

## Pollo

### **Marsala Pollo Scaloppine** \$25

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

### **Piccata Pollo Scaloppine** \$25

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

### **Pollo Angelo** \$27

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

### **Pollo Francese** \$28

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

## Pesce

### **Salmone** \$33

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

### **Orange Roughy Francese** \$25

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

### **Chilean Sea Bass** \$45

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

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**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 foodborne 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** \$25

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

### **Salmon Griglia** \$31

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

### **Whole Grain Pasta** \$19

Wheat Grain Spaghetti with Chef Maria's Marinara Sauce

## Gluten-Free Specialties

### **GF Cheese Ravioli** \$20

Ravioli with Chef Maria's Marinara Sauce

### **GF Pasta** \$19

Served with Chef Maria's Marinara Sauce

### **GF Pizza** \$17

Tomato Sauce & Mozzarella Cheese  
Additional Toppings \$2.50 each

## Vegan Friendly Specialties

### **Pizza Margherita** \$17

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

### **Vegan Chopped Steak** \$26

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

## 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 - 180

Call our Maitre'd at

702.736.4939

events@bootleggerlasvegas.com