## Classic Cocktails

**CASINO COSMOPOLITAN** — 22
vodka, raspberry, triple sec

**PRIMO'S ESPRESSO MARTINI** — 22
vodka, espresso, creme de cacao

**WHITE NEGRONI** — 21
gin, suze, cocchi bianco

**COCKTAIL CASINO** — 20
gin, lemon, luxardo maraschino, orange bitters

## Martinis

**THE CLASSIC DIRTY** — 20
titos, olive brine, served up

**MEZCALTINI** — 19
mezcal, cocchi americano, italicus, orange bitters

**MR. FOX** — 20
vodka, guindilla pepper brine, dolin blanc

## House Cocktails

**AMERICANO NO. 171** — 18
dolin dry, cocchi americano, genepy, prosecco, grapefruit bitters

**TANGIERS HOTEL** — 19
gin, blue curacao, falernum, passionfruit, lime

**CAPRI SUN** — 19
vodka, lemon, lillet, honey, salt, thyme

**PUDDLE JUMPER** — 19
reposado tequila, amaro nonino, lime, aperol, agave

**STRIKE GENTLY** — 20
blood orange gin, lemon, agave, cardamom bitters, egg white

**COCKTAIL #6** — 21
mezcal, tequila, lime, simple, celery bitters, cucumber, black salt

## Cocktails Sans Alcohol

**CITRON PRESSE** — 7
fresh lemonade

**ST. AGRESTIS PHONY NEGRONI** — 15

## Sparkling Wine

**PROSECCO** — 16/65
Da Mar, Veneto IT

**LAMBRUSCO** — 15/60
Colli Di Scandiano, Emilia-Romagna, IT

## White Wine

**PINOT BLANC** — 17/90
Schrock & Sohne, Burgenland AUS

**CHARDONNAY** — 18/72
Boyer-De Bar Les Peyrarols, Languedoc FR

**SAUVIGNON BLANC BLEND** — 19/76
Altar Ucco, Mendoza AR

## Macerated Wine & Rose*

**CHENIN BLANC BLEND** — 21/84
Les Tetes, Loire Valley FR

**CHARDONNEY & DEBIT** — 19/76
Domaine Bibich, Dalmatia HR

**CALADOC*** — 18/72
Clos des Mourres, Rhone FR

## Red Wine

**GAMAY** — 18/72
Les Souriants, Beaujolais FR

**SANGIOVESE** — 17/69
Zerbina, Emilia-Romagna IT

**MERLOT** — 19/76
Les Tetes, Bordeaux FR

## Beer

**PERONI LAGER** — 9

**MENABREA BIONDA** — 10

**MENABREA AMBRATA** — 10

**PERONI LAGER 0.0** - *Non Alcoholic* — 6

CASINO

## To Share

**FOCACCIA** $6
caramelized shallot, olio nuovo

**COMTE and PEPPERS** $13
cow's milk cheese, pickled guindilla peppers

**PROSCIUTTO and STONE FRUIT** $20
30 month prosciutto di parma, fennel pollen, basil

**FUNGHI FRITTI** $17
battered mushrooms, sage, lemon aioli

**EAST COAST OYSTERS** $24/48
half or full dozen, cocktail sauce, mignonette

## To Start

**BUFFALO MOZZARELLA** $22
marinated peppers, preserved lemon, marcona almonds, mint

**LITTLE GEMS** $23
radish, whole grain mustard, soft herbs

**CAESAR SALAD** $24
sicilian anchovy, breadcrumbs, parmigiano

**BEEF CARPACCIO** $28
fried capers, potato chip, watercress, horseradish aioli

**TUNA CRUDO** $25
meyer lemon, chives

**GRILLED PRAWNS** $23
chermoula, calabrian chili

Parties of 6 or more will incur 20% added gratuity

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

## Pasta

**RIGATONI ALL'ARRABBIATA** $25
tomato, olives, capers, calabrian chili

**LINGUINE WITH CLAMS** $29
manila clams, vin jaune

**TAGLIATELLE BOLOGNESE** $28
tomato, beef ragu, parmigiano

**BUCATINI WITH CRAB** $30
crab, mascarpone, controne pepper, chervil

## Mains

**STEELHEAD TROUT** $38
asparagus, spring onion, salsa verde, balsamic aioli

**CHICKEN MILANESSE** $36
haricot vert, tomatoes, basil, mustard vinaigrette

**DRY AGED BURGER** $29
6oz dry aged short rib blend, pancetta, taleggio, french fries

**BAVETTE STEAK FRITES** $58
10 oz bavette, sauce au poivre, french fries

**BISTECCA ALLA FIORENTINA** $165
32oz dry-aged t-bone, rosemary, lemon

**BRANZINO for TWO** $85
leeks, capers, castelvetrano olives, white wine, lemon, thyme

## Sides

**BROCCOLINI** red chili flake $14

**ARUGULA** red onion, parmigiano $16

**FRENCH FRIES** rosemary, cracked pepper $12

# CASINO

## PRIX FIXE DINNER MENU OFFERINGS
## SUMMER 2026

### TO START (INCLUDED):

COMTE & PEPPERS
SWEET ONION FOCCACIA

### TO SHARE (SELECTION OF THREE):

LITTLE GEMS radish, whole grain mustard, soft herbs
CAESAR SALAD sicilian anchovy, breadcrumbs, parmigiano
GRILLED PRAWNS chermoula, calabrian chili
EAST COAST OYSTERS half or full dozen, cocktail sauce, mignonette

### MAINS (SELECTION OF THREE FOR GUESTS TO CHOOSE):

RIGATONI ALL'ARRABBIATA tomato, olives, capers, calabrian chili
STEAK sauce au poivre
STEELHEAD TROUT asparagus, spring onion, salsa verde, balsamic aioli
CHICKEN MILANESSE haricot vert, tomatoes, basil, mustard vinaigrette

### SIDES (SELECTION OF TWO):

BROCCOLINI red chili flake
ARUGULA red onion, parmigiano
FRENCH FRIES rosemary, cracked pepper

### DESSERT (INCLUDED):

ICE CREAM & COOKIES
CHOCOLATE MEZZANOTTE CAKE creme fraiche

# CASINO

## FAMILY STYLE DINNER MENU
## SUMMER 2026

### TO START (INCLUDED):

COMTE & PEPPERS
SWEET ONION FOCCACIA

### TO SHARE (SELECTION OF THREE):

LITTLE GEMS radish, whole grain mustard, soft herbs
CAESAR SALAD sicilian anchovy, breadcrumbs, parmigiano
GRILLED PRAWNS chermoula, calabrian chili
EAST COAST OYSTERS half or full dozen, cocktail sauce, mignonette

### MAINS (SELECTION OF TWO):

RIGATONI ALL'ARRABBIATA tomato, olives, capers, calabrian chili
TAGLIATELLE BOLOGNESE tomato, beef ragu, parmigiano
STEAK sauce au poivre
STEELHEAD TROUT asparagus, spring onion, salsa verde, balsamic aioli
CHICKEN MILANESSE haricot vert, tomatoes, basil, mustard vinaigrette

### SIDES (CHOICE OF TWO):

BROCCOLINI red chili flake
ARUGULA red onion, parmigiano
FRENCH FRIES rosemary, cracked pepper

### DESSERT (INCLUDED):

ICE CREAM & COOKIES
CHOCOLATE MEZZANOTTE CAKE creme fraiche