



At the El San Juan Hotel & El Conquistador Resort  
Authentic North Italian Cuisine

## ANTIPASTI

### Antipasto Toscano

Prosciutto, Serrano, Speck, Manchego, Parmigiano Reggiano & Brie

Served with Truffle infused Clover Honey

*Small plate \$22 / Large plate \$36*

### Brûlée al Formaggio di Capra

Organic Micro Rucola & Berries Salad with Toasted Almonds & Dehydrated

Prosciutto \$19

### Carpaccio di Manzo "Kobe"

Marinated Kobe Beef With Pickled Onions & Citrus Fennel, Watercress Purée,

Confited Mushrooms & Fingerling Potato Chips \$22

### Nuova Caprese

Fresh Mozzarella Di Bufala, Marinated Heirloom Tomatoes, Organic Basil Foam

& Balsamic Pearls \$18

### Crudo di Halibut

Citrus marinated Halibut with Pepperoncino Infused Mango, Cilantro & Spicy

Lime Air \$21

### Tartare di Tonno

Fresh Tuna, Avocado, Mango & Fingerling Potato Chips \$22

### Cappesante e Funghi

Seared Scallops with Potato Purée & Sautéed Mushrooms \$23

### Prosciutto di Parma & Asparagi

Grilled Asparagus, roasted Bell Peppers & Rucola salad with house vinaigrette \$21

### Insalata di Rucola

Rucola, sliced Red Onions, fresh Tomatoes & Balsamic Vinaigrette \$16

### Caesar Salad

Fresh crisp Romaine with Shaved Parmesan cheese,

Truffle Croutons, Homemade Caesar dressing & Black Pepper \$15

For private dining please contact us at: [info@wowrestaurant.net](mailto:info@wowrestaurant.net)

El San Juan Resort & Casino | El Conquistador, a Waldorf Astoria Resort



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## ***PRIMI PIATTI***

### **Risotto Del Giorno**

Daily Chef Creation \$ Market Price

### **Risotto di Aragosta & Champagne**

Arborio Rice sautéed with Lobster Meat & Champagne \$39

### **Gnocchi alla Sorrentina**

Fresh Potato Gnocchi, Cherry Tomatoes, Garlic, Basil & Mozzarella di Bufala \$30

### **Pasta Fatta a Mano**

Fresh Pasta Made Daily with Seasonal Ingredients - \$ Market Price

### **Gnocchi Ossobuco Ragù**

Homemade Potato Gnocchi with Rosemary Braised Ossobuco Ragout \$38

### **Ravioli di Ricotta e Gamberoni**

Handmade Fresh Ricotta Ravioli with Sautéed Tiger Prawns & Lobster Broth \$37

### **Filetto di Halibut “Caesar”**

Croutons Crusted Fresh Halibut with Roasted Garlic & Anchovies Paste,  
Parmesan Crisp & Braised Romaine Lettuce Broth \$39

### **Linguine Ai Frutti di Mare**

Lobster Meat, Clams, Shrimp and Calamari & Fresh Pomodoro Sauce \$55

## ***SECONDI PIATTI***

### **Filetto Di Manzo**

10 Oz. Angus Beef Filet Grilled With Mint Infused Barley and Beer Pickled Pear  
Onions & Asparagus \$48

### **Costolette di Agnello**

Herbed Crusted Lamb Rack, Maple Glazed Carrot Purée, Sautéed Broccolini &  
Red Wine Reduction \$42

### **Costoletta di Vitello**

Veal Chop Potato Purée & Green Lentils Ragú \$48



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## **SECONDI PIATTI**

### **Costoletta di Vitello alla Parmigina**

Breaded Veal Chop topped with Mozzarella au Gratin and Homemade Marinara \$49

### **Ossobuco di Vitello al Forno**

Fennel & Tomato "Casserole \$48

### **Petto di Anatra**

Duck breast, creamy coarse Polenta, Cabernet Reduction & Pappa al Pomodoro \$42

### **Petto di Pollo "Parmigiana**

Lightly Breaded Chicken Breast with Homemade Marinara Sauce

And Topped with Mozzarella Cheese \$34

### **Pesce del Giorno**

Fresh Catch Of The Day - *Market Price*

### **Fileto di Salmone in Padella**

Pan seared Salmon with Green Peas Purée & Saffron sauce \$36

### **Gamberi al Fra Diavolo**

Shrimps Sautéed in a Spicy Tomato Sauce over Linguine \$42

### **Gamberi al Pinot Grigio**

Shrimps Sautéed in Pinot Grigio Wine, Garlic & Fresh Tomato over Linguine \$42

### **Coda Di Aragosta**

Two 8oz Broiled Lobster with Honey Truffle Sauce or Fresh Herbs Sauce \$65

### **Mare e Terra**

6 oz. Angus Grilled Petite Filet and Broiled Lobster Tail with Honey Truffle

Sauce \$68

## **SIDE DISHES:**

**Potato Gnocchi** in a light Butter Truffle Sauce \$14

**Linguini or Penne:** *Vodka, Alfredo, Puttanesca, Arrabiata, Butter Truffle Sauce \$14*

*Marinara, Bolognese, Aglio Olio \$9*

**Yukon Gold Mash Potatoes \$9 | Sautéed Seasonal Vegetables \$9**

Raw Products: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have an existing medical condition.