

CROSSROADS

KITCHEN
LAS VEGAS

NUT FREE DINNER MENU

APPETIZERS

IMPOSSIBLE CIGARS 16
hot sauce

PIZZA *

PEPPERONI / BROCCOLI DI CICCIO 23
SPICY AGAVE

TRUFFLE MUSHROOM BIANCA 24

BLACK MISSION FIG / ARUGULA 23
BALSAMIC GLAZE

SQUASH BLOSSOM / HERB RICOTTA 23

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

SALADS

WATERMELON (GF) 16
heirloom cherry tomatoes / cucumber
feta cheese / balsamic

CAESAR (GFO) 17
choice of kale or romaine
garlic focaccia croutons / Caesar dressing

HOUSE-MADE PASTAS

TAGLIATELLE BOLOGNESE (GFO) 27

FETTUCCINE & TRUFFLES (GFO) MP
fresh shaved truffles / truffle butter

SPICY RIGATONI VODKA 28

SCALLOP FETTUCCINE (GFO) 28
white wine / garlic / butter / parsley

CAMPANELLE 27
Italian sausage / rapini

PROTEINS

HEIRLOOM BUTTER BEANS (GFO) 20
kale / oven roasted tomatoes
parmesan cheese

SCALLOPINI PARMESAN OR MILANESE 25

HOUSE MADE ITALIAN SAUSAGE (GF) 22
peppers / onions / tomato demi sauce

EGGPLANT FILET (GFO) 26
crispy potato rosti / foraged mushrooms
bordelaise

SIDES

SLOW ROASTED CAMPARI TOMATOES (GFO) 13
garlic bread crumbs

BALSAMIC GLAZED MUSHROOMS (GF) 15
torn herbs

TRUFFLE POTATOES (GF) 17

SPICY BROCCOLI DE CICCIO (GF) 13
crispy garlic and chili

DESSERTS

BROWNIE SUNDAE (GFO) 13
vanilla ice cream / fudge sauce
coconut whip / brandied cherries

SORBET OF THE DAY (GFO) 8

CITRUS BERRY VERINE 13
lemon curd / berry gelée

** shaved truffle supplement to any item MP

EXECUTIVE CHEF OSCAR GONZALEZ

Items ordered from this menu will not include nuts, but you should still advise your server of your specific nut allergy.
Those with food allergies should only order from this menu and not eat/share items from another guest's plate
unless also ordered from this menu. An extra charge for additional items on dishes will be added to your check.



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