

CROSSROADS

KITCHEN
LAS VEGAS



Nut Free Dinner Menu

APPETIZERS

FIGS & FETA (GFO) white balsamic glaze grilled sourdough bread	17
MOROCCAN CIGARS spicy almond milk yogurt	16
SMOKED CAULIFLOWER ARANCINI horseradish sabayon pickled mustard seeds / dill	17
KOHLRABI & GREEN APPLE CRUDO (GF) scallion mignonette / lemon / chili / celery leaves	17
CHEESE & PÂTÉ (GFO) Camembert / blue / boursin / mushroom pate quince paste / dried cherries / toasted baguette	19
MEATBALLS Impossible meatballs / marinara / ricotta cheese	19
STUFFED ZUCCHINI BLOSSOMS (GF) almond ricotta / marinara	17
CALAMARI FRITTI (GF) diablo sauce / lemon	20

* gluten free bread additional 2

SALADS

CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	18
GRILLED RADICCHIO SALAD (GF) blue cheese crema / fig mostarda candied walnuts / balsamic pearls	18
BRUSSELS SPROUT SALAD (GF) honeycrisp apple / dates / candied pecans chickpea miso vinaigrette	18
WEDGE (GF) iceberg / cherry tomatoes / shiitake bacon pickled red onions / house bleu cheese dressing	19

SIDES

BABY BRUSSELS SPROUTS (GF) maple agrodolce / cider-soaked currants roasted pecans	18
PORCINI & CHESTNUT BARLEY RISOTTO braised leeks / picked herbs	18
ROASTED SWEET POTATO WEDGES (GF) fall spice / pecan Calabrian chili crunch maple pearls / dried cherries	16
LENTIL & FARRO STUFFED ARTICHOKE roasted garlic / pine nut butter toasted fennel gastrique	17
TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan add fresh truffles MP	17

HOUSE-MADE PASTAS

TAGLIATELLE BOLOGNESE (GFO)	29
FETTUCCINE & TRUFFLES (GFO) fresh shaved truffles / truffle butter	MP
SPICY RIGATONI VODKA (GFO)	29
MAFALDINE CACIO E PEPE (GFO) parmesan cheese / cracked black pepper	27
LASAGNA BOLOGNESE Impossible meat / bechamel sauce	28
SPAGHETTI CARBONARA (GFO)	28
LINGUINE SCALLOPS (GFO) white wine / garlic butter / parsley	28
FUSILLI PESTO (GFO) toasted pine nuts / basil / chili / parmesan	27
CAMPFIRE GNOCCHI autumn vegetable veloute crispy Maitake mushrooms / burnt onion ash scallion oil	26
SPINACH & ARTICHOKE RAVIOLI sherry tomato butter sauce / parmesan	27

* gluten free pasta additional 2

PIZZAS

TRUFFLE MUSHROOM BIANCA (GFO) add fresh truffles MP	23
PEPPERONI (GFO)	23
SAUSAGE, PEPPERS AND ONIONS (GFO)	22
RAPINI PIZZA (GFO) pesto / Calabrian chili / toasted pine nuts	23

* gluten free crust additional 2
(cheese contains soy)

PROTEINS

EGGPLANT FILET (GFO) mashed potatoes / mushroom bordelaise	32
GRILLED LION'S MANE STEAK (GF) truffle potatoes / mushroom bordelaise	36
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 side of capellini	35

* Shaved truffle supplement to any item MP ** Caviar supplement to any item 10

** Parties of 6 or more guests will have a 20% automatic gratuity added to their check.

*** Gift cards must be designated for this location - each gift card is branded with the correct location.

EXECUTIVE CHEF SCOTT OKAZAKI

Nuts, wheat & soy are used in various menu items. Gluten free items are always prepared without gluten, but may be cooked in the same area and/or fryer as items containing gluten. Guests with food allergies should discuss safe food options with their server, should only order from our special menu, and should not eat/share items ordered by other guests from our standard menu. We respectfully decline modifications to our dishes.



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