

Fellini's Pizza Menu

All of our 10" pizzas are \$13.95 and extra toppings are \$1.00 ea.

Fellini - Sausages, mushrooms, peppers, salami, olives, marinara and mozzarella.

Vegetable - Mushrooms, onions, peppers, tomatoes, olives, marinara and Romano

Italian Meat - Sausages, meatballs and pepperoni with sauce and mozzarella.

Pepperoni or Sausage - Fresh sausages or pepperoni with sauce and mozzarella.

Margarita - Fresh mozzarella, Romano cheese, roma tomatoes and fresh basil.

Three Cheese - A white pizza with mozzarella, ricotta and Romano cheeses.

Fellini's Entrees Menu

All of our entrees comes with your choice of our house potatoes or pasta of the day.

Osso Buco Milanese - Veal shank braised in a sauce of vegetables and tomatoes until it is fall off the bone tender. Served with risotto Milanese. \$32.95

Grilled Lamb Chops - Herb marinated Australian lamb chops grilled to your liking then served on top of a fresh rosemary and mint glaze. \$29.95

North Atlantic Salmon - Fresh North Atlantic Salmon seasoned with a blend of spices, grilled then topped with a lemon caper cream sauce. \$23.95

Beef Brasciola - A New York Sirloin pounded thin, stuffed with provolone, prosciutto and breadcrumbs then braised in red wine and tomato sauce. \$26.95

Veal Picatta - Tender scallopine of veal sautéed in a sauce of olive oil, garlic, white wine, lemon, capers, butter and freshly chopped Italian parsley. \$19.95

Chicken Marsala - A boneless breast of chicken sautéed with a medley of forest mushrooms in a sauce of olive oil, Marsala wine, Demi-glaze and butter. \$16.95

Chicken Paisano - A boneless breast of chicken stuffed with sausage and ricotta cheese, sautéed then topped with marinara sauce and mozzarella then baked. \$16.95

Chicken Parmigiana - Tender, white chicken breast lightly breaded and sautéed then topped with marinara sauce, mozzarella and Romano cheese then baked. \$16.95

Fellini's Entrees Menu (Con't)

Eggplant Parmigiana - Slices of breaded eggplant fried then layered with marinara sauce, mozzarella and Romano cheese then baked. \$14.95

Cabernet Filet Mignon - An 8 oz. Filet Mignon marinated in Cabernet Sauvignon and topped with a Portobello and Roasted Red Pepper Salsa. \$28.95

New York Sirloin - A 12oz. New York Steak grilled to your liking then topped with red onions, bell peppers and mushrooms sautéed in a Marsala Demi-glaze. \$25.95

Veal Chop Valdoastana - A 12 oz. veal chop stuffed with prosciutto and fontina cheese, breaded and sautéed in a sherry wine cream sauce. \$31.95

Veal Parmigiana - Tender cutlets of veal lightly breaded and sautéed then topped with marinara sauce, mozzarella and Romano cheese then baked. \$19.95

Veal Marsala - Tender scallopine of veal sautéed with a medley of forest mushrooms in a sauce of olive oil, Marsala wine, Demi-glaze and butter. \$19.95



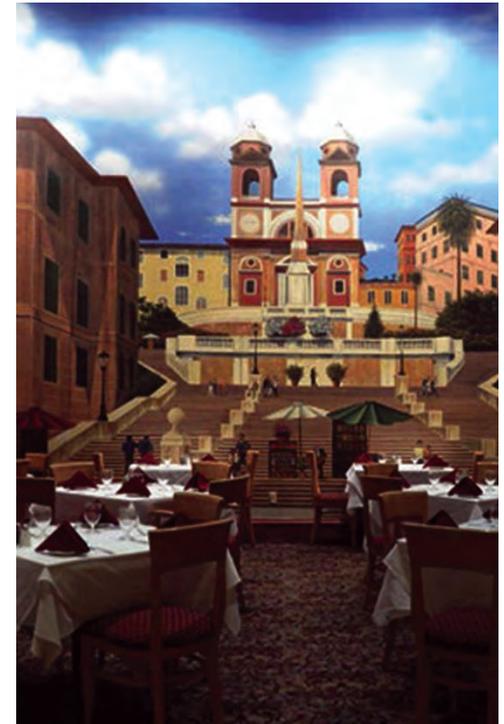
For intimate ambiance and authentic Italian cuisine, there's no place like Fellini's Ristorante Italiano at the Stratosphere Casino, Hotel & Tower.



Whether you're out for a romantic evening, celebrating with a reception or hosting a corporate dinner, the attentive Fellini's staff will cater to your every need at this Vegas Strip Italian restaurant.

For gluten free menu information please ask your waiter.

Take Out Available.



Fellini's Italian
Restaurant at the
Stratosphere Hotel & Tower
2000 Las Vegas Blvd
Las Vegas, Nevada 89104

For further information:
702.870.9999 (Daytime)
702.383.4860 (Evenings)
<http://www.fellinisl.com>
Fellinistower@aol.com
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We are a full service, fine dining, restaurant that feature several private dining rooms for wedding receptions and special events.

Fellini's Steakhouse Menu

All of our steaks have our seasoning blend, grilled and served with our signature steak sauce. Comes with a choice of house potatoes, steak fries or pasta of the day.

8 oz. Australian Wagyu “ Kobe” Beef Top Sirloin	\$26.95
12 oz. Veal Chop	\$31.95
12 oz. Bone in Berkshire Pork Chop “ Kurobuta “	\$26.95
12 oz. New York Steak	\$25.95
Twin 9 oz. Brazilian Rock Lobster Tails	\$59.95
16 oz. Porterhouse	\$31.95
8 oz. Filet Mignon	\$28.95
16 oz. Bone in Beef Rib Chop “ Bone in Rib Eye “	\$32.95
12 oz. New York Steak and 9 oz. Brazilian Rock Lobster Tail	\$49.95
Top with:	
Sautéed Mushrooms	\$3.50
Sautéed Mushrooms and Onions	\$3.00
Sautéed Onions	\$2.50
Caramelized Onions	\$3.00

Fellini's Antipasti Menu

Stuffed Portobello - A jumbo Portobello stuffed with crabmeat and mushrooms then baked with smoked mozzarella and caramelized onions. \$14.95

Antipasti Caldo - An assortment of fried calamari, cheese ravioli, shrimp and mozzarella. Served with a spicy marinara sauce for dipping. \$15.95

Scampi Veneziana - Jumbo shrimp sautéed in a sauce of olive oil, garlic, white wine, lemon, butter and fresh herbs. \$13.95

Scallops Trattoria - Sea Scallops sautéed with artichoke hearts, roast red peppers in a shallot, Dry Vermouth cream sauce. \$13.95

Shrimp Cocktail - Chilled tiger prawns served on bed of baby field greens and served with a spicy cocktail sauce. \$13.95

Carpaccio - Thin slices of raw Filet Mignon drizzled with lemon, Dijon mustard, olive oil, capers and shredded Parmesan cheese. Served with garlic toast. \$13.95

Antipasti Freddi - A cold assortment of smoked meats, imported cheeses, roasted peppers, marinated eggplant, zucchini, artichoke hearts and olives. \$15.95

Calamaretti Fritti - Baby squid lightly dusted in seasoned flour, fried till crispy and served with a spicy marinara sauce. \$11.95

Bruschetta - Slices of Italian garlic bread grilled and topped with a blend sweet Roma tomatoes, scallions, basil & olive oil. \$9.95

Garlic Cheese Bread - Ciabatta style Italian bread topped with a blend of garlic and cheeses, baked until a golden brown. \$6.95

Fellini's Salads and Soup Menu

Mozzarella Caprese - Slices of fresh mozzarella, vine ripened beefsteak tomatoes, fresh basil, calamata olives, balsamic vinegar and extra virgin olive oil. \$11.95

Shrimp Caesar - Romaine lettuce, croutons and Parmesan cheese tossed in Caesar dressing, topped with grilled shrimp. \$12.95

Garden Salad - Mixed lettuces, baby field greens, cucumbers, tomatoes and red onions tossed in your choice of dressing. \$6.95

Zuppa del Giorno - An opportunity for our Chef to use his creativity and prepare you a different soup for your enjoyment. \$6.95

Pasta Fagioli - A soup of Italian white beans, bacon, fresh vegetables, chicken broth, pasta and fresh thyme. \$6.95

Fellini Salad - Baby field greens tossed in raspberry vinaigrette then topped with toasted pine nuts and sweet fresh raspberries. \$7.95

Chicken Caesar - Romaine lettuce, croutons and Parmesan cheese tossed in Caesar dressing, topped with grilled chicken. \$11.95

Caesar Salad - Romaine lettuce, croutons and Parmesan cheese tossed in Caesar dressing. A classic salad. \$7.95

Tomato and Red Onions - Vine ripened tomatoes, red onions and fresh basil all tossed in a balsamic vinaigrette. \$7.95

Minestrone alla Genovese - Garden fresh vegetables cooked in a rich chicken broth finished with pasta and basil. \$6.95

Fellini's Pastas Menu

Penne with Lobster and Asparagus - Penne pasta tossed in a three cheese sauce with lobster meat, asparagus, lemon zest and baked till golden brown. \$20.95

Fettucine Capriciana - Shrimp and mushrooms sautéed in olive oil, Vodka, cream, Romano cheese and tomato then tossed with Fettucine pasta. \$17.95

Shrimp Alfredo - Ribbons of pasta tossed in a velvety cream sauce with parmesan cheese, butter and a hint of nutmeg then topped with lightly grilled shrimp. \$17.95

Penne Primavera - A combination of garden fresh vegetables sautéed in garlic, olive oil, white wine and fresh herbs. Tossed with quill shaped pasta. \$13.95

Cappellini with Shrimp and Rapini - Angel hair pasta with shrimp sautéed in garlic and olive oil then tossed with rapini, tomatoes and sprinkled with toasted almonds. \$19.95

Fellini's Pastas Menu (Con't)

Cappellini alla Checca - Angel Hair pasta tossed in a sauce of garlic fried to a golden brown, extra virgin olive oil, fresh diced tomatoes and fresh basil. \$13.95

Rigatoni with Spezzatino - Thick tube shaped pasta sautéed with peppers, onions, mushrooms, marinara sauce, basil and braised pieces of tender Top Sirloin. \$18.95

Chicken Alfredo - Ribbons of pasta tossed in a velvety cream sauce with Parmesan cheese, butter and a hint of nutmeg then topped with a grilled chicken breast. \$16.95

Lasagna - Layers of pasta, ricotta cheese, sausages, mozzarella cheese and marinara sauce baked until golden brown. \$13.95

Tenderloin Tips with Gnocchi - Tender pieces of Filet Mignon sautéed with mushroom and shallots in a Gorgonzola cream sauce, tossed with potato dumpling pasta. \$20.95

Linguine Vongole - Linguine and baby clams served in a rich broth of garlic, olive oil, white wine and fresh herbs. Select either red or white sauce. \$17.95

Shrimp Fra Diavolo - Jumbo shrimp sautéed in a hot and spicy sauce of garlic, white wine, tomatoes and fresh herbs. Served on a bed of linguine. \$17.95

Tortellini Abbruzzese - Cheese filled pasta rings tossed in a light tomato and basil cream sauce with ground fresh sausage and sweet green peas. \$15.95

Cheese Ravioli - Tender pasta pillows filled with a blend of ricotta and Parmesan cheese and draped with a delicate blend of marinara and Alfredo sauce. \$13.95

Linguine Mediterranean - Clams, mussels, shrimps, scallops and calamari steamed in a sauce of garlic, white wine, tomatoes and basil. Served on a bed of linguine. \$22.95

Add half lobster tail. \$31.95

Spaghetti Carbonara - Strings of pasta tossed in creamy Parmesan cheese sauce with pieces of crispy pancetta bacon and cracked black pepper. \$14.95

Linguine Bolognese - Linguine pasta tossed in a meat sauce made with ground veal, carrots, celery, onions, tomatoes and a touch of cream. \$15.95

Spaghetti - with your choice of freshly made sausages or meatballs. Served with a garlic, tomato and fresh basil sauce. \$13.95