



GRAN CAFFÈ MILANO

UPSCALE ITALIAN BAR

IL MENU

3. COCKTAILS
4. HAPPY HOUR & LARGE FORMAT COCKTAILS
5. LA PIZZA E LA PASTA PER GRAN CAFFÈ MILANO
(THUR - SAT FOR DINE-IN ONLY)
8. WINES BY THE GLASS
9. BEERS, GRAPPA, AMARI
10. ALL NATURAL DRINKS

THE LEGEND OF THE MILANO BULL



The original dancing bull, or in Italian, “Toro,” was designed in 1861 by Italian architect Giuseppe Mengoni, and is located in the Galleria Vittorio Emanuele II in Milano. It represents one of the 3 capitals of the kingdom of Italy (Roma, Firenze, and Torino). We have brought this iconic symbol of Italy to Las Vegas because of the legend.

LEGEND HAS IT, IF YOU SPIN COUNTERCLOCKWISE 3 TIMES ON YOUR HEEL
OVER THE BULL, IT'LL BRING YOU GOOD LUCK!

COCKTAILS

Aperol Spritz · 15 / 60

Aperol, Flor Prosecco, Fever Tree Soda

Negroni · 16

Bulldog Gin, Campari, Carpano Antica

Italian Sidecar · 17

Rémy Martin 1738 Accord Royal Cognac, Alpe Lys Amaro, Cointreau, lemon

Hola Bella · 16

Casamigos Blanco Tequila, Campari, grapefruit, lime

Gin and Tonic · 15 / 60

Botanist Gin, Fever Tree Tonic Water, juniper berries, lime

Cachaça Cooler · 16

Avuá Amburana Cachaça, Aperol, Fever Tree Indian Tonic, grapefruit

Pineapple Mule · 15 / 60

Ketel One Vodka, Fever Tree Ginger Beer, pineapple juice, lime

Rosy Paloma Spritz · 15 / 60

Ketel One Botanical Grapefruit and Rose Vodka, Fever Tree Grapefruit Soda, grapefruit juice, agave syrup, salt, lime

Nitro Espresso Martini · 16

Ketel One Vodka, Galliano Ristretto, Vergnano Espresso





HAPPY HOUR

Available Thursday – Sunday, 3:00 – 6:00 P.M.

Happy Hour offer unavailable prior to Golden Knight home games.

Enjoy happy hour with specials on wine, cocktails and beer at Gran Caffè Milano.

Seasonal Cocktails

Italian Paloma · 12

Partida Blanco Tequila, Aperol, Ramazzotti Rosato, Fever Tree Grapefruit Soda, seasonal salt

Nitro Espresso Martini · 12

Ketel One Vodka, Borghetti Coffee Liqueur, Amaro, Lavazza Cold Brew

Classic & Large Format Aperitivi

Classic Aperol Spritz · 10 / 40

Aperol, Flor Prosecco, Fever Tree Soda

L'Ora del Martini **Martini Happy Hour**

STEP 1 - *Start with a base*

Stoli Gluten Free Vodka

or

Bulldog Gin

touched off with Montanara Dry Vermouth

STEP 2 - *Prepared your way*

Stirred

or

Shaken

STEP 3 - *Top if off*

Classic

(Olives and Lemon Twist)

\$10

Available Thursday – Saturday for dine-in only

LA PIZZA e LA PASTA *per* GRAN CAFFÈ MILANO

MOZZARELLA BAR

Served with extra virgin olive oil & sea salt

CHOOSE YOUR MOZZARELLA

Mozzarella Classica · 15

Hand-Pulled Ball of Mozzarella made with Cow's Milk

Burrata · 16

Soft, Cream-Filled Ball of Mozzarella from Italian Cheesemakers Caseificio Artigiana in Puglia

Mozzarella di Bufala · 16

Mozzarella di Bufala DOP from Caseificio Auriemma in Puglia

ADDITIONS

Ferrarini Prosciutto di Parma Aged 18-Months · 9

Cassela's Soppresata · 8

Cassela's Coppa · 8

VERDURE

1 for \$4, 2 for \$6, 3 for \$8

Roasted Tomatoes

Basil Pesto

Artichoke

Peperonata

ANTIPASTI

Olive Marinate · 6

Taggiasca, Cerignole and Castelvetro
Olives marinated in Herbs, Citrus and Chili

Insalata di Rucola · 14

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

Polpette · 17

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

Fritto di Calamari · 20

Fried Atlantic Squid, Lemon, Parsley, Calabrian Aioli

Prosciutto e Pera · 16

Ferrarini Prosciutto di Parma Aged 14 Moths, Poached Bartlett Pears

Insalata Toscana · 16

Tuscan Kale Salad with Crispy Ceci Beans, Pine Nut Vinaigrette, Pecorino Romano Zerto

Insalata Romana · 17

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

Insalata Primavera · 17

Asparagus, Radish, Peas, Fennel, Red Wine Vinaigrette

Carpaccio di Manzo · 22

Arugula, Parmigiano Reggiano® DOP Aged 12 Months, Lemon Aioli, Crispy Capers

Please speak to the La Pizza e La Pasta team for more information

Available Thursday – Saturday for dine-in only

LA PIZZA e LA PASTA *per* GRAN CAFFÈ MILANO

LA PASTA

LA PASTA SECCA

*Afeltra Pasta made in Gragnano, Napoli;
Served al Dente*

Lo Spaghetto al Pomodoro · 16
Afeltra Spaghetto di Gragnano IGP, Così Com'è Datterino Tomatoes, Extra Virgin Olive Oil, Sea Salt, Basil

Spaghetti Cacio e Pepe · 17
Afeltra Spaghetti di Gragnano IGP, Pecorino Romano Zerto, Black Pepper

Bucatini all'Amatriciana · 21
Afeltra Bucatini di Gragnano IGP, Mutti Tomatoes, P. Balistreri Guanciale, Pecorino Romano Zerto

Vesuvio con Ragù di Maiale · 23
Afeltra Volcano-Shaped Pasta di Gragnano IGP, Pork Sausage, Broccoli Rabe, Chili Flake, Anchovy Breadcrumbs

Bucatini alla Carbonara · 21
Afeltra Bucatini di Gragnano IGP, Salumeria Biellese Pancetta, Chino Valley Farms Eggs, Pecorino Romano Zerto

Linguine con Frutti di Mare · 39
Afeltra Linguine Pasta di Gragnano IGP, Shrimp, Calamari, Lobster, Mutti Tomato, Parsley

Eliche Giganti con Pesto · 21
Afeltra Eliche Giganti di Gragnano IGP, Pesto Trapense, Tomatoes, Almonds, Parmigiano Reggiano® DOP Aged 12 Months

LA PASTA FRESCA

*Housemade daily at our
Fresh Pasta counter*

Ravioli di Ricotta · 21
Calabro Ricotta and Spinach Filled Ravioli Pasta, Cherry Tomato Sauce, Basil

Lasagna Emilana · 25
Housemade Lasagna Sheets, Ragù alla Bolognese, Bechamel, Parmigiano Reggiano® DOP Aged 12 Months

Agnolotti del Plin · 26
Housemade Meat-Filled Pasta, Sugo d'Arrosto, Parmigiano Reggiano® DOP Aged 12 Months

Tagliatelle alla Bolognese · 26
Thin, Ribbon-shaped Housemade Pasta, Beef and Pork Ragù, Mutti Tomato, Parmigiano Reggiano® DOP Aged 12 Months

Pappardelle con Funghi · 26
Housemade Wide-Ribbon Pasta, Mixed Mushroom Ragù, Parmigiano Reggiano® DOP Aged 12 Months

Please speak to the La Pizza e La Pasta team for more information

Available Thursday – Saturday for dine-in only

LA PIZZA e LA PASTA
per **GRAN CAFFÈ MILANO**

LA PIZZA

Eataly has teamed up with the experts at Rossopomodoro to bring you traditional Neapolitan pizza

Marinara TSG · 16

San Marzano Tomato Sauce, Garlic, Oregano, Extra Virgin Olive Oil

Margherita Verace TSG · 19

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

Quattro Formaggi · 21

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

Massese · 21

San Marzano Tomato Sauce, Mozzarella di Bufala, Ferrarini Spicy Salami

Salsicciotta · 24

San Marzano Tomato Sauce, Mozzarella di Bufala, Mushroom, Sweet Italian Sausage, Fresh Basil

Calzone · 21

Ricotta, Mozzarella di Bufala, Rovagnati Gran Biscotto Prosciutto Cotto, San Marzano Tomato

Capricciosa · 24

San Marzano Tomato Sauce, Mozzarella di Bufala, Mushroom, Gaeta Black Olives, Rovagnati Granbiscotto Prosciutto Cotto, Artichoke, Parmigiano Reggiano® DOP Aged 12 Months

Del Salumiere · 27

San Marzano Tomato Sauce, Mozzarella di Bufala, Ferrarini Spicy Salami, Rovagnati Gran Biscotto Prosciutto Cotto, Sweet Italian Sausage, Fresh Basil

Ventura · 25

Mozzarella di Bufala, Rovagnati Prosciutto di Parma DOP Aged 18 Months, Shaved Parmigiano Reggiano® DOP Aged 12 Months, Arugula

Please speak to the La Pizza e La Pasta team for more information

WINES | BY THE GLASS AND BOTTLE

Vintages on wines are subject to change

FRIZZANTE Sparkling

Bollicine di Prosecco NV Serafini & Vidotto Veneto <i>Glera</i>	14 / 56	Moscato d'Asti 2018 Saracco Piemonte	12 / 48
"P.R. Brut" Franciacorta Blanc de Blancs NV Monte Rossa Lombardia <i>Chardonnay</i> ,	24 / 96		

BIANCHI Whites

Bianco di Custoza 2018 Remo Farina Veneto <i>Garganega Blend</i>	13 / 52	Vermentino "Solesole" 2018 Poggio al Tesoro Toscana	14 / 56
Vespa Bianco 2015 Bastianich Friuli-Venezia Giulia <i>Chardonnay, Sauvignon, Picolit</i>	21 / 84	"Plenio" Verdicchio dei Castelli di Jesi Classico 2016 Umani Ronchi Marche	19 / 76
Etna Bianco 2016 Tornatore Sicily <i>Carricante</i>	16 / 64	"La Regina" Langhe 2017 Braida di Giacomo Bologna Piemonte <i>Nascetta</i>	15 / 60

ROSSI Reds

"No Name" Langhe Nebbiolo 2014 Borgogno Piemonte	25 / 100	"Costeria" 2016 Argiolas Sardegna <i>Cannonau</i>	16 / 64
Serralunga Barolo 2014 Fontanafredda Piemonte <i>Nebbiolo</i>	35 / 130	"La Grola" Valpolicella 2015 Allegrini Veneto <i>Corvina & Syrah</i>	19 / 76
Dolcetto d'Alba 2017 Casa E. di Mirafiore Piemonte	15 / 60		

ROSATI Rosé

"Alie" Tenuta Ammiraglia 2018 Frescobaldi Toscana <i>Syrah & Vermentino</i>	19 / 76	"Rosa d'Alta Murgia" 2017 Masseria San Magno Puglia <i>Montepulciano</i>	16 / 64
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BEERS, GRAPPE & AMARI

ALLA SPINA Draft

Peroni 9
Nastro Azzurro, Pale Lager
5.1% ABV | Lazio

IN BOTTIGLIA Bottled

60 Minute IPA 9
Dogfish Head
6% ABV | Indian Pale Ale

Semi Sweet Cider 9
Seattle Cider
6.5% ABV | Cider

Left Hand Brewing 9
6% ABV | Milk Stout

AMARI

Sibona Amaro Piemonte	10	Capelletti Eliser Novasalus Trentino-Alto Adige	11	Amaro dell'Etna Sicilia	12
Bosca Tosti Cardamaro Amaro Piemonte	10	Capelletti Sfumato Rabarbaro Trentino-Alto Adige	10	Averna Amaro Sicilia	12
Pasubio Vino Amaro Piemonte	11	Nonino Amaro Friuli	10	Ebo Lebo Amaro Valle d'Aosta	10
Distilleria Gualco Amaro Soldatini Piemonte	11	Nardini Amaro Veneto	12	Foro Amaro Toscana	10
Fernet Branca Lombardia	10	Nicola Vignale Santa Maria al Monte Amaro Liguria	10	Tremontis "Mirto" Argiolas Sardegna	10
Lazzaroni Fernet Lombardia	11	Montenegro Amaro Emilia Romagna	10	Luxardo Amaro Abano Veneto	10
Braulio Amaro Lombardia	12	Paolucci Amaro Ciociaro Lazio	10	Fred Jerbis 16 Amaro Friuli	10
Ramazotti Amaro Lombardia	10	Meletti Amaro Marche	11	Alpe Lys Amaro Valle d'Aosta	10
Ettore Zucca Amaro Lombardia	11	Lucano Amaro Basilicata	10	Alpe Amaro Valle d'Aosta	10
Cynar Amaro Lombardia	10	Ciclista Amaro Emilia-Romagna	10	Sangallo Amaro Camila Liguria	10
				Francoli Antico Amaro Novei Piemonte	10

GRAPPE

Gaja Gaia & Rey Piemonte	27	Jacopo Poli Torcolato Veneto	28	Tenuta San Guido Grappa di Sassicia Toscana	36
Gaja Grappa Spers Piemonte	32	Montanaro Grappa Alchimista di Famiglia Piemonte	13	Bonollo "Of" Amarone Barrique Aged Veneto	20
Nardini Ruta Veneto	12	Nonino Merlot Friuli	16	Bonollo Gra'it Vera Veneto	13
Nardini Mandorla Veneto	12	Montanaro Liquore di Camomilla Piemonte	12	Amari Flight of the Week Three one-ounce pours.	20

ALL NATURAL DRINKS

ALL NATURAL DRINKS - BIBITE TUTTO NATURALE

Lurisia Water · 3.90 33.8 fl oz
Still or Sparkling

Niasca Portofino Mandarinata · 3.90 9.3 fl oz
Made with mandarins from the coast of the
Mediterranean Sea

Mole Cola · 3.90 12.8 fl oz
Italian Cola

Sugar-Free Mole Cola · 3.90 12.8 fl oz
Italian Cola



