

sixth + mill

RISTORANTE • PIZZERIA • BAR

SMALL PLATES

caponata eggplant + peppers + celery + onions + sesame	12
minestra soup + vegetables + quinoa + ceci + ricotta + chili oil	13
rapini ricotta + chili oil + oregano + crumbs	10
melanzana parmigiana + eggplant + scamorza + tomato	17
crostone mushroom toast + provolone + reggiano + herbs	16

FRITTERS

brussels sprouts toasted almonds + paprika + lemon	14
u'vroccolo cauliflower + parmigiano sauce	13
arancinotto rice + tomato + beef + pork + mozzarella	14
calamaretti lightly battered squid + lemon aioli	22

SALADS

mista escarole + cabbage + pickled radish + carrots + seeds	15
tricolore 3 bitter greens + cured ricotta + sundried tomato	15
autunnale squash + spinach + frisee + crescenza + pepitas	16
pantesca tomato + potato + olive + caper + rocket + red onion	17
rughetta arugula + lemon + shaved grana Padano	16

ADD TO THE SALADS

roasted chicken breast 13	sautéed salmon 16*
sautéed shrimp 15	herb crusted prime beef 21*

PIZZA RED

puttanesca olives + capers + anchovies + garlic + oregano + evoo	19
margherita fior di latte + apulian evoo + oregano	21
apulia mozzarella + onion + escarole + anchovy + olives + burrata	23
diavolina mozzarella + spicy salame + scallions	24
capricciosa mushroom + cotto ham + gaeta olives + artichokes	25

PIZZA WHITE

campo rapini + eggplant + zucchini + peppers + mushrooms	23
pat fior di latte + potatoes + pancetta + pecorino + chives	22
salsiccia ricotta + fennel sausage + rapini + garlic	21
vince mozzarella + burrata + mortadella + pistachio + orange-zest	24
4 formaggi fior di latte + scamorza + gorgonzola + pecorino	24

ADD TO THE PIZZA

mushrooms 4	farm egg 3*
spicy sausage 3	n'duja 4
baresane olives 2	speck 6
spicy sicilian anchovies 3	gorgonzola 4

CHEF SELECTIONS TODAY

vitello natural holland veal parmigiana + arugula + straciatella	41*
tagliere cold cuts + imported cheeses + condiments	31

HOMEMADE FRESH PASTA

spaghetti cacio e pepe pecorino romano + peppercorns	21
gnocchi sorrentina potato-dumpling + tomato + burrata	25
ravioli fior di latte stuffed pasta + lemon cream + mint oil	24
cavatelli whole wheat + lamb sugo + shaved canestrato	23
linguine vongole cherry tomatoes + littlenecks + garlic + basil	27
rigatoni chicken sugo + mushrooms + plum tomatoes	25
fusilloni amatriciana tomato sauce + pork jowl + pecorino	23
pasta al forno meat-tomato ragù + bechamel + caciocavallo	26
fra' diavolo spaghetti + scallops + tomato + sherry + garlic	39*

MEAT & POULTRY

polpette beef & pork meatballs + tomato + mozzarella	24
chicken parm san marzano + mozzarella + parsley oil	32
pollo romano chicken + fennel sausage + olives + peppers	33
scaloppine marsala pork scaloppine + mushrooms + potatoes	34
brasato braised beef short rib + onion + carrots + gaeta olives	36
bistecca prime steak + aromatic herbs & spices + potato	51*

SEAFOOD

mitili spicy mussels + white wine + garlic + potatoes	19
shrimp rapini + chili + garlic + lemon + white wine	33*
salmone peppers + escarole + olives + capers + poppyseed	34*
branzino sea bass + marinated tomatoes + basil	35*

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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

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in the kitchen Angelo Auriana & Eduardo Perez

suggesting your wine Francine Diamond-Ferdinandi & Pascal Bolduc

in the dining room Matteo Ferdinandi & Neil Carilli

tag us @sixthandmillpizzeria

www.sixthandmill.com

call us @ 702-414-1227