



Ottimo Breakfast

Morning Sunrise

- Toasted Bagel** \$4
Served with cream cheese and butter
- Chef's pastry of the day** \$4
Chef's daily featured pastry made by our pastry team
- Classic Farmhouse Oatmeal** \$6
Oatmeal served with brown sugar, toasted pecans and chocolate chips
- Granola Parfait** \$6
Vanilla yogurt, granola, fresh berries and strawberry jam

- Grande Bacon Cinnamon Roll** \$6
Old-fashioned cinnamon roll laced with bacon and covered with cream cheese icing
- Biscuits & Gravy** \$8
Fresh-baked biscuits split in half and covered in sausage gravy
- The Fruit Plate** \$13
Fresh seasonal fruit with granola and vanilla yogurt
- Smoked Salmon Platter*** \$15
Smoked salmon, red onion, capers, tomatoes and lemon served with a bagel

Rise and Shine

- Croissant Breakfast Sandwich** \$14
Two eggs any style, choice of bacon or ham, cheddar cheese and fresh fruit cup
- The Orchard** \$18
Two eggs any style, sautéed spinach, sundried tomatoes, polenta cakes, fresh fruit cup and toast. Served with choice of juice or freshly brewed coffee
- Ham Steak and Eggs** \$18
One-pound bone-in ham steak served with two eggs any style, breakfast potatoes and toast

- Omelets** \$16
Three eggs served omelet-style with breakfast potatoes and choice of two items: Ham, bacon, sausage, mushrooms, peppers, onions, tomatoes, American cheese, Swiss cheese, mozzarella cheese, cheddar cheese. Additional items \$1 each. Served with toast
- Ahern American** \$18
Two eggs any style, bacon and sausage, breakfast potatoes and toast. Served with choice of juice or freshly brewed coffee

From the Grill

- Cornflake-Crusted French Toast** \$12
Texas toast coated in cinnamon egg batter and cornflakes, cooked golden and served with strawberries and bananas
- Apple Pie French Toast** \$13
Warm apples, cinnamon & oat streusel

- Classic Pancakes** \$12
Three pancakes served with maple syrup and butter. Add blueberries or chocolate chips for \$2

The Bennies

- Traditional Bennie** \$15
Toasted English muffin, Canadian bacon, poached eggs and hollandaise sauce
- Farmer's Bennie** \$15
Toasted English muffin, wild mushrooms, avocado, broccolini, cherry tomatoes, poached eggs and hollandaise

- Short Rib Bennie** \$16
Toasted English muffin, tender short rib, wilted spinach, cherry tomatoes and hollandaise sauce
- Crab Bennie** \$19
Toasted English muffin, premium lump crab, poached eggs and hollandaise sauce

Pizza

- Smoked Salmon Pizza*** \$15/\$21
Smoked salmon, garlic cream sauce, red onions, diced tomatoes, everything bagel seasoning and chives

- The Snoozer** \$15/\$21
Garlic cream sauce, crispy jalapeno bacon, sunny eggs and grated parmesan

What Happens in Vegas

- Sourdough Waffles** \$12
Topped with fresh berries and whipped cream, served with maple syrup and butter
- Avocado Toast** \$13
Fresh avocado, wild mushrooms, wilted cherry tomatoes, sunny egg and a mixed green salad
- Smoked Salmon Avocado Toast*** \$15
Smoked salmon, avocado, lettuce, tomato, red onion and fried capers and a mixed green salad
- The Jackpot** \$15
Two eggs any style, two bacon strips, two sausages and three buttermilk pancakes with maple syrup and butter

- Chicken and Waffles** \$15
Spicy chicken thighs, jalapeno bacon & chive waffle, Mike's Hot Honey, served with maple syrup and butter
- Chicken Fried Steak & Eggs** \$17
Tender breaded steak fried golden brown and topped with country gravy, served with two eggs any style, breakfast potatoes and toast
- Two Rivers Chophouse Steak and Eggs*** \$22
8-oz NY strip steak served with two eggs any style, breakfast potatoes and toast

18% gratuity will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Coffee Drinks

ESPRESSO	
Double shot of espresso.....	\$3.5
AMERICANO	
Espresso poured over a body of water imitating an American drip coffee	\$3.5
CAPPUCCINO	
1:2 ratio of espresso and steamed milk foam.....	\$5
AFFOGATO	
Espresso poured over choice of gelato topped with whipped cream	\$7
CARAMEL CON PANNA	
Espresso sweetened with house-made caramel syrup topped with whipped cream	\$5
MOCHA LATTE	
Cafe mocha topped with cocoa powder and a chocolate drizzle	\$5





Ottimo Brunch
Appetizers

- The Fruit Plate** \$13
Fresh seasonal fruit with granola and vanilla yogurt
- Ottimo Basket** \$14
Chef's selection of fresh-baked pastries (4)
- Loaded Breakfast Potatoes** \$8
Crispy breakfast potatoes, bacon, cheddar cheese, green onions and sour cream
- Italian Bomboloni** \$10
Two Italian doughnuts made to order filled with Nutella, raspberry jam or vanilla pastry cream
- Charcuterie Platter** \$21
Imported cheese, cold cuts, Mediterranean olives with fresh-baked garlic pizza
- Cobb Salad** \$12
Romaine lettuce topped with the classics and served with ranch dressing on the side

- Smoked Salmon Platter*** \$15
Smoked salmon, red onion, capers, tomatoes and lemon served with a bagel
- Granola Parfait** \$6
Vanilla yogurt, granola, fresh berries and strawberry jam
- Breakfast Pastries** \$4 each
Choice of chocolate croissant, pain au raisin, cheese danish or blueberry muffin
- Grande Bacon Cinnamon Roll** \$6
Old-fashioned cinnamon roll laced with bacon and covered with cream cheese icing
- The Caesar Salad** \$10
Crispy Little Gem lettuce tossed in homemade Caesar dressing

Rise and Shine Brunch in Las Vegas

- Classic Pancakes** \$12
Three pancakes served with maple syrup and butter. Add blueberries or chocolate chips for \$2
- Cornflake-Crusted French Toast** \$12
Texas toast coated in cinnamon egg batter and cornflakes, cooked golden and served with strawberries and bananas
- Omelets** \$16
Three eggs served omelet-style with breakfast potatoes and choice of two items: Ham, bacon, sausage, mushrooms, peppers, onions, tomatoes, American cheese, Swiss cheese, mozzarella cheese, cheddar cheese. Additional items \$1 each. Served with toast
- Chicken and Waffles** \$17
Spicy chicken thighs, jalapeno bacon and chive waffle, Mike's Hot Honey, served with maple syrup and butter
- Sourdough Waffles** \$12
Topped with fresh berries and whipped cream, served with maple syrup and butter
- Strawberry Cheesecake Pancakes** \$14
Classic pancakes with strawberries, cream cheese and graham cracker crumble
- Ham Steak and Eggs** \$18
One-pound bone-in ham steak served with two eggs any style, breakfast potatoes and toast
- The Jackpot** \$15
Two eggs any style, two bacon strips, two sausages and three buttermilk pancakes with maple syrup and butter
- Ahern American** \$18
Two eggs any style, bacon and sausage, breakfast potatoes and toast. Served with choice of juice or freshly brewed coffee
- Farmer's Bennie** \$15
Toasted English muffin, wild mushrooms, avocado, broccolini, cherry tomatoes, poached eggs and hollandaise

- The Orchard** \$18
Two eggs any style, sautéed spinach, sundried tomatoes, polenta cakes, fresh fruit cup and toast. Served with choice of juice or freshly brewed coffee
- Traditional Bennie** \$15
Toasted English muffin, Canadian bacon, poached eggs and hollandaise sauce
- Short Rib Bennie** \$16
Toasted English muffin, tender short rib, wilted spinach, cherry tomatoes and hollandaise sauce
- Chicken Fried Steak & Eggs** \$17
Tender breaded steak fried golden brown and topped with country gravy, served with two eggs any style, breakfast potatoes and toast
- Chicken Milanese with Arugula Salad** \$19
Breaded chicken breast fried and served with an arugula salad, roasted red peppers, shaved parmesan and lemon vinaigrette
- Two Rivers Chophouse Steak and Eggs*** \$22
8-oz NY strip steak served with two eggs any style, breakfast potatoes and toast
- Ahern Burger*** \$16
8-oz brisket-beef blend patty topped with lettuce, tomato, red onion, applewood-smoked bacon, cheddar cheese, pickles and mayo
- Eggplant Parm with Spaghetti** \$18
Mozzarella & marinara
- Rigatoni Bolognese** \$18
Meat ragu with green peas
- Chicken Parmesan with Spaghetti** \$19
Breaded chicken breast covered in marinara sauce and mozzarella

Pizza

- Smoked Salmon Pizza*** \$15/\$21
Smoked salmon, garlic cream sauce, red onions, diced tomatoes, everything bagel seasoning and chives
- The Snoozer** \$15/\$21
Garlic cream sauce, crispy jalapeno bacon, sunny eggs and grated parmesan

Italian Brunch Adventure - \$42 pp - Served with a Mimosa or Bellini

- 1st course - Pastries**
Chef's selection of pastries

2nd course - Antipasti platter
Chef's selection of Italian antipasti
- 3rd course - Choice of entrée**
Your choice of any entrée above

4th course - dessert
Trio of gelato

18% gratuity will be added to parties of 6 or more.
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Brunch Cocktail Specials

Nonino Spritz - \$12 <i>L'Aperitivo Nonino Botanical Drink, Piper Sonoma champagne and a lemon twist</i>	Espresso Martini - \$12 <i>Vodka, Kahlua, espresso and a splash of cream</i>
Michelada - \$12 <i>Modelo, Cholula hot sauce and lime</i>	Bellini - \$8 <i>Prosecco with peach nectar</i>
Bloody Mary - \$12 <i>Absolut Peppar, Zing Zang Bloody Mary mix and olives</i>	Mimosa - \$8 <i>Fresh-squeezed orange juice and champagne</i>
	BOTTOMLESS BELLINI OR MIMOSA - \$25 <i>*Limit 2 hours</i>

Wines by the Glass

SPUMANTE

De Paolo Prosecco, Veneto.....	\$12
Cantico Moscato, Piemonte.....	\$12
Lucien Albrecht Brut Rosé, Alsace	\$12
Piper Sonoma Brut, Sonoma County	\$12

STILL ROSÉ

Daou, Paso Robles, 2021	\$12
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BIANCA

Villa San Zeno Pinot Grigio, Veneto, 2018.....	\$12
Martin Ray Chardonnay, Sonoma County, 2018	\$15
Zorzettig Sauvignon Blanc, Friuli, 2020.....	\$15
Domaine William Fevre Chablis, France, 2019.....	\$15
Dr. Loosen Riesling, Mosel, 2018.....	\$15

ROSSA

Ghibello Chianti Riserva, Tuscany, 2016.....	\$12
Cambria, Julia’s Vineyard, Pinot Noir, Santa Maria Valley, 2021	\$15
Les Cadrans de Lassègue, Saint-Émilion Grand Cru, 2019	\$15
Via Castello Super Tuscan, Montecucco, 2016	\$15
Samuel Lindsay ‘The Gandy Dancer’ Cabernet Sauvignon, Lodi, 2019.....	\$15
Produttori Valtiglione Barolo, Piemonte, 2014.....	\$20
La Nerthe, Chateauneuf-Du-Pape, Les Garnieres, 2019.....	\$25
Villa San Zeno ‘Castel Rothari’ Amarone della Valpolicella, Veneto, 2015.....	\$25

BOTTLED BEER

Michelob Ultra - \$7	Fat Tire Amber Ale - \$7
Coors Light - \$7	Heineken - \$7
Corona - \$7	Guinness - \$8
Modelo - \$7	Lagunitas IPA - \$8
Angry Orchard Apple Cider - \$7	Lagunitas IPA (non-alcoholic) - \$8



Scan here to view our selection of craft beers



CRAFT BEER
MENU

NON-ALCOHOLIC SPECIALTY BEVERAGES – \$4 (NO REFILLS)

- A’Siciliana Limonata – Sicilian Lemon Soda
- A’Siciliana Aranciata – Sicilian Blood Orange Soda
- Sioux City Sarsaparilla
- Dr. Brown’s Root Beer
- Dr. Brown’s Black Cherry Soda





Ottimo Lunch

Soup, Salads & Appetizers

French fries	\$4	Don's Salad	\$10
Onion Rings	\$8	Lettuce, carrots, cucumbers, olives, red onion, pepperoncini, croutons and red wine dressing	
Tender onion rings fried 'til they're sweet and crunchy		Caesar Salad	\$10
Mozzarella Sticks	\$8	Romaine lettuce, croutons and Romano cheese	
Mozzarella sticks fried golden brown and served with marinara sauce		Cobb Salad	\$12
Italian Wedding Soup - Mama's Favorite	\$9	Romaine lettuce topped with the classics and served with ranch dressing on the side	
The Italian answer to American chicken soup		Chicken Fingers	\$12
Buffalo Chicken Wings (6)	\$12	Served with buffalo sauce, blue cheese, ranch and honey-mustard dressing	
Crispy wings, buffalo sauce, blue cheese			

Ottimo Favorites

All sandwiches served with house-made Yukon Gold potato chips or french fries

Roasted Turkey Club	\$12	Reuben	\$15
Whole-grain wheat bread, turkey, bacon, lettuce, tomato and mayo		New York-style pastrami, sauerkraut, Swiss cheese and thousand island dressing on grilled artisan rye	
The BLT	\$13	Philly Cheesesteak*	\$16
Choice of spicy or applewood bacon, butter lettuce, tomato and mayo		Sautéed peppers and onions, and mozzarella cheese	
Grande Meatball Sandwich	\$14	Classic Patty Melt*	\$16
Crusty Italian bread stuffed with homemade meatballs, mozzarella and Sunday Sauce... "Mama Mia!"		Half-pound burger with caramelized onion and Swiss cheese served on artisan rye bread	
Chicken Philly Cheesesteak Sandwich	\$15	Ahern Burger*	\$16
Tender chicken, sautéed peppers and onions, and mozzarella cheese		8-oz brisket-beef blend patty topped with lettuce, tomato, red onion, applewood-smoked bacon, cheddar cheese, pickles and mayo	
Grilled Chicken Paillard	\$15	Fish & Chips	\$16
Thinly pounded chicken breast, mushrooms & broccolini in garlic-butter sauce, and roasted Yukon Gold potatoes		10-oz beer-battered cod filet, french fries, coleslaw, tartar sauce and lemon	
Chicken Parmesan Sandwich	\$15	Loaded Short Rib Quesadilla	\$16
Breaded chicken breast covered in mozzarella and marinara, served on an Italian roll		Tender beef, roasted corn with black beans, guajillo chili sauce in a spinach tortilla topped with cherry tomato, cilantro, scallions and crema	
Popcorn Shrimp Basket	\$15		
Breaded shrimp fried golden brown and served with french fries and coleslaw			

Pizza

N.Y.-Style or ButterCrust Pan Pizza — Small or Large

Margherita Pizza	\$12/\$20
Hand-tossed NY-style with San Marzano tomato sauce, mozzarella and fresh basil	
Veggie Bianca	\$13/\$21
Roasted garlic ricotta, grilled zucchini and sundried tomatoes	
Pepperoni Pizza	\$14/\$24
Tomato sauce, cup & char pepperoni and mozzarella	
Sausage	\$14/\$24
Sweet or spicy traditional Italian fennel sausage	
Sausage and Pepperoni	\$14/\$24
Classic meat pizza combo	
Chicken Bacon Alfredo	\$14/\$24
Garlic-parmesan cream sauce, applewood-smoked bacon, chicken breast, parmesan and mozzarella cheese	

Lunch Italian-Style

Add Meatball \$6 - Add Chicken \$8 - Add 4 Grilled Shrimp \$12 - Add Salmon \$14

Spaghetti Marinara	\$12	Rigatoni Bolognese	\$18
Spaghetti tossed in homemade marinara sauce		Wild boar ragu with green peas, served with pasta	
Rustic Fusilli Alfredo	\$14	Pasta al Forno	\$18
Cream sauce with garlic, parmesan and Romano cheese		Baked rigatoni pasta with sweet Italian sausage and mozzarella cheese	
Chicken Milanese with Arugula Salad	\$15	Pot Roast Calzone	\$22
Breaded chicken breast fried and served with an arugula salad, roasted red peppers, shaved parmesan and lemon vinaigrette		Smashed red-skin potatoes, scallions, tender beef, cheddar cheese, side of cherry pepper au jus and horseradish cream	
Chicken Parmesan with Spaghetti	\$16		
Breaded chicken breast covered in marinara and mozzarella			

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