

Welcome to The Bootlegger Bistro

Home of Chef Maria & Family Serving Las Vegas Since 1949

Chef Maria Perry, executive chef of The Bootlegger, mother, grandmother & great grandmother is a Las Vegas living legend. Generations of Las Vegans, celebrities, national & international visitors have patronized our family restaurants during her 65+ years in Nevada's hospitality industry. She has received many awards over the years including Nevada's 1st Restaurateur of the year in 1983 & most recently, "The International Chef's Hall of Fame 2013 Presidents Award." She has also been featured on many national TV shows, most recently seen on Anthony Bourdain: 'Parts Unknown'. Chef Mama Maria is 100 years young.

Classic Italian Cocktails \$13

Godmother

Absolut Vodka & Disaronno on the Rocks

Milano Mule

*Tito's Vodka, Galliano & Goslings Ginger Beer
Garnished with a Lime Wedge*

Venetian Spritz

*Zonin Prosecco, Aperol Apertif & Club Soda
Garnished with an Orange Slice*

Sangria Rosso

*Chianti Red Wine, Blackberry Brandy & Berry
Liqueur with a Splash of Soda Garnished with an
Orange Slice & a Cherry*

Godfather

Dewars Scotch & Disaronno on the Rocks

Negroni

*Tanqueray Gin, Campari Apertif & Sweet Vermouth
Garnished with an Orange Slice*

Bellini

*Zonin Prosecco, Peach Schnapps & Peach Puree
Garnished with a Cherry*

Italian Margarita

*Silver Tequila, Cuanthro, Sour Mix & Lime Juice
Topped with Disaronno on the Rocks with a Sugared
Rim Garnished with a Lime Wedge*

Specialty Martinis \$14

Bootlegger Cosmo

*Grey Goose L'Orange Vodka, Cointreau &
Cranberry Juice with Freshly Squeezed Lime*

Portofino

*Hendrick's Gin & St-Germain with a Spash of Sour
Muddled with Cucumber & Basil*

Classico

*Chopin Vodka or Bombay Sapphire Gin Garnished
with Garlic Stuffed Olives & Peppercini*

Blood Orange Cosmo

*Grey Goose Vodka, Cointreau & Blood Orange
Juice with Freshly Squeezed Lime*

Sicilian Lemon Drop

*Absolut Citron & Bottega Limoncello with a Splash
of Sour*

Bella Maria

*Absolut Vodka, Pineapple Juice & Chambord with a
Sugared Rim Garnished with a Lime Wedge*

Antipasti

Funghi di Maria* <i>Fresh Mushroom Caps Filled with House-Made Sausage Broiled in Chef Maria's Herb Butter</i>	\$12
Ravioli or Eggplant Fritti <i>Meat Ravioli or Eggplant Lightly Breaded, Flash Fried & Served with Chef Maria's Marinara Sauce</i>	\$10
Calamari Fritti* <i>Marinated, Lightly Breaded, Flash Fried & Served with Chef Maria's Marinara Sauce</i>	\$12
Shrimp Cocktail* <i>Jumbo Chilled Prawns Served with House-made Cocktail Sauce</i>	\$16
Antipasto Classico <i>Chefs Choice of Imported Italian Cold Cuts, Cheese, Olives, Roasted Peppers, Dried Figs, Almonds & Dates</i>	\$23
Bootlegger Hot Mixed Antipasto* <i>Prawns Scampi Style, Calamari & Meat Ravioli Fritti Served with Chef Maria's Marinara Sauce</i>	\$25
Bruschetta <i>Fresh Tomato & Basil or Grilled Eggplant</i>	3 for \$9 5 for \$14
Braised Pork Neck Bones* <i>With Pepperoncini & Capers in a Light Broth Served with Grilled Ciabatta Bread</i>	\$16
Mussels Fra Diavolo* <i>Mild, Medium or Hot in Spicy Marinara Sauce</i>	\$14
Escargot di Maria * <i>Escargot in Mushroom Caps Broiled in Chef Maria's Herb Butter</i>	\$16
Prawns Scampi Classico* <i>Jumbo Prawns Sautéed in Chef Maria's Herb Butter</i>	\$16
Zuppa di Minestrone <i>Chef Maria's Recipe with Fresh Vegetables, House-Made Sausage, White Beans & Pasta</i>	\$8
Grilled Vegetables <i>Grilled Zucchini, Broccoli, Portabella Mushrooms & Peppers with Olive Oil & Garlic</i>	\$9

Insalata

Insalata di Casa <i>Spring Mix, Tomatoes, Cucumbers & Garbanzo Beans with Chef Maria's Italian Dressing</i>	\$8
Insalata di Caesar <i>Chopped Romaine, Imported Parmesan Cheese & Rustic Croutons with Caesar Dressing</i>	\$9
Mozzarella Caprese <i>Fresh Tomatoes, Imported Bufala Mozzarella, Fresh Basil with Balsamic Reduction</i>	\$14
Insalata Lorraine <i>Red Belgian Endive, Spring Mix, Shaved Pear, Candied Walnuts & Gorgonzola Cheese with Balsamic Vinaigrette and Drizzled with Balsamic Reduction</i>	\$14
Iceberg Wedge <i>Crispy Pancetta, Scallions, Chopped Egg & Tomato with Chef Maria's Bleu Cheese Dressing</i>	\$12
Bistecca Salad* <i>Pan Seared Beef Tenderloin over Spring Mix, Romaine, Cherry Tomatoes, Kalamata Olives, Red Onion, Gorgonzola Cheese & Shaved Carrot with Balsamic Vinaigrette</i>	\$24

Add Chicken \$6 Salmon* \$8 Prawns* \$6 each*

Al Lato

Italian Zucchini <i>Sautéed with Olive Oil, Garlic & Herbs</i>	\$6
Mixed Greens <i>Sautéed Broccoli, Spinach, Onions with Olive Oil & Garlic</i>	\$8
Portabella al Romano <i>Portabella Mushrooms with Garlic & Herbs</i>	\$11
Grilled Broccoli <i>Fresh Broccoli Grilled with Garlic</i>	\$8
Fresh Spinach Aglio e Olio <i>Sautéed in Olive Oil and Garlic</i>	\$8
Saffron Risotto <i>Creamy Italian Rice with Saffron</i>	\$10

Specialties della Casa

Lasagna "House Specialty"	\$20
<i>Chef Maria's Classic Baked Lasagna with Meat Sauce or Vegetarian with Alfredo Sauce</i>	
Parmigiana della Casa	
<i>Lightly Breaded, Topped with Mozzarella, Baked & Served with Angel Hair Marinara</i>	
Eggplant	\$19
Chicken Breast*	\$24
Milk Fed Veal*	\$32
Linguini alla Vongole*	\$27
<i>Whole & Baby Clams in Chef Maria's Red or White Sauce with Linguini</i>	
Prawns Scampi Style with Linguini*	\$30
<i>Jumbo Prawns Sautéed with Garlic, White Wine & Chef Maria's Herb Butter over Linguini</i>	
Seafood Fra Diavolo*	\$38
<i>Clams, Calamari, Jumbo Prawns & Mussels "Cioppino" Style over Linguine in Mild, Medium or Hot Spicy Tomato Sauce</i>	
Chef Maria's Saltimbocca*	
<i>Chicken or Veal Pounded Thin & Filled with Genoa Salami, Capicola & Cheese Rolled & Dipped in Italian Egg Batter, then Sautéed in a Marsala Wine & Mushrooms Served with Fettuccine Alfredo</i>	
Chicken Breast*	\$26
Milk Fed Veal*	\$34
Osso Bucco*	\$32
<i>Petite Veal Shanks Served with Saffron Risotto, Asparagus, Tomatoes & Zucchini</i>	
Pork Chop Marsala*	\$25
<i>12oz Bone-In Pan Roasted Pork Chop in a Marsala Wine & Mushroom Sauce Served with Mashed Potatoes</i>	
Salsiccia al Alberto*	\$19
<i>House-Made Sausage Served with Chef Maria's Marinara Sauce, Roasted Potatoes, Caramelized Onions, Sweet Peppers & Ciabatta Bread</i>	
Scaloppini di Lorraine*	\$32
<i>Veal Sautéed with Marsala Wine & Fresh Mushrooms in a Creamy Roasted Garlic Sauce Served with Fettuccine Alfredo</i>	
Scaloppini di Vitello*	\$32
<i>Veal with Choice of Marsala Style in a Mushroom & Wine Sauce or Piccata Style in a Lemon, Capers & Wine Sauce Served with Fettuccine Alfredo</i>	

Pasta

Spaghetti Classico	\$14
<i>Chef Maria's Classic Pasta with Meat Sauce With Meatballs or Italian Sausage</i>	
Capellini alla Pomodora Rustica	\$17
<i>Tomatoes, Garlic, Fresh Basil, Olive oil & a Touch of Chef Maria's Marinara Sauce</i>	
Baked Penne	\$18
<i>Chef Maria's Meat Sauce & Ricotta Cheese Topped with Mozzarella & Baked</i>	
Ravioli	\$18
<i>Meat or Cheese with Your Choice of Chef Maria's Marinara, Meat or Rose Sauce</i>	
Manicotti al Forno	\$18
<i>Pasta Crepes Filled with Fresh Ricotta Cheese & Herbs Topped with Chef Maria's Marinara Sauce</i>	
Fettuccine Alfredo	\$18
<i>Italian Classic with Cream Sauce</i>	
Add Chicken*	\$6
Salmon*	\$8
Prawns*	\$6 each
Spinach Fettuccine Primavera	\$19
<i>Broccoli, Sun-Dried Tomatoes, Roasted Garlic, Zucchini & Asparagus Topped with Pine Nuts</i>	
Bucottini alla Carbonara	\$19
<i>Pancetta with Fresh Peas & Cracked Black Pepper in a Cream Sauce</i>	
Pappardelle Bolognese	\$21
<i>Imported Ribbon Egg Pasta with Maria's Bolognese Meat Sauce</i>	
Bootlegger Steaks	
Ribeye*	\$38
<i>16oz Grilled Ribeye Served with Mashed Potatoes & Asparagus finished with a Red Wine Demi Glaze</i>	
NY Steak Strip*	\$39
<i>16oz Grilled NY Strip Topped with Herb Butter Served with Mashed Potatoes</i>	
NY Steak Strip French Sauté*	\$39
<i>Pan Seared & Sautéed in a Mushroom Peppercorn Sauce Served with Mashed Potatoes</i>	
Filet Mignon* (Grass Fed)	\$36
<i>8oz Filet Grilled to Your Liking Served with Mashed Potatoes & Asparagus</i>	
Add Prawns \$6 each	

(Split Plate Charge - \$5)

Pollo

Marsala Pollo Scaloppini* **\$23**

Boneless Chicken Breast Sautéed in a Wine & Mushroom Sauce Served with Fettuccine Alfredo

Piccata Pollo Scaloppini* **\$23**

Boneless Chicken Breast Sautéed in a Lemon, Capers & Wine Sauce Served with Fettuccine Alfredo

Pollo Angelo* **\$24**

Boneless Chicken Breast Sautéed with White Wine, Artichokes, Mushrooms, Olives & Roasted Red Peppers Served with Fettuccine Alfredo

Pollo Francese* **\$26**

Boneless Chicken Breast Lightly Dipped in Italian Egg Batter, then Sautéed in a Marsala Wine & Mushroom Sauce Served with Fettuccine Alfredo

Pesce

Salmon* **\$26**

Pan Seared Salmon with Served with House-made Salmon Ravioli in a Lemon Cream Sauce

Orange Roughy Francese* **\$22**

Orange Roughy Lightly Dipped in Italian Egg Batter, Sautéed with Chef Maria's Herb Butter & Served with Fettuccine Alfredo

Chilean Sea Bass* **\$38**

Pan Seared Sea Bass with a Lemon, Capers and Wine Served with Saffron Risotto & Asparagus

Healthy Italian Suggestions

Our Appreciation to Joanie Gillespie, CSN, Certified Nutrition Specialist for Her Contribution to Our Healthy Italian Menu

Pollo Griglia* **\$23**

Grilled Chicken Breast over Sautéed Italian Greens Served with Whole Grain Spaghetti with Chef Maria's Marinara Sauce

Salmon Griglia* **\$25**

Grilled Salmon over Sautéed Italian Greens Served with Whole Grain Spaghetti & Chef Maria's Marinara Sauce

Whole Grain Pasta **\$19**

Wheat Grain Spaghetti with Maria's Marinara sauce

Gluten-Free Specialties

GF Vegetable Ravioli **\$18**

Fire Roasted Vegetable Ravioli with Chef Maria's Marinara Sauce

GF Spaghetti **\$16**

Served with Chef Maria's Marinara Sauce

GF Pizza **\$14**

*Tomato Sauce & Mozzarella Cheese
Additional Toppings \$2.50*

**Southern NV Health District SNHD Regulation*

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, elderly & Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked



La Famiglia

Ronnie Mancuso,
Lorraine Hunt-Bono,
Roman Mancuso, Dennis
Bono, Zia Mancuso &
Mama Maria Perry—
Four Generations of The
Bootlegger Bistro

Early Dining Selections
Served Daily from 3pm-5pm
Lighter Portions of our Dinner Entrees

Choose One of the Following for \$19
Includes House or Caesar Salad

Baked Penne

Chef Maria's Meat Sauce & Ricotta Cheese Topped with Mozzarella & Baked

Spaghetti with Meatball or Sausage*

Chef Maria's Classic Pasta with Meat Sauce

Eggplant Parmigiana

Lightly Breaded, Topped with Mozzarella, Baked & Served with Angel Hair Marinara

Ravioli

Meat or Cheese with Choice of Chef Maria's Marinara, Meat or Rose Sauce

Salsiccia d' Alberto*

House-Made Sausage Served with Chef Maria's Marinara Sauce, Roasted Potatoes, Caramelized Onions, Sweet Peppers & Ciabatta Bread

Choose One of the Following for \$21
Includes House or Caesar Salad

Pollo Francese*

Boneless Chicken Breast Lightly Dipped in Italian Egg Batter & then Sautéed in a Marsala Wine & Mushroom Sauce Served with Fettucine Alfredo

Orange Roughy Francese*

Orange Roughy Lightly Dipped in Italian Egg Batter, Sautéed with Chef Maria's Herb Butter & Served with Fettuccine Alfredo

Pollo Angelo*

Boneless Chicken Breast Sautéed with White Wine, Artichokes, Olives, Roasted Peppers & Mushrooms Served with Fettuccine Alfredo

Chicken Parmigiana*

Lightly Breaded, Topped with Mozzarella, Baked & Served with Angel Hair Marinara

Pizza & Children's Menus Are Available from Your Server upon Request. Special Dietary Needs Will Be Accommodated When Possible.

Beverages \$3

Pepsi, Diet Pepsi, Sierra Mist, Dr Pepper, Mug's Root Beer, Pink Lemonade, Mountain Dew, Fresh Brewed Iced Tea, Raspberry Iced Tea, Milk, Hot Tea & Coffee

Espresso, Cappuccino or Latte \$6

Private Rooms Available for Celebrations and Business Meetings for Groups of 20-300.

702-736-4939

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