

CROSSROADS

KITCHEN
LAS VEGAS



Nut Free Dinner Menu

APPETIZERS

CAVIAR AND CHIPS (GF) potato chips / french onion dip	16
PEACHES & WHIPPED FETA (GFO) marcona almonds / saba	17
IMPOSSIBLE CIGARS spicy almond milk yogurt	16
SWEET CORN RAVIOLO zucchini / basil / parmesan cheese	16
CHEESE PLATE (GFO) Camembert / blue / boursin / quince paste dried fruit / toasted baguette	18
MEATBALLS Impossible meatballs / marinara ricotta cheese	19
STUFFED ZUCCHINI BLOSSOMS (GF)	17
CALAMARI FRITTI (GF) diablo sauce / lemon	20
BAKED MUSHROOM SCALLOPS Rockefeller style	20

PIZZAS *

TRUFFLE MUSHROOM BIANCA (GFO) <i>add fresh truffles</i> MP	23
PEPPERONI (GFO)	23
SAUSAGE, PEPPERS AND ONIONS (GFO)	22
SQUASH BLOSSOM (GFO) almond ricotta / basil / calabrian chili oil	22

gluten free crust additional 2
We use Vertage cashew cheese on our pizza.

SALADS

CARRIE UNDERWOOD'S GOOD GIRL SALAD (GF) 18 baby spinach / arugula / summer vegetables chickpeas / sunflower seeds feta / red wine vinaigrette
WATERMELON (GF) 17 heirloom cherry tomatoes / cucumber feta cheese / pistachios / balsamic
CAESAR (GFO) 18 choice of kale or romaine garlic focaccia croutons / Caesar dressing
WEDGE (GF) 19 iceberg / cherry tomatoes / Umarmo bacon pickled red onions / house bleu cheese dressing

HOUSE-MADE PASTAS

TAGLIATELLE BOLOGNESE (GFO)	29
FETTUCCINE & TRUFFLES (GFO) fresh shaved truffles / truffle butter	MP
SPICY RIGATONI VODKA	30
MAFALDINE CACIO E PEPE (GFO) parmesan cheese / cracked black pepper	27
LASAGNA BOLOGNESE	28
SPAGHETTI CARBONARA (GFO)	28
LINGUINE SCALLOPS (GFO) white wine / garlic butter / parsley	32
FUSILLI PESTO (GFO) toasted pine nuts / basil / chili / parmesan	27
CAMPANELLE Italian sausage / rapini	27

PROTEINS

HEIRLOOM BUTTER BEANS (GF) kale / oven roasted tomatoes parmesan cheese	20
SCALLOPINI PARMESAN OR MILANESE side of capellini marinara	35
HOUSE MADE ITALIAN SAUSAGE (GF) peppers / onions / tomato demi sauce	22
SCALLOPINI PICCATA OR CACCIATORE side of capellini	35
EGGPLANT SKIRT STEAK (GFO) mashed potatoes / brandy cream sauce hollandaise / roasted garlic	32

SIDES

GRILLED ZUCCHINI (GF) salsa verde / zucchini blossoms / Calabrian chili	17
FORK & KNIFE BABA GANOUSH (GF) lemon tahini / almond yogurt / picked herbs pine nuts	19
OVEN ROASTED OKRA (GF) pomegranate molasses / walnuts olives / mint	18
GRILLED ROMANO BEANS (GF) bagna cauda / fresh horseradish / lemon	17
TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan <i>add fresh truffles</i> MP	17
SWEET CORN & TOMATOES (GF) corn custard / cucumbers / chive oil corn chicharon	16

* shaved truffle supplement to any item MP ** caviar supplement to any item 10

EXECUTIVE CHEF VICTOR RODRIGUEZ

Please notify your server of any food allergies. Nuts, wheat & soy are used in preparing items on this menu. Those with food allergies should not order from this menu or eat/share items with other guests from this menu. An extra charge for additional items on dishes will be added to your check.



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