

BREAKFAST

BREAKFAST BURRITO

fire-roasted peppers, onion, potatoes, scrambled eggs,
pepper jack cheese

BREAKFAST SANDWICH

sausage, fried organic eggs, american cheese

VEGGIE BREAKFAST SANDWICH

impossible sausage, fried organic eggs, american cheese

HAM & SWISS CROISSANT

forest ham, mornay sauce

FRUIT BOWL

assorted melon, pineapple, mixed berries

YOGURT PARFAIT

low fat yogurt, mixed berries, granola

OVERNIGHT OATS

old-fashioned oats, yogurt, half & half, honey, strawberry, blackberry,
blueberry, granola, shredded coconut, mango purée

CHIA PUDDING

chia seeds, coconut cream, coconut milk, half & half,
dragon fruit, kiwi, dried apricot, mango, cranberry

CRÊPE

DESSERT CRÊPE

served with whipped cream • add a scoop of gelato

SUGAR

vanilla, lemon or cinnamon

NUTELLA

chocolate hazelnut, candied hazelnut

CARAMEL DULCEY

caramel sauce, caramel candy pearls

OREO CHEESECAKE

chocolate sauce, cream cheese, chocolate cookie

SAVORY CRÊPE

whole wheat batter • add egg

ITALIAN

oven-roasted tomato, buffalo mozzarella, pesto aioli, arugula

SMOKED SALMON

whipped cream cheese, tomato/caper, everything spice

CROQUE MONSIEUR

prosciutto, gruyère, warm cheese sauce, chive

Aria | patisserie

L A S V E G A S

H O T

CHICKEN CAPRESE

chicken breast, market tomatoes, fresh mozzarella, balsamic, basil aioli

HAM & CHEESE BAGUETTE

forest ham, white cheddar, challah, garlic aioli

TOMATO TART

croissant danish filled with goat cheese, marinated tomatoes, kalamata olives, swiss cheese, pesto sauce

MUFFALETTA SANDWICH

sesame bun, giardiniera pickles, mortadella with pistachio, salami, ham, provolone cheese, green spanish olive

C O L D

SMOKED SALMON PLATE

tomato, cucumber, lettuce, cream cheese, chives, capers, red onion
choice of bagel

TURKEY & AVOCADO CLUB WRAP

provolone, bacon, herb mayo, lettuce, tomato, avocado, cucumber

S A L A D S

GRILLED CHICKEN CAESAR

romaine lettuce, parmesan cheese, croutons, caesar dressing (contains anchovies)

GREEK SALAD

kalamata olives, cherry tomato, stuffed grape leaves, feta, yellow wax beans, cucumber, red wine vinaigrette

COBB

romaine lettuce, watercress, chicken, garbanzo beans, bacon, eggs, tomatoes, snap peas, red onions, cheddar cheese, lemon-avocado vinaigrette

BUDDHA GRAIN BOWL

farro, shaved carrots, sesame seeds, roasted shiitake mushroom, edamame, ginger-soy dressing

G E L A T O *

Chocolate
Coffee Almond
Mint Chocolate Chip
Oreo
Pistachio
Strawberry
Vanilla
Salted Caramel
Hazelnut

Birthday Cake
White Chocolate Key Lime
Rocky Road
Rum Raisin
Matcha
Guava Cheesecake
Cinnamon Crunch Toast
Tiramisu

Red Velvet
Peanut Butter
Peaches & Cream Sorbet
Coconut Sorbet
Mango Passion Sorbet
Lychee Raspberry Sorbet
Lemon Sorbet
Berry Sorbet
Ube Sorbet

Consuming undercooked foods of animal origin increases the risk of foodborne illnesses.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
*Our gelato and sorbet flavors are subject to weekly rotations.

Aria | patisserie

L A S V E G A S

BEVERAGES

COFFEE

aria signature blend

LATTE

vanilla, hazelnut • add caramel

CAFÉ AU LAIT

CHAI LATTE

ESPRESSO

add extra shot

CAFÉ MOCHA / WHITE MOCHA

CARMEL TWIST

signature blend coffee, caramel whipped cream

AMERICANO

LAVENDER STEAMER

milk infused with earl grey tea, honey

RASPBERRY MOCHA

raspberry, mocha sauce, whipped cream

HOT CHOCOLATE

ICED LATTE

vanilla, hazelnut • add caramel

CAPPUCCINO

FOUNTAIN SODA (COKE PRODUCT

ITALIAN SODA

soda with choice of flavored syrup

RED BULL

SUGAR FREE RED BULL

VITAMIN WATER

ARNOLD PALMER

MILK

whole or non-fat milk, sub soy, almond • substitute oat milk

ORANGE JUICE

fresh cold pressed

APPLE JUICE (BOTTLE)

COLD BREW TEA

organic sparkling -strawberry lavender

COLD BREW TEA

organic sparkling- peach hibiscus

SAN PELLEGRINO

PERRIER

FIJI

VITAMIN WATER

focus - kiwi strawberry

VITAMIN WATER

rise – orange