

Pollo

Marsala Pollo Scaloppine

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

\$25

Piccata Pollo Scaloppine

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

\$25

Pollo Angelo

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

\$27

Pollo Francese

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

\$28

Pesce

Salmone

Pan Seared Salmon Served over House-Made, Salmon Filled, Squid Ink Pasta Ravioli in a Lemon Cream Sauce

\$33

Orange Roughy Francese

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

\$25

Chilean Sea Bass

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

\$44

V0621
Disclaimer: Please keep in mind that any items prepared without gluten or animal products are made in a facility that handles many other wheat, gluten, and animal products. During normal kitchen preparations and cooking, there is a possibility for food items to come into contact with wheat gluten/animal products. However unlikely, we are unable to guarantee that any menu item is completely gluten-free or vegan. Please alert your server of any allergies or dietary restrictions.

***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.

Special Dietary Needs Will Be Accommodated When Possible.

Healthy Italian Suggestions

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

Pollo Griglia

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

\$25

Salmon Griglia

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

\$31

Whole Grain Pasta

Wheat Grain Spaghetti with Chef Maria's Marinara Sauce

\$19

Gluten-Free Specialties

GF Cheese Ravioli

Ravioli with Chef Maria's Marinara Sauce

\$19

GF Pasta

Served with Chef Maria's Marinara Sauce

\$18

GF Pizza

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

\$16

Vegan Friendly Specialties

Vegan Tofu Ravioli

Topped with Olive Oil Balsamic Glaze, Spring Mix, Pine Nuts and Pomodoro Sauce

\$21

Pizza Margherita

Fresh Tomato, Basil, and Vegan Mozzarella on Maria's Pizza Crust

\$16

Vegan Chopped Steak

Sautéed and Topped with Fresh Mushrooms and Onions, Served with Roasted Potatoes, Red Peppers, Sautéed Onions and Broccoli Spears.

\$25

Nightly Music & Entertainment

See Our "Entertainment Schedule" Available at Front Desk

Order Bootlegger Food "To-Go"

Call 702.736.7080

Banquet & Special Events

For Groups 30 - 200

Call our Maitre'd at

702.736.4939 or 702.741.4135