

Quick ITALIAN LUNCH

2-COURSE MENU | \$26
1 Antipasti and 1 Piatto / Available Mon – Thurs, 11 A.M. – 3 P.M.

ANTIPASTI *Choice of one*

POLPETTE

Pork and Beef Meatball,
Mutti Tomato Sauce, Parmigiano
Reggiano® DOP Aged 12 Months

ARANCINI

Arborio Rice,
Ragù alla Bolognese

PROSCIUTTO E PERA

Ferrarini Prosciutto di Parma
DOP Aged 18 Months,
Poached Bartlett Pears

PIATTI *Choice of one*

PIZZA

MARGHERITA

VERACE TSG

San Marzano Tomato Sauce,
Mozzarella di Bufala DOP, Basil,
Italian Extra Virgin Olive Oil

MARGHERITA ADD-ONS

Mushrooms +\$3
Spicy Salami +\$3
Sweet Sausage +\$3
Prosciutto di Parma DOP +\$5

QUATTRO

FORMAGGIO

Mozzarella, Gorgonzola Dolce,
Parmigiano Reggiano® DOP Aged
12 Months, Pecorino Romano

LEGGERA PIZZA DOUGH +3

Blend of corn, rice, and buckwheat flours.
While this flour is gluten-free, our
environment is not, meaning trace
amounts of gluten may be present.
Not certified for celiac disease.

PASTA

RAVIOLI

DI RICOTTA

Calabro Ricotta and Spinach filled Pasta,
Cherry Tomato Sauce, Fresh Basil

VESUVIO CON RAGÙ

DI MAIALE

Afeltra Volcano-shaped Pasta di
Gragnano IGP, Pork Sausage, Broccoli
Rabe, Chili Flakes, Anchovy Breadcrumbs

SPAGHETTO

AL POMODORO

Afeltra Spaghetti di Gragnano IGP,
Così Com'è Datterino Tomatoes,
Extra Virgin Olive Oil, Sea Salt,
Fresh Basil

TAGLIATELLE ALLA

BOLOGNESE + \$2

Thin, Ribbon-shaped Housemade Pasta,
Beef and Pork Ragù, Mutti Tomatoes,
Parmigiano Reggiano® DOP Aged
12 Months

INSALATE

BARBABIETOLA

Roasted Beets, Ricotta, Hazelnuts,
Balismic Vinaigrette

INSALATA ROMANA

Little Gem, Anchovy, Lemon,
Parmigiano Reggiano® DOP Aged
12 Months

INSALATA

DI RUCOLA

Arugula, Lemon Vinaigrette,
Parmigiano Reggiano® DOP Aged
12 Months

LA PIZZA & LA PASTA

EAT ALY AT PARK MGM

 Vegetarian

Quick ITALIAN LUNCH

VINI

19 | 9oz Carafe [TO SHARE*] (*Sharing Optional)

ROSSO

RED

Chianti Classico
San Felice, Toscana

BIANCO

WHITE

Vermentino
San Felice, Toscana

*Looking for more vino? See our main menu for extensive options by the glass and by the bottle!
Also explore our specialty cocktails, amari, and carafe selections.*

VINI DEL NORD, CENTRO, E SUD

Wines of the North, Central, and South

VENETO, NORTHERN ITALY

Veneto is the workhorse of Italian wine, considered a united federation of wine. The region offers numerous combinations of microclimates, indigenous grapes and wine traditions that hold their own spectacular fashion.

TOSCANA, CENTRAL ITALY

Located in Central Italy along the Tyrrhenian Coast, Toscana is home to some of the world's most notable wine regions. The sangiovese grape expresses itself differently in the various zones, known to be bright, complex, and savory.

PUGLIA, SOUTHERN ITALY

Known as the "Heel of the Boot," Puglia has two distinctive growing areas, the temperate, mild north, influenced by the cool Apennines Mountains, and the hot south, with the sea breezes of the Adriatic and Ionian seas. This allows Puglia to produce wines that both deeply concentrated as well as lighter.

