

The Bootlegger

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ANTIPASTI 13

Calamari Fritti	\$19.00
Marinated, Lightly Breaded & Flash Fried, Served with Chef Maria’s Marinara Sauce	
Funghi di Maria	\$20.00
Mushroom Caps Filled with House-Made Sausage, Broiled in an Herb Butter Cream Sauce	
Prawns Scampi Classic	\$24.00
Colossal Tiger Prawns Sautéed in Chef Maria’s Herb Butter, Served with Garlic Bread	
Bootlegger Hot Mixed Antipasto	\$35.00
Colossal Tiger Prawns Scampi Style, Calamari & Meat Ravioli Fritti, Served with Chef Maria’s Marinara Sauce	
Antipasto Classico	\$34.00
Chef’s Choice of Imported Italian Cold Cuts & Cheeses, Served with Kalamata Olives, Roasted Red Peppers, Dried Figs, Almonds & Dates	
Braised Pork Neck Bones	\$25.00
In a Light Broth with Pepperoncini & Capers, Served with Ciabatta Bread	
Shrimp Cocktail	\$23.00
Chilled Colossal Tiger Prawns Served with House-Made Cocktail Sauce	
Mussels Fra Diavolo	\$23.00
Sautéed in a White Wine & Mild, Medium or Hot Spicy Marinara Sauce, Served with Ciabatta Bread	
Meat Ravioli Fritti	\$16.00
Marinated, Lightly Breaded & Flash Fried, Served with Chef Maria’s Marinara Sauce	
Mozzarella Sticks	\$16.00
Lightly Breaded & Flash Fried, Served with Chef Maria’s Marinara Sauce	
Bruschetta	\$15.00
With Fresh Tomato, Basil & Garlic, Finished with a Balsamic Glaze	
Fresh Grilled Vegetables	\$17.00
Eggplant, Zucchini, Bell Peppers, Portobello Mushrooms	
Escargot di Maria	\$20.00
Escargot in Mushroom Caps, Broiled in Sherry Wine & Herb Butter Cream Sauce, Served with Garlic Bread	

INSALATE E ZUPPE 6

Insalata di Casa	\$12.00
Spring Mix, Cherry Tomatoes, Cucumbers & Garbanzo Beans with Chef Maria’s Italian Dressing	
Insalata di Caesar	\$17.00
Chopped Romaine, Imported Parmesan Cheese & House-Made Rustic Croutons with Caesar Dressing	
Insalata Lorraine	\$20.00
Radicchio, Spring Mix, Shaved Pear, Candied Walnuts & Gorgonzola Cheese, Tossed with Balsamic Vinaigrette & Finished with Balsamic Reduction	
Mozzarella Caprese	\$18.00
Sliced Fresh Mozzarella, Sliced Tomatoes, Basil & Shaved Red Onion with Balsamic Reduction & Olive Oil	
Iceberg Wedge	\$18.00
Crispy Pancetta, Sliced Tomato, Red Onion, Scallions & Hard-Boiled Egg with Bleu Cheese Dressing	
Zuppa di Minestrone	\$12.00
Chef Maria’s Recipe with House-Made Sausage, Fresh Vegetables, White Beans & Pasta	

AL LATO 6

Saffron Risotto	\$16.00
Creamy Italian Rice with Saffron, Tomatoes & Peas	
Portobello Mushrooms	\$16.00
Sliced Portobello Mushrooms Marinated with Garlic & Olive Oil, then Sautéed in Sherry Wine & Scampi Butter	
Mixed Greens	\$12.00
Broccoli, Spinach & Onions Sautéed with Garlic & Olive Oil	
Fresh Zucchini	\$12.00
Sautéed with Garlic, Olive Oil & Herbs	
Fresh Broccoli	\$12.00
Grilled with Garlic & Olive Oil	
Fresh Spinach	\$12.00
Sautéed in Garlic & Olive Oil	

SPECIALTIES DELLA CASA 12

Osso Bucco	\$45.00
Petite Veal Shanks Served with Saffron Risotto, Asparagus, Mushrooms, Tomatoes & Zucchini	
Seafood Fra Diavolo “House Specialty”	\$40.00
Colossal Tiger Prawns, Clams, Calamari, & Mussels, Cioppino Style in a Mild, Medium or Hot Spicy Tomato Sauce, Served over Linguine Pasta	
Vitello Lorraine	\$40.00
Veal Scaloppine Sauteed in a Marsala Wine, Mushroom & Creamy Garlic Sauce, Served with Fettuccine Alfredo	

Vitello Marsala	\$39.00
Veal Scaloppine Sauteed in a Marsala Wine & Mushroom Sauce, Served with Fettuccine Alfredo	
Vitello Piccata	\$39.00
Veal Scaloppine Sauteed in a Sherry Wine, Lemon & Caper Sauce, Served with Fettuccine Alfredo	
Chef Maria’s Saltimbocca	AVAILABLE OPTIONS
Chicken or Veal Pounded Thin & Rolled with Genoa Salami, Hot Capicola & Cheese, Dipped in Italian Egg Batter, then	Chicken: \$36.00
Sauteed in a Sherry Wine & Mushroom Sauce, Served with Fettuccine Alfredo	Veal: \$42.00
Parmigiana della Casa	AVAILABLE OPTIONS
Lightly Breaded, Topped with Mozzarella Cheese & Baked, Served with Angel Hair Marinara	Eggplant: \$28.00
	Chicken: \$32.00
	Veal: \$40.00
Mama’s Lasagna	\$30.00
Chef Maria’s Classic Baked Lasagna with Meat Sauce	
Linguine alla Vongole	\$40.00
Whole & Baby Clams Sauteed in Sherry Wine & Choice of Red or Cream Sauce, Served over Linguine	
Prawns Scampi Linguine	\$40.00
Colossal Tiger Prawns Sauteed in White Wine, Garlic & Herb Butter, Served over Linguine Pasta	
Pork Chop Marsala	\$37.00
16oz Center Cut Pork Chop Served with Creamy Mashed Potatoes & Asparagus	
Salsiccia al Forno	\$28.00
Italian Sausage Served with Roasted Potatoes, Sautéed Peppers, Onions & Mushrooms in a Light Red Sauce, Served with Ciabatta Bread	

BISTECCA 4

Filet Mignon*	\$49.00
8oz Grilled Filet Mignon Served with Creamy Mashed Potatoes & Asparagus	
Ribeye*	\$49.00
16oz Grilled Ribeye Served with Creamy Mashed Potatoes & Asparagus	
NY Steak Strip*	\$49.00
16oz Grilled NY Strip Served with Creamy Mashed Potatoes, Asparagus & an Onion Ring	
Add One of Our House-Made Sauces	
Herb Butter \$4 Zip Sauce \$4 Demi-Glace \$4 Creamy Peppercorn \$5	

POLLO 4

Pollo Marsala	\$32.00
Chicken Scaloppine Sauteed in a Marsala Wine & Mushroom Sauce, Served with Fettuccine Alfredo	
Pollo Piccata	\$32.00
Chicken Scaloppine Sauteed in a Sherry Wine, Lemon & Caper Sauce, Served with Fettuccine Alfredo	

Pollo Angelo	\$32.00
Chicken Breast Sauteed with Sherry Wine, Artichokes, Mushrooms & a Choice of Roasted Red Peppers, Served with Fettuccine Alfredo	
Pollo Francese	\$34.00
Chicken Scaloppine Lightly Dipped in Italian Egg Batter & Sauteed in a Sherry Wine & Mushroom Sauce, Served with Fettuccine Alfredo	

PESCE 3

Salmon	\$37.00
Grilled Salmon Served over House-Made Salmon Risotto & Spinach, in a Lemon Cream Sauce with Capers	
Chilean Sea Bass	\$50.00
Sea Bass Sauteed in a Sherry Wine, Lemon & Caper Sauce, Served with Fettuccine Alfredo	
Orange Roughy	\$37.00
Orange Roughy Lightly Dipped in Italian Egg Batter & Sauteed in Chef Maria’s Herb Butter Sauce, Served with Fettuccine Alfredo	

PASTA 9

Spaghetti Classico	\$23.00
Chef Maria’s Classic Spaghetti with Meat Sauce	
Fettuccine Alfredo	\$25.00
Italian Classic with a Parmigiano Cheese Cream Sauce	
Pappardelle Bolognese	\$30.00
Imported Ribbon Egg Pasta with Chef Maria’s Creamy Bolognese Meat Sauce	
Bucatini alla Carbonara	\$29.00
Bucatini Pasta, Pancetta, Egg, Fresh Peas & Cracked Black Pepper in a Cream Sauce	
Spinach Fettuccine Primavera	\$26.00
Spinach Pasta with Broccoli, Sun-Dried Tomatoes, Zucchini, Asparagus & Garlic in Chef Maria’s Broth or Cream Sauce, Topped with Pine Nuts	
Baked Penne	\$24.00
Penne Pasta with Chef Maria’s Meat Sauce & Ricotta Cheese, Topped with Mozzarella & Baked	
Ravioli	\$23.00
Meat or Cheese Ravioli with Choice of Chef Maria’s Marinara, Meat or Rose Sauce	
Cappellini alla Pomodoro Rustica	\$23.00
Cappellini Pasta with Fresh Tomatoes, Fresh Basil, Garlic & Olive Oil & a Touch of Chef Maria’s Marinara Sauce	
Manicotti al Forno	\$23.00
Pasta Crepes Filled with Fresh Ricotta Cheese & Herbs, Topped with Chef Maria’s Marinara Sauce	

HEALTHY ITALIAN SUGGESTIONS 3

Pollo Griglia	\$30.00
Grilled Chicken Breast over Sautéed Italian Greens, Served with Whole Grain Spaghetti & Chef Maria’s Pomodoro Sauce	

Salmon Griglia	\$36.00
Grilled Salmon over Sautéed Italian Greens, Served with Whole Grain Spaghetti & Chef Maria's Pomodoro Sauce	
Whole Grain Spaghetti	\$23.00
Served with Chef Maria's Marinara Sauce	

GLUTEN-FREE SPECIALTIES 3

Gluten-Free Cheese Ravioli	\$25.00
Served with Chef Maria's Marinara Sauce	
Gluten-Free Pasta	\$23.00
Served with Chef Maria's Marinara Sauce	
Gluten-Free Pizza	\$23.00
Chef Maria's Pizza Sauce & Shredded Mozzarella	

VEGAN FRIENDLY SPECIALTIES 2

Vegan Margherita Pizza	\$26.00
Chef Maria's Pizza Sauce, Vegan Mozzarella Cheese, Sliced Tomatoes & Fresh Basil	
Vegan Chopped Steak	\$29.00
Grilled Vegan Steak with Sautéed Mushrooms & Onions, Served with Roasted Potatoes, Peas & Carrots	