

LAS VEGAS
Restaurant Week
— **three square™** —

JUNE 1 – 12, 2026 | 3-COURSE MENU \$70

◀————— **FIRST COURSE** —————▶

choice of:

Andrea Salad

Chopped little gem lettuce, cucumbers, avocado, tomatoes, cannellini beans, and radicchio with crumbled blue cheese in a lemon dressing

Fried Mozzarella

Breaded and fried fresh mozzarella with tomato sauce

Caesar

Little gem lettuce in a “Caesar dressing” with diced tomatoes, house-made “parmesan cheese”, and house-made croutons (plant-based, oil-free, and gluten-free without croutons)

Grilled Artichoke Heart Flowers

Grilled & seasoned artichoke heart flowers with EVOO, garlic and parsley (plant-based and gluten-free)

◀————— **SECOND COURSE** —————▶

choice of:

**Four Cheese Ravioli
& Italian Sausage**

Homemade ravioli filled with ricotta, provolone, Gorgonzola and mozzarella cheese, in a creamy vodka–tomato sauce and homemade Italian sausage

Grilled Scottish Salmon

Grilled Scottish salmon with roasted potatoes and seasonal vegetables drizzled with lemon-parsley sauce

**Vincenzo’s Organic “Ricotta”
& Spinach Ravioli**

Homemade spinach ravioli filled with organic “ricotta” and chopped walnuts, in a creamy vodka-tomato sauce (plant-based & oil free)

Chicken Piccata

Pan seared chicken breast in a lemon-butter and caper sauce on a bed of roasted potatoes

◀————— **THIRD COURSE** —————▶

choice of:

**Lemon Pastry Cream and
Strawberry Napoleon**

Puff pastry layered with lemon pastry cream and fresh strawberries

Assorted Sorbets

Seasonal (plant-based & gluten-free)