

AMBRA

ITALIAN KITCHEN + BAR

AMBRA OFFERS THE BEST OF ITALY – WORLD-CLASS SERVICE,
CLASSIC ITALIAN DISHES LIKE FRESHLY MADE PASTAS AND
ARTISANAL COCKTAILS – ALL PRESENTED IN TRUE VEGAS FASHION.



Seating Capacity - Main Dining: 105 Private Dining: 68/100 Speakeasy: 18 Lounge/Bar: 62



Private Dining - Group Dining Department: groupdining@lv.mgmgrand.com • Phone: 702.891.7433
3799 Las Vegas Boulevard South, Las Vegas, NV 89109

AMBRA

ITALIAN KITCHEN + BAR



RESTAURANT INFO

Experience a chef-driven menu showcasing timeless Italian dishes served with panache. Brilliantly prepared, Ambra's every exquisite offering simply begs to be shared. Enjoy a dynamic selection of curated craft cocktails, including signature drinks and expertly mixed classics alike.

A modern, sultry vibe and alluring energy provide guests with a space to gather, connect and enjoy a memorable night.

SIGNATURE DISHES

The Ambra Tower • 45-Day Aged Bone-In Ribeye • Mediterranean Sea Bass • Pastas

WHAT MAKES IT ENTERTAINING?

Contemporary, shareable, Italian cuisine in a vibrant atmosphere

Hidden speakeasy-style bar Privata serving beloved classic cocktails



LARGE PARTY MENU #1

FIRST COURSE

CAESAR SALAD
parmigiano, garlic croutons

SECOND COURSE

Choice of:

CAVATELLI POMODORO
tomato, basil

RIGATONI AMATRICIANA
guanciale, onion, tomato, chile, pecorino

\$5 menu upgrade for choice of both pastas per person.

THIRD COURSE

Choice of:

CHICKEN PARMIGIANO
san marzano tomato sauce, mozzarella cheese

GRILLED SALMON
charred lemon, salsa verde

BLACK ANGUS FILET MIGNON
parmigiano, arugula, vincotto

\$10 menu upgrade per person for steak option.

SIDES OF SEASONAL VEGETABLES

DESSERT

One selection must be chosen for entire party.

TIRAMISÙ

AMBRA VANILLA CAKE

\$75 PER PERSON

8.25% sales tax, 18% gratuity and 4% taxable service charge.

Sommelier will recommend wine pairings. Menu may not be available on holidays or Grand Garden Arena event nights. For groups of 20 or larger, party will be served family style.



LARGE PARTY MENU #2

FAMILY-STYLE MENU

FIRST COURSE

Choice of:

CAESAR SALAD
parmigiano, garlic croutons

CAPRESE SALAD
mozzarella di bufala, marinated tomatoes, vincotto

SECOND COURSE

Choice of:

CAVATELLI POMODORO
tomato, basil

RIGATONI AMATRICIANA
guanciale, onion, tomato, chili, pecorino

THIRD COURSE

Choice of:

BLACK ANGUS FILET MIGNON
parmigiano, arugula, vincotto

CHICKEN PARMIGIANO
san marzano tomato sauce, mozzarella cheese

\$10 menu upgrade per person for steak option.

SIDES OF SEASONAL VEGETABLES

DESSERT

One selection must be chosen for entire party.

TIRAMISÙ

AMBRA VANILLA CAKE

\$90 PER PERSON

8.25% sales tax, 18% gratuity and 4% taxable service charge.

Sommelier will recommend wine pairings. Menu may not be available on holidays or Grand Garden Arena event nights.



LARGE PARTY MENU #3

CHEF'S CHOICE

FIRST COURSE

One selection must be chosen for entire party.

CAPRESE SALAD
mozzarella di bufala,
marinated tomatoes, vincotto

ARUGULA & BEETS
ricotta salata, citronette, sunchokes

\$5 menu upgrade for choice of both salads per person.

SECOND COURSE

One selection must be chosen for entire party.

**RIGATONI
AMATRICIANA**
guanciale, onion, tomato,
chile, pecorino

**LOBSTER SPAGHETTI
FRA DIAVOLO**
sautéed lobster, spicy tomato sauce

\$5 menu upgrade for choice of both pastas per person.

THIRD COURSE

Choice of:

BLACK ANGUS RIBEYE
parmigiano, arugula, vincotto

GRILLED BRANZINO
charred lemon, salsa verde

CHICKEN PARMIGIANO
san marzano tomato sauce, mozzarella cheese

GRILLED SALMON
charred lemon, salsa verde

\$10 menu upgrade per person for all four entrées.

SIDES OF SEASONAL VEGETABLES

DESSERT

One selection must be chosen for entire party.

TIRAMISÙ

AMBRA VANILLA CAKE

\$120 PER PERSON

8.25% sales tax, 18% gratuity and 4% taxable service charge.

Sommelier will recommend wine pairings. Menu may not be available on holidays or Grand Garden Arena event nights.

For groups of 20 or larger, party will be served family style.



HAND-PASSED CANAPÉS

SALMON CRUDO

green apple, pickled mustard, fennel

MEATBALLS AL FORNO

tomato sughetto, whipped ricotta

FIORI DI ZUCCA

crispy squash blossoms, ricotta, cherry pepper mayonnaise

ARANCINI

vialone nano, wild mushrooms, fontina

PRIME BEEF TARTARE

black garlic, walnuts, pickled red onion, parmigiano

BURRATA TOAST

extra virgin olive oil, sea salt

TWIRLED SPAGHETTI FORKS

Choice of:

tomato and basil

basil pesto genovese

cacio e pepe

CHOICE OF THREE:

\$45 PER PERSON PER HOUR

CHOICE OF FIVE:

\$60 PER PERSON PER HOUR

8.25% sales tax, 18% gratuity and 4% taxable service charge.

Please note: due to seasonal availability some items may need to be substituted.

Please ask your sales representative about availability before confirming your choices for your event.

Thank you.



AMBRA PACKAGE

THE PACKAGE OFFERS UNLIMITED:

bottled water, soda, iced tea, hot tea, french press coffee, juice, domestic and imported beer, all well and call liquor and spirits, house wine

Wines will be selected by the restaurant sommelier.

The price per person of this package will include all spirits available at our bars and unlimited beer, soda, juice and specialty drinks.

It will also include unlimited house red, white and sparkling wine.

Cappuccinos and espresso shots are not included.

FIRST HOUR: \$45 PER PERSON EACH ADDITIONAL HOUR: \$15 PER PERSON

8.25% sales tax, 18% gratuity and 4% taxable service charge.

PREMIUM PACKAGE

THE PACKAGE OFFERS UNLIMITED:

bottled water, soda, iced tea, hot tea, french press coffee, juice, domestic and imported beer, house wine

Wines will be selected by the restaurant sommelier.

The price per person of this package will include all spirits available at our bars and unlimited beer, soda, juice and specialty drinks.

It will also include unlimited premium red, white and sparkling wine.

PREMIUM AND SUPER PREMIUM SPIRITS

The following items are not included:

Single and blended malt scotch aged 12 years and above, cognacs which are XO and above, extra añejo and platinum tequilas and Italian craft beer served in bottles.

Cappuccinos and espresso shots are not included.

Shots, neat drinks or any spirits over the amount of \$25 are not included.

FIRST HOUR: \$60 PER PERSON EACH ADDITIONAL HOUR: \$15 PER PERSON

8.25% sales tax, 18% gratuity and 4% taxable service charge.

BEER & WINE PACKAGE

THE PACKAGE OFFERS UNLIMITED:

bottled water, soda, iced tea, hot tea, french press coffee, juice, domestic beer, house wine

Wines will be selected by the restaurant sommelier.

The price per person of this package will include all spirits available at our bars and unlimited beer, soda, juice and specialty drinks.

It will also include unlimited premium red, white and sparkling wine.

Cappuccinos and espresso shots are not included.

MAXIMUM OF TWO HOURS: \$40 PER PERSON

8.25% sales tax, 18% gratuity and 4% taxable service charge.