



# Don Vito's

3-Course Meal

**\$45\***

Includes a Bottle of the  
"Wine of the Month"  
for Every 2 People

## DECEMBER 24 & 25

4-10 PM ♦ RESERVATIONS SUGGESTED 702-797-8075

### FIRST COURSE

(Choose One)

#### Butternut Squash Ravioli

Freshly Made In-House with Pecan Butter Sauce

#### La Zuppa Natale

Italian Chicken Broth with Mushrooms, Quail Eggs and Spinach

#### Oven Baked Artichoke Hearts

Lightly Marinated, Filled with Ricotta Cheese, Wrapped in Prosciutto  
On a Bed of Pomodoro Sauce, Drizzled with Hazelnut Pesto

#### Salad for the Season

Aguilar & Frisee Lettuce with Teardrop Tomatoes, Hearts of Palm,  
Garlic Toasted Croutons Folded in Parmesan Cream Dressing

### SECOND COURSE

(Choose One)

#### Herb Roasted Young Turkey

With Giblet Gravy, Apple and Chestnut Dressing,  
Yukon Gold Mashed Potatoes, Maple Glazed Yams,  
Baked Acorn Squash with Cranberry Relish and Green Beans

#### Medallions of Beef Tuscany

Herb Dusted Medallions, Pan Seared  
With Button Onions and Wild Mushrooms Sautéed with Chianti  
Green Pea Risotto and Wilted Spinach

#### Seafood Cannelloni

Shrimp, Scallops, and Crab, Glazed in Pasta Shells, with Tomato Beurre Blanc  
With Seasonal Vegetables

### THIRD COURSE

(Choose One)

Peppermint Cheesecake with White Chocolate Ganache

Raspberry and White Chocolate Mousse Cake with Seasonal Berries

Christmas Yule Log with Cinnamon Ice Cream

Tea or Coffee

### Also Serving our Regular Menu

*Please alert your server of any food allergies or dietary concerns prior to ordering.*

*\*Not including tax or gratuity. \*\*Must be 21 years of age or older.*