citrus nebbiolo ristretto, charred orange

Branzino · 76 *for 2*  
Grilled sea bass, fennel, artichokes

### CONTORNI *Sides*

Patate · 14  
Guanciale, Chino Valley Farms egg, brown butter, pickled peppers

Fagioli · 13  
Heirloom beans, duck dripping, salsa verde

Cime di Rapa · 12  
Charred broccoli rabe, oven-dried tomatoes, garlic, lemon

Asparagi alla Griglia · 12  
Grilled asparagus, crispy Prosciutto di Parma DOP, ricotta salata

*Please inform your server of any allergies or dietary restrictions.*

*\* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*