



AT MGM NATIONAL HARBOR

PLEASE CONTACT

MGM National Harbor Group Dining at groupdining@mgmnationalharbor.com.

THE QUICKEST WAY TO *Visit The Italian Coast*

ENJOY A CASUAL REPRIEVE WITH A VARIETY OF WOOD-FIRED PIZZAS,
HANDMADE PASTAS, FRESH SEAFOOD AND FINE ITALIAN SPIRITS

MAIN DINING ROOM

196 Occupancy

PRIVATE DINING ROOM WITH BAR

30 Occupancy





AT MGM NATIONAL HARBOR

MENU UNO \$70

SERVED FAMILY STYLE

Beverages, tax and gratuity not included

FIRST COURSE

choice of three

ARUGULA

shaved mushrooms,
lemon, parmigiano

CAESAR*

romaine, parmigiano, garlic dressing

MISTI

mixed lettuce, sunflower
seeds, white balsamic

MEATBALLS

whipped ricotta, basil

FRITTO MISTO

crispy shrimp, vegetables, lemon

CAPRESE CROSTINI

burrata, roasted tomato, basil pesto

CALAMARI FRITTI

crispy calamari, pomodoro sauce, lemon

SECOND COURSE

choice of two entrées

CHICKEN PARMIGIANA

breaded chicken breast, pomodoro, mozzarella

GRILLED BRANZINO

mediterranean sea bass, lemon, oregano

NEW YORK STRIP*

garlic, rosemary

SALMON PICCATA*

lemon, capers

DESSERTS

choice of one

LEMON RICOTTA CHEESECAKE

bachi cookie crust, whipped cream

TIRAMISU

OLIVE OIL CAKE

whipped cream



AT MGM NATIONAL HARBOR

MENU DUE \$80

SERVED FAMILY STYLE

Beverages, tax and gratuity not included

FIRST COURSE

choice of three

ARUGULA

shaved mushrooms,
lemon, parmigiano

CAESAR*

romaine, parmigiano, garlic dressing

MISTI

mixed lettuce, sunflower
seeds, white balsamic

MEATBALLS

whipped ricotta, basil

FRITTO MISTO

crispy shrimp, vegetables, lemon

CAPRESE CROSTINI

burrata, roasted tomato, basil pesto

SECOND COURSE

choice of two housemade pastas

SHRIMP SPAGHETTI

mediterranean sea bass,
lemon, oregano

LASAGNA

sausage, mozzarella, pomodoro

SPICY RIGATONI AL LA VODKA

calabrian chili, parmesan, basil

LINGUINE & CLAMS

garlic, chiles, lemon

SPAGHETTI & MEATBALLS

pomodoro, basil, garlic

PENNE BOLOGNESE

red wine, beef, parmesan

choice of two entrées

CHICKEN PARMIGIANA

breaded chicken breast, pomodoro, mozzarella

GRILLED BRANZINO

mediterranean sea bass, lemon, oregano

NEW YORK STRIP*

garlic, rosemary

SALMON PICCATA*

lemon, capers

DESSERTS

ALL THREE AVAILABLE

LEMON RICOTTA CHEESECAKE

bachì cookie crust, whipped cream

TIRAMISU

OLIVE OIL CAKE

whipped cream

Not all ingredients are listed. Please inform your server of any allergies. *Thoroughly cooked food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



AT MGM NATIONAL HARBOR

MENU TRE \$90

SERVED FAMILY STYLE

Beverages, tax and gratuity not included

FIRST COURSE

choice of three

ARUGULA

shaved mushrooms,
lemon, parmigiano

CAESAR*

romaine, parmigiano, garlic dressing

MISTI

mixed lettuce, sunflower
seeds, white balsamic

MEATBALLS

whipped ricotta, basil

BEEF CARPACCIO

arugula, truffle pecorino

CALAMARI FRITTI

crispy calamari, pomodoro
sauce, lemon

SECOND COURSE

choice of two housemade pastas

SHRIMP SPAGHETTI

mediterranean sea bass,
lemon, oregano

LASAGNA

sausage, mozzarella, pomodoro

SPICY RIGATONI AL LA VODKA

calabrian chili, parmesan, basil

LINGUINE & CLAMS

garlic, chiles, lemon

SPAGHETTI & MEATBALLS

pomodoro, basil, garlic

PENNE BOLOGNESE

red wine, beef, parmesan

choice of three entrées

CHICKEN PARMIGIANA

breaded chicken breast, pomodoro, mozzarella

GRILLED BRANZINO

mediterranean sea bass, lemon, oregano

NEW YORK STRIP*

garlic, rosemary

SALMON PICCATA*

lemon, capers

DESSERTS

ALL THREE AVAILABLE

RICOTTA CHEESECAKE

bacha cookie crust, whipped cream

TIRAMISU

OLIVE OIL CAKE

whipped cream

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AT MGM NATIONAL HARBOR

A LA CARTE ADDITIONS

SELECT TO SHARE FOR THE TABLE

Beverages, tax and gratuity not included

PASTA

\$10 per person

BUCATINI CARBONARA

pecorino cheese, black pepper, pancetta

LASAGNA

sausage, mozzarella, Pomodoro

LINGUINE & CLAMS

garlic, chiles, lemon

SHRIMP SPAGHETTI

mediterranean sea bass, lemon, oregano

SPAGHETTI & MEATBALLS

pomodoro, basil, garlic

SPICY RIGATONI AL LA VODKA

calabrian chili, parmesan, basil

PIZZA

\$6 per person

MARGHERITA

buffalo mozzarella, pomodoro, basil

SALSICCIA

sausage, fennel, onion

PICCANTE

salame, calabrian chili, honey

PEPPERONI

mozzarella, pepperoni

SECONDI

\$12 per person

GRILLED BRANZINO

mediterranean sea bass, lemon, oregano

CHICKEN PARMIGIANA

breaded chicken breast, pomodoro, mozzarellal

NEW YORK STRIP*

garlic, rosemary

SALMON PICCATA*

lemon, capers

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