

sixth + mill

RISTORANTE • PIZZERIA • BAR

hours: 11 am - 11 pm sunday - thursday and midnight friday + saturday

Available for group events before and after our published hours of operation

THE VENETIAN® RESORT

— LAS VEGAS —



In the south of Italy, food is a language all on its own. Each meal is an opportunity to gather friends and family to share stories over dishes that have been made for generations. Hand-crafted pizza, hard durum wheat pastas, and tomatoes chosen with purpose—that is the foundation of our Southern Italian heritage. It's a kitchen filled with fresh ingredients, tried-and-true recipes, and a passion for cooking that inspires “just one more” bites. Welcome to sixth+mill ristorante, pizzeria and bar where the food speaks for itself.

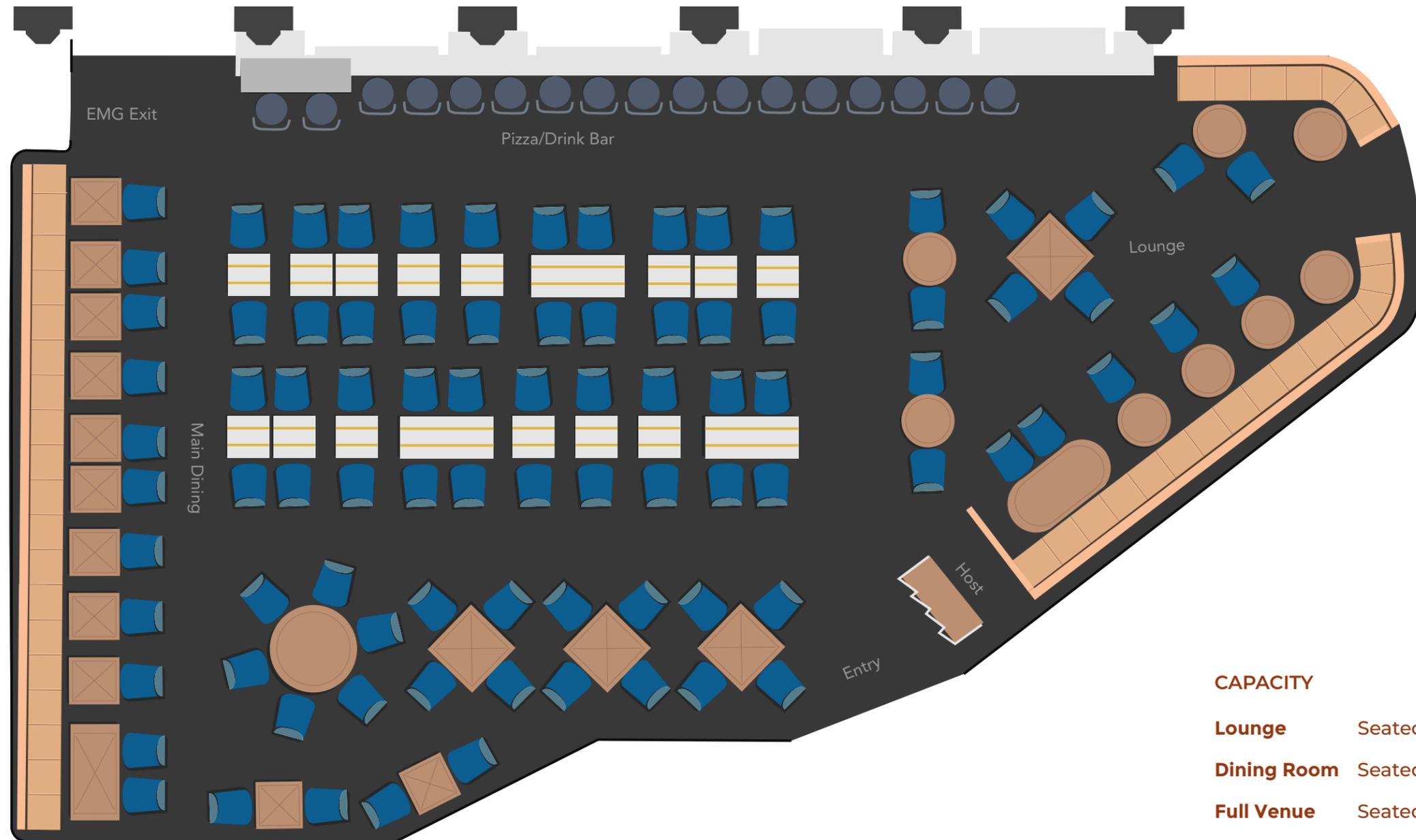


special events

Whether it's cocktails for your group after a long day of meetings or social gatherings to celebrate a special occasion, sixth+mill offers a modern, undeniably Italian experience to serve your event needs.



sixth+mill *floor plan*



CAPACITY

Lounge	Seated	24	Standing	40
Dining Room	Seated	100	Standing	125
Full Venue	Seated	130	Standing	180

event dining menus



menu

FIRST COURSE *pre-select one*

mista escarole + purple cabbage + radish + carrots + fennel

tricolore 3 bitter greens + cured ricotta + sundried tomato

pantesca tomato + potato + olive + caper + rocket + red onion

PASTA COURSE *pre-select one*

ravioli fior di latte stuffed pasta + lemon cream + mint oil

sorrentina potato-gnocchi + tomato + burrata + reggiano

cavatelli whole wheat + lamb sugo + shaved canestrato

ENTRÉE COURSE *pre-select one*

chicken parm san marzano + mozzarella + parsley oil

salmone peppers + escarole + olives + capers + poppyseed

polpette beef & pork meatballs + tomato + mozzarella

DESSERT *pre-select one*

cannoli ricotta filled homemade cannoli shells, orange marmalade, pistachios

tiramisu espresso-soaked cake + mascarpone

\$65.00 per person

All prices subject to 20% service charge, 2% coordination fee and 8.375% sales tax



beverages

ROSÉ WINE

rosato masciarelli, abruzzo, italy 2017

WHITE WINE

soave la cappuccina, veneto, italy 2016

gavi coppo, la rocca, piemonte, italy 2016

bellone cincinnato, "castore," lazio, italy 2017

RED WINE

cannonau gostolai, frutos de beramu, sardegna, italy 2015

frappato centonze, sicilia, italy 2016

nebbiolo cascina chicco, langhe, piemonte, italy 2016

WINES BY THE GLASS

prosecco villa sandi, blanc de blanc, italy nv

rosato masciarelli, abruzzo, italy, 2017

barbera d'alba ca del sarto, piemonte, italy 2015

DRAFT BEERS

boomtown mic czech pilsner, california

lost abbey devotion blonde, california

enegren valkyrie amber ale, california

stone scorpion bowl ipa, california

SPECIALTY COCKTAILS

scugnizzo cappelletti, ciociaro, prosecco

san gennaro vodka, limoncello, lemon, orgeat, soda

malafemmena fresh tomato, gin, chartreuse, chili, lemon

le moko brandy, vermouth, amaro sirene, barrel aged



contact/hours

Hours

11 am - 11 pm sunday - thursday and midnight friday + saturday

Please note the ristorante is available for group bookings outside of our published hours

Sales Contact

Jana Lane Southard

Events Director, Las Vegas Restaurants

Factory Place Hospitality Group

jana@factoryplacehospitality.com