



WELCOME

We invite you to enjoy our selection of fresh, delicious dishes prepared before your eyes by our specialty chefs. We hope your evening at the Pasta Pirate is a dining experience you will treasure!

APPETIZERS

Calamari Fritta	\$8	Escargot.....	\$8
*Oysters <i>on the Half Shell</i>	\$10	Steamed Clams.....	\$9
Seafood Medley.....	\$12	Crab Wontons.....	\$8
Shrimp Cocktail.....	\$10	Crab Cake	\$11
Baked Oysters.....	\$10	Scampi <i>and Steamed Clams Combo</i>	\$10

PASTA

Fettuccine Alfredo	\$12	Linguine Di Vongole	\$14	
Fettuccine tossed in heavy cream, garlic, parmesan cheese and fresh ground pepper.			Linguine with whole clams, finished in white, red or pesto sauce.	
Spaghetti & Meatballs	\$12	Penne Diana	\$13	
Homemade meatballs simmered in marinara sauce, served over fresh spaghetti, garnished with parmesan cheese.			Penne with broccoli florets, sautéed chicken and toasted almonds, tossed in garlic butter, cracked pepper and parmesan cheese.	
Cheese Ravioli	\$12	*Pasta of the Day..... PRICED DAILY The Chef prepares a special pasta daily, your food server will highlight today's specialty.		
Ricotta stuffed fresh pasta with choice of marinara, pesto or Alfredo sauce.				

DUETS

*Filet Mignon with Prawns	\$18
A 6 oz. filet with prawns, served with house vegetables and choice of steamed rice or pasta.	
*Filet with Baby Lobster Tail	\$20
A 6 oz. filet with baby lobster tail, served with house vegetables and choice of steamed rice or pasta.	

All Pasta Pirate Dinners include a Glass of House Wine,
Zuppa Di Pesce (Seafood Soup) or Pirate Salad and Fresh Bread.

HEALTH WARNING

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

ENTREES

***Mixed Seafood Grilled in Lemon Basil with Linguine.....\$21**

Grilled clams, oysters, prawns, scallops, squid, select fish and lobster, tossed in lemon basil sauce, served with linguine.

Shrimp Scampi\$18

Sautéed prawns in a traditional scampi sauce, served over angel hair pasta.

Chicken Portabello\$17

Marinated char-broiled breast of chicken layered with portabello mushrooms and spinach, with marinara pesto and parmesan cheese sauce.

Herb Chicken\$14

An 8 oz. grilled chicken breast nestled on a bed of linguine tossed with garlic and oil, sun-dried tomatoes and mushrooms.

***Cioppino over Linguine.....\$20**

Lobster, prawns, clams, squid and select fish served in a light tomato broth with essence of saffron, served over linguine.

Chef's Creation PRICED DAILY

Skillfully prepared by our chefs using only the finest seasonal ingredients.

Please consult your food server for today's selection.

***Ribeye Steak.....\$17**

A 12 oz. broiled ribeye served with choice of risotto or roasted potato and house vegetables.

Blackened Orange Roughy.....\$16

Orange roughy seasoned Cajun style, seared in a cast iron skillet with saffron infused angel hair pasta, topped with sautéed spinach.

***Salmon Filet\$17**

Fresh charbroiled Atlantic salmon served with your choice of rice or pasta and house vegetables.

Lobster Newburg MARKET PRICE

Sautéed lobster in a creamy Newburg sauce, served over linguine.

Alaskan King Crab Legs \$40

Alaskan king crab served with drawn butter, house vegetables and choice of pasta or steamed rice.

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CALIFORNIA
HOTEL · CASINO · LAS VEGAS