

DINNER MENU

Welcome to the Bootlegger Italian Bistro, Home of Chef Maria and Family
Serving Las Vegas Since 1949

Antipasti

Funghi di Maria

Fresh Mushrooms filled with homemade sausage
and broiled in Maria's herb butter sauce
\$8.95

Escargot di Maria

Escargot in mushroom caps broiled in
Maria's herb butter sauce
\$11.95

Shrimp Scampi Classici

Large Shrimp sauteed in garlic, butter and wine
served with garlic bread
\$14.95

Mussels Diavolo

Mussels in a hot-medium-or mild
Marinara sauce
\$11.95

Traditional Shrimp Cocktail

Large chilled shrimp
served with cocktail sauce and lemon
\$12.95

Bruschetta

Fresh Tomato Basil
or Grilled Eggplant
3 for \$8.95 5 for \$12.95

Calamari Fritti

Marinated Calamari lightly breaded
and flash-fried, served with Maria's marinara sauce
\$10.95

Eggplant or Ravioli Fritti

Fresh eggplant or meat ravioli lightly breaded
and flash-fried, served with Maria's marinara sauce
\$6.95

Bootlegger Hot Mixed Antipasti

"House specialty" - Shrimp Scampi, Calamari Fritti,
Meat Ravioli Fritti with Marinara sauce
\$19.95

Braised Pork Neck Bones

Maria's "Old Vegas Classic" - Slowly braised with
peperoncini and capers in a light vinegar white wine
broth served with grilled Ciabatta
\$10.95

Antipasti Classici

Chef's Selection of imported Italian cold cuts, cheeses,
olives, peppers and marinated vegetables
\$16.95

Zuppi de Minestrone

Maria's homemade soup with vegetables, beans,
our homemade Italian sausage and pasta
\$4.95

Insalata

Insalata di Casa

Fresh medley of mixed greens, cherry tomatoes,
cucumbers, garbanzo beans tossed with your choice
of Maria's homemade dressings
\$4.95

Insalata Indivia

Endive Salad with candied walnuts,
gorgonzola cheese, shaved pear,
tossed in house vinaigrette dressing
\$7.95

Mozzarella Caprese

Buffalo mozzarella with sliced tomatoes, fresh basil
extra virgin olive oil and balsamic vinegar
\$8.95

Insalata di Caesar

Chopped romaine, imported parmesan cheese
and rustic garlic croutons
tossed with our Caesar dressing
\$6.95

Iceberg Wedge

Wedge of iceberg lettuce, crispy pancetta, scallion,
chopped egg, tomato concasse topped with
Maria's bleu cheese dressing
\$8.95

Insalata Pomodoro

Vine ripened tomato, English cucumber, spring mix
greens, tossed in basil vinaigrette
\$6.95

Specialities & Seafood entrees served with Maria's hot panetti breads and tomato basil dip.

Specialities ala Casa

Parmigiana della Casa

Lightly breaded, topped with melted mozzarella and baked

Served with Cappellini in marinara sauce

Eggplant \$14.95 Chicken \$18.95

Veal \$24.95 Shrimp \$24.95

Lasagna

Maria's classic baked lasagna
Meat with meat sauce

or

Vegetarian with cream sauce

\$15.95

Pappardelle Bolognese

Imported egg noodle pasta served with traditional Bolognese meat sauce - finished with shaved parmigiana

\$16.95

Bistecca Ribeye

16 oz Ribeye charbroiled - Sauteed greens with bacon, mashed potatoes, and roasted garlic jus

\$29.50

Seafood Diavolo

Clams, calamari, shrimp and mussels, cioppino style over a bed of linguine - Hot - Medium - Mild

\$29.95

"Osso Bucco"

Slowly braised petite veal "Osso Bucco" served with Saffron Risotto and seasonal vegetables

\$25.95

Linguine alla Vongole

Linguine with whole baby clams in a red or white sauce

\$16.95

Shrimp Scampi Linguine

Large sauteed shrimp with garlic, white wine, and Maria's herb butter over linguine

\$24.95

Maria's Saltimbocca

Rolled and filled with Genoa salami and cheese, dipped in Italian egg batter, sauteed with mushrooms and wine - served with Fettuccine Alfredo
Boneless Chicken Breast - \$19.95 Milk Fed Veal - \$28.95

Bistecca alla Griglia - 16oz NY Steak

Finished with our house butter, onion ring, asparagus, & parmesan scalloped potatoes

\$32.95

with Shrimp Scampi - add \$12.00

Pesce

Pesce Spada Griglia

Grilled swordfish with Italian white beans, roasted garlic cloves, spinach & finished with E.V.O.O.

\$20.95

Salmone

Pan seared salmon with seafood ravioli and lemon cream sauce

\$21.95

Orange Roughy Francese

Dipped in Italian batter and sauteed with herb butter and fresh lemon juice served with Fettuccine Alfredo

\$20.95

Grilled Trout - Trota Griglia

Grilled trout with house greens and roasted potatoes, finished with lemon caper sauce

\$18.95

Pizza and Children's Menus are available from your server.

Special dietary requests will be accommodated whenever possible. Please ask your server.

Pasta, Pollo and Carne entrees served with Maria's hot panetti breads and tomato basil dip,

Entrees

Pasta

Pasta Perferita

Penne or Spaghetti with choice of Maria's sauce
meat, marinara or rose
10.95

Spaghetti Classici in Maria's Meat Sauce

With meatballs - \$14.95
With sausage - \$14.95

Capellini al Pomodoro Rustica

Tomatoes, garlic, fresh basil and extra virgin oil
\$12.95

Spinach Fettuccine Primavera

Broccoli, sundried tomatoes, shaved garlic,
and zucchini finished with toasted pinenuts
in a light broth - \$14.95

Bucatini all'Amatriciana

Thinly sliced pancetta with carmelized onions, chili
flakes, Italian parsley and tossed in our tomato sauce
\$16.95

Baked Penne

Penne with ricotta & meat sauce
topped with melted mozzarella
13.95

Ravioli (meat or cheese)

With meat, marinara or rose sauce
\$13.95

Fettuccine Alfredo

Fettuccine in classic cream sauce - \$12.95
with chicken - \$16.95 or with shrimp - \$19.95

Manicotti al Forno

Pasta crepe filled with fresh ricotta
and herbs in marinara sauce
\$13.95

Perciatelli all' Carbonara

Smokey bacon with fresh peas finished in a
cream sauce and cracked black pepper
\$15.95

Pollo

Arrosto di Pollo

House roasted chicken with our seasoned potatoes,
rosemary Dijon sauce, & seasonal vegetable
\$18.95

Pollo Angelo

Boneless chicken breast sauteed with artichoke
hearts, Spanish olives, mushrooms and wine
served with Fettuccine Alfredo
\$18.95

Pollo alla Cacciatore

An Italian classic served in the traditional manner
served over pappardelle
\$18.95

Pollo Francese

Boneless chicken breast lightly battered,
sauteed with wine, garlic and mushrooms
served with Fettuccine Alfredo
\$19.95

Pollo Picatta or Marsala

Sauteed boneless chicken breast with choice of Picatta or Marsala sauce
served with Fettuccine Alfredo
\$18.95

Carne

Bistecca French Saute

Pan seared 16 oz NY strip with sauteed mushrooms,
whole grain mustard and peppercorn sauce
served with parmesan scalloped potatoes
\$32.95

Salsiccia d'Alberto

House made Italian sausage with oven roasted
potatoes, sweet peppers and
grilled Ciabatta
\$17.95

Scaloppini di Lorraine

Veal Scaloppini, sauted with fresh mushrooms
marsala wine, with creamy roasted garlic sauce
served with Fettuccine Alfredo
\$26.95

Scaloppini di Vitello

Veal Scaloppini sauteed, choice of
Marsala or Piccata style
served with Fettuccine Alfredo
\$24.95

AL LATO

Sauteed Italian Zucchini

Fresh zucchini in olive oil,
garlic and herbs

\$3.50

Italian Grilled Vegetables

Fresh zucchini, mushrooms and broccoli
drizzled with garlic, olive oil and grilled

\$7.95

Sauteed Italian Greens

Saute of spinach, broccoli, onions and garlic
with extra virgin olive oil

\$6.95

Portabellini al Romano

Grilled portabellini mushrooms marinated in garlic
fresh mixed herbs and extra virgin olive oil

\$7.95

DOLCI

Your choice - \$6.95

Tiramisu

Lady fingers, mascarpone cheese,
& shaved chocolate

Lemon Meringue

Lemon zest, candied orange & raspberry sauce

Crème Brulee

Vanilla custard with a caramelized sugar topping

Chocolate Gelati

Vanilla Ice Cream

Lemon Sorbet

Chocolate Cake

Served warm, vanilla bean ice cream,
& red wine sauce

Cheese Cake of the Day

"Ask Your Server"

Cannoli

"House Special"

BIBITE

Cappuccino or Latte - \$3.95 Espresso - \$3.50

Coffee, Tea, or Soft Drinks - \$2.50

Healthy Italian Suggestions

Our appreciation to Joanie Gillespie, CNS, Certified Nutritional Specialist
for her consultation on our Healthy Italian Suggestions

Grilled Chicken Breast

Served over sauteed spinach and broccoli with
whole grain pasta in marinara sauce

\$18.95

Grilled Salmon

Garlic herb salmon over sauteed greens with
whole grain pasta in marinara sauce

\$19.95

Insalada di Salmone or di Pollo

Choice of Grilled salmon or Boneless chicken breast, spring mix, raspberry vinaigrette, eggplant bruschetta
and poached asparagus, finished with a light lemon oil

\$16.95

Early Dining Specials - Served from 3:00 pm to 5:00 pm

Dinners Include soup or salad - Served with Maria's hot panetti breads and tomato basil dip

\$14.95

Your choice of:

- Pasta with one meatball or sausage
- Baked lasagna & spaghetti with meat sauce
- Cheese or meat ravioli & spaghetti with meat sauce
- Eggplant Parmigiana & spaghetti with meat sauce
- Baked penne (Mostaccioli)

\$16.95

Your choice of:

- Chicken Breast Francese & Angel Hair Alfredo
- Broiled Sausage & Green Peppers with our
house roasted potatoes
- Orange Roughy with Fettuccine Alfredo
- Chicken Angelo with Fettuccine Alfredo
- Chicken Parmigiana with spaghetti marinara

Thank you for dining with us!

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"Grazie per pranzo con noi"

GIFT CERTIFICATES AVAILABLE

Management reserves all rights. We reserve the right to include 18% gratuity on parties of 8 or more. Split plate charge - \$5.00