

sixth + mill

RISTORANTE • PIZZERIA • BAR

brunch

crepella crepes + seasonal berries + whipped cream + powder sugar	13
frutti di bosco berries bowl + homemade granola + yogurt + hemp seed	14
cialde belgian waffles + persimmon chutney + whipped butter + local honey	16
minestra vegetable soup + quinoa + chickpeas + tomatoes + olive oil	12
avocado toast olive bread + asparagus + avocado + ricotta salata	14
pizzello mattutino fiore di late + 'nduja + cured pork belly + garlic chives	15
frittata in purgatorio amatriciana sauce poached egg + potatoes + toasted ciabatta	16
salsiccia e uovo sausage + organic egg + potatoes + sweet pepper chutney	18
salmone marinato house marinated salmon + onions + crisp potato + stracciatella	21
add organic egg 3 add salmon 12	

to sip never ending from 11am to 2pm

\$28 per person

bloody mary - chef's signature recipe, roasted garlic, infused vodka

bellini - rose' spumante, white peach puree

mimosa - champagne, fresh squeezed orange juice

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at The Grand Canal Shoppes at The Venetian Resort

3355 Las Vegas Boulevard South, Las Vegas, NV 89109