

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
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 and basil •Chick Peas & garlic
•Portobello Mushrooms and roasted peppers
3 for 8.50 5 for 12.95

Insalata di Casa

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

Gorgonzola Tomato Insalata

Fresh tomatoes, whole leaf basil,
shaved red onion, imported gorgonzola,
balsamic vinegar reduction and olive oil
10.95

Mozzarella Caprese

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

Calamari Fritti

Marinated Calamari lightly breaded
and flash fried with 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

Vegetarian Hot Mixed Antipasti

Grilled Portobello mushrooms, broccoli and
zucchini, Ricotta Ravioli Fritti
with Marinara sauce
15.95

Antipasti Classici

Chef's Selection of imported Italian cold cuts, cheeses,
olives, peppers and marinated vegetables
Medium: 16.95 Large: 19.95

Zuppi de Minestrone

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

Insalata

Insalata di Caesar

Chopped romaine, imported parmesan cheese and
rustic garlic croutons tossed with our Caesar dressing
6.95
add chicken..4.00 shrimp..7.00 salmon..6.00

Iceberg Wedge

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

Insalata Calamari

Calamari, olive oil, garlic, onion,
celery, lemon and herbs
9.95

ENTREES

All entrees served with Maria's hot Panetti breads and tomato basil dip
Pollo and Carne entrees served with chef's pasta or potato

Pasta & Italian Specialties

Pasta Perferita

Your choice of pasta with one of Maria's famous
sauces - meat, marinara or rose
9.95

Capellini al Pomodoro Rustica

Maria's style with chunky lightly cooked tomatoes,
garlic, fresh basil and extra virgin oil
11.95

Spaghetti Classici

Spaghetti in our famous homemade meat sauce
served with Maria's meatballs - 12.95
served with Maria's sausage - 14.95

Penne Primavera

Penne, fresh seasonal vegetables, tomatoes,
marinara sauce, garlic, olive oil and herbs
12.95

Lasagna (meat or vegetable)

"House specialty"-Maria's classic baked lasagna
choose meat with meat sauce
or vegetarian with Alfredo sauce
14.95

Ravioli (meat or cheese)

With your choice of homemade sauces -
meat, marinara or rose
12.95

Baked Penne

Penne tossed in ricotta & meat sauce
topped with melted mozzarella
12.95

Fettuccini Alfredo

Fettuccini in classic cream sauce - 12.95
with chicken - 16.95
with shrimp - 19.95

Manicotti al Forno

Pasta crepe filled with fresh ricotta
and herbs in marinara sauce
12.95

Parmigiana della Casa (your favorite parmigiana)

Lightly breaded, topped with mozzarella and
baked in Maria's tasty marinara sauce
served with choice of pasta
Eggplant - 14.95 Chicken - 18.95
Veal - 24.95 Shrimp - 24.95

Pesce & Pasta

Seafood Diavolo

"House specialty", clams, calamari, shrimp, and mussels
cioppini style over a bed of linguine (hot, medium or mild)
29.95

Linguine alla Vongole

Linguine with whole baby clams in a red,
creamy or brothy sauce
16.95

Orange Roughy Francese

Dipped in herb batter and sauteed with brown butter
and fresh lemon juice served with Fettucine Alfredo
20.95

Shrimp Scampi Linguine

Large sauteed shrimp with garlic, white wine
and Maria's herb butter sauce over linguine
24.95

Salmone alla Griglia

Grilled Atlantic salmon with herb butter sauce
served with penne pomodoro
19.95

Pan Seared Trout

Drizzled with Maria's herb butter sauce or lemon
and butter, served with penne pomodoro
18.95

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

Split plate charge - \$5.00

We reserve the right to include 18% gratuity on parties of 8 or more.

Pollo and Carne entrees served with Maria's hot panetti breads and tomato basil dip,
chef's pasta or potato

Pollo

Arrosto di Pollo

Oven roasted 1/2 chicken
with rosemary and garlic
15.95

Pollo alla Cacciatore

Boneless chicken breast sauteed with
tomatoes, onion, mushrooms, peppers and wine
18.95

Scaloppini di Pollo

Sauteed boneless chicken breast with mushrooms
choice of Marsala or Piccata stye
18.95

Pollo Angelo

Boneless chicken breast sauteed with artichoke
hearts, Spanish olives, mushrooms and wine
18.95

Pollo di Saltimbocca

Boneless chicken breast filled with Genoa salami
and cheese, rolled in Italian egg batter and
sauteed with mushrooms and wine
19.50

Pollo Francese

Boneless chicken breast lightly battered,
sauteed with wine, garlic and mushrooms
19.95

Carne

Bootlegger N.Y. Strip

16 oz. NY Steak, one of our specialties, cut thick and
grilled to perfection topped with homemade onion rings
29.95
with Shrimp Scampi ...add 12.00

Scaloppini di Vitello

Sauteed veal scaloppini, choice of
Marsala or Piccata style
24.95

Scaloppini di Lorraine

Veal scaloppini, saute of wild mushrooms
with creamy roasted garlic sauce
26.95

Bistecca French Saute

Pan seared NY strip with sauteed mushrooms,
whole grain mustard and peppercorn sauce
30.95

Saltimbocca di Vitello

Veal scaloppini filled with Genoa salami and cheese
rolled in Italian egg batter and sauteed
with mushrooms and wine
27.95

Salsiccia d'Alberto

Maria's homemade Italian sausage broiled with
oven roasted peppers & extra virgin olive oil
or cacciatore style
17.95

Al Lato

Portabellini al Romano

Grilled portabellini mushrooms marinated in garlic
fresh mixed herbs and extra virgin olive oil
6.95

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

Sauteed Italian Zucchini

Fresh zucchini in olive oil, garlic and herbs
3.50

If your favorite Bootlegger dish does not appear on the menu, ask your server.
If we have the ingredients, our chef will gladly make it for you.

DOLCI

Your choice - 5.95

Tiramisu

Lady finger cake layered with mascarpone cheese and espresso coffee

Chocolate Cake

Layered with chocolate mouse and fudge icing

Crème Brulee

Vanilla custard with a caramelized sugar topping

Cheese Cake

Classic cheesecake of the day - ask your server

Espresso Pie

Layered with espresso ice cream

Cannoli

Maria's orange scented filling in a flaky shell

Chocolate Gelati

Vanilla Ice Cream

Lemon Sorbet

Espresso

Cappuccino

Latte

Early Bird Specials

Served with Maria's hot panetti breads and tomato basil dip

Dinners include soup or salad

Served from 3:00pm to 5:00pm

13.95

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 (Mastaccioli)

15.95

Your choice of:

Chicken Breast Francese & Angel Hair Alfredo

Broiled Sausage & Green Peppers with Pasta

1/4 Chicken Sicilian with pasta

Orange Roughy with pasta

Chicken Angelo with Angel Hair Pasta

CONSIDER THE BOOTLEGGERS BISTRO FOR YOUR NEXT SPECIAL EVENT

PARTIES - MEETINGS - WEDDINGS - RECEPTIONS

Let us make your next event a day to remember

For information please inquire at the front desk