

# sixth + mill

RISTORANTE • PIZZERIA • BAR

## SMALL PLATES

<b>caponata</b> eggplant + peppers + celery + onions + sesame	9
<b>minestra</b> soup + vegetables + quinoa + ceci + ricotta + chili oil	8
<b>rapini</b> ricotta + chili oil + oregano + crumbs	8
<b>melanzana</b> parmigiana + eggplant + scamorza + tomato	14
<b>crostone</b> mushroom toast + provolone + reggiano + herbs	13

## FRITTERS

<b>brussels sprouts toasted</b> almonds + paprika + lemon	9
<b>u'vrocchio</b> cauliflower + parmigiano sauce	9
<b>arancini</b> rice + tomato + beef + pork + mozzarella	11
<b>calamaretti</b> lightly battered squid + lemon aioli	18

## SALADS

<b>mista</b> escarole + cabbage + radish + carrots + fennel + seeds	12
<b>tricolore</b> 3 bitter greens + cured ricotta + sundried tomato	13
<b>pantesca</b> tomato + potato + olive + caper + rocket + red onion	15
<b>caprese</b> heirloom tomatoes + creamy mozzarella + arugula oil	17
<b>rughetta</b> arugula + lemon + shaved grana padano	16

## PIZZA RED

<b>puttanesca</b> olives + capers + anchovies + garlic + oregano + evoo	16
<b>margherita</b> fior di latte + apulian evoo + oregano	17
<b>apulia</b> mozzarella + onion + escarole + anchovy + olives + burrata	21
<b>diavolina</b> mozzarella + spicy salame + scallions	20
<b>coppia</b> tomato + ricotta + fennel sausage + speck + arugula	21
<b>capricciosa</b> mushroom + cotto ham + gaeta olives + artichokes	24

## PIZZA WHITE

<b>campo</b> rapini + eggplant + zucchini + peppers + mushrooms	18
<b>pat</b> fior di latte + potatoes + pancetta + pecorino + chives	19
<b>vince</b> mozzarella + burrata + mortadella + pistachio + orange-zest	21
<b>4 formaggi</b> fior di latte + scamorza + gorgonzola + pecorino	21

## ADD TO THE PIZZA

<b>mushrooms</b>	4	<b>*farm egg</b>	3
<b>spicy sausage</b>	3	<b>n'duja</b>	4
<b>baresane olives</b>	2	<b>speck</b>	6
<b>parma prosciutto</b>	6	<b>stracciatella</b>	5
<b>spicy sicilian anchovies</b>	3	<b>gorgonzola</b>	4

## HOMEMADE FRESH PASTA

<b>spaghettoni cacio e pepe</b> pecorino romano + peppercorns	17
<b>bucatini amatriciana</b> pecorino + pork jowl + chili flakes	18
<b>gnocchi sorrentina</b> potato-dumpling + tomato + burrata	19
<b>ravioli</b> fior di latte + lemon cream + mint + basil oil	21
<b>cavatelli</b> whole wheat + lamb sugo + rosemary + canestrato	22
<b>linguine vongole</b> cherry tomatoes + littlenecks + garlic + basil	24

## HARD DURUM WHEAT PASTA

<b>paccheri lardiati</b> spicy tomato + crispy prosciutto + reggiano	18
<b>pasta al forno</b> meat-tomato ragù + bechamel + caciocavallo	21

## MEAT & POULTRY

<b>polpette</b> beef&pork meatballs + tomato + mozzarella	18
<b>chicken parm</b> san marzano + mozzarella + parsley oil	22
<b>pollo romano</b> chicken + fennel sausage + olives + sweet peppers	24
<b>brasato</b> braised beef + red onion + carrots + gaeta olives	33
<b>siciliana</b> prime beef steak + potato + aromatic herbs + garlic oil	37

## SEAFOOD

<b>mitili</b> spicy mussels + white wine + garlic + potatoes	19
<b>shrimp</b> rapini + chili + garlic + lemon + white wine	31*
<b>salmone</b> pepper-couli + escarole + olives + capers + poppyseed	34*
<b>acqua pazza</b> sea bass + spicy tomato broth + fresh herbs	36*

## sixth+mill

at The Grand Canal Shoppes at The Venetian Resort  
3355 Las Vegas Boulevard South, Las Vegas, NV 89109

\*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness  
www.sixthandmill.com

in the kitchen  
Angelo Auriana & Eduardo Perez

in the dining room  
Matteo Ferdinandi & Neil Carilli

suggesting your wines  
Francine Diamond-Ferdinandi & Pascal Bolduc