



Buon San Valentino



Wednesday, February 14, 2018

Three Course Dinner - \$65.00

~~~~~\*\*\*\*\*~~~~~

### First Course - Soup or Salad

Cream of Mushroom

Bugatti Sweetheart Salad with vinaigrette and Asiago cheese

~~~~~\*\*\*\*\*~~~~~

Second Course - Entrees

(Choice of)

Filet Mignon with Béarnaise Sauce

Chicken Parmigiano

Pasta Duo (Ravioli e Lasagna)

Veal Marsala

Baby Lamb Chops (Rosemary sauce)

Fettuccine Alfredo with Grilled Chicken

Capelli D'Angelo with Fresh Scallops

Fresh Grilled Salmon with Dill Cream Sauce

Shrimp Scampi Aglio e Olio

Crab Cakes with Roasted Red Pepper Sauce

Vegetarian

(Best of Three)

Sampling of

Eggplant Parmigianino Marinara

Old World Gnocchi Alfredo

Penne Primavera Aglio e Olio

All Entrees served with Potatoes, Fresh Vegetables & Garlic Bread

~~~~~\*\*\*\*\*~~~~~

### Third Course - Desserts

(Choice of)

Bugatti Snowball

New York Style Cheesecake with raspberry sauce

Tiramisu

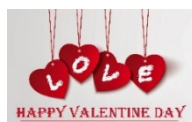
### Beverages

Iced Tea, Coffee, Soft Drinks - \$5.00

Espresso, Cappuccino - \$6.00

Split Entree Premium \$45.00

20% Service Charge will be added for parties of 5 or more



*Bugatti*  
RISTORANTE



# Wine List



Wednesday, February 14, 2018

SELECTION

## White Wines

|    |                        |           |         |
|----|------------------------|-----------|---------|
| 1* | Chardonnay             | DeLoach   | \$35.00 |
| 2  | Chardonnay             | Rombauer  | \$60.00 |
| 3  | Chardonnay             | Calling   | \$45.00 |
| 4* | Piesporter Michelsberg | Bergman   | \$30.00 |
| 5* | Pinot Grigio           | Casteggio | \$35.00 |
| 6  | Pinot Grigio           | Scarpetta | \$45.00 |

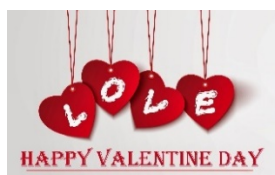
## Sparkling & Others

|     |                 |                |         |
|-----|-----------------|----------------|---------|
| 7*  | Moscato D'Asti  | Villa Rosa     | \$35.00 |
| 8*  | Proseco         | Fantinel       | \$45.00 |
| 9   | Champagne       | Veuve Clicquot | \$95.00 |
| 10* | White Zinfandel | Beringer       | \$25.00 |

## Red Wines

|     |                       |                |         |
|-----|-----------------------|----------------|---------|
| 11  | Cabernet Sauvignon    | Turnbull       | \$60.00 |
| 12* | Cabernet Sauvignon    | DeLoach        | \$35.00 |
| 13  | Cabernet Sauvignon    | Beckman        | \$50.00 |
| 14  | Merlot                | Duckhorn       | \$80.00 |
| 15  | Merlot                | Raymond        | \$45.00 |
| 16* | Malbec                | Altos          | \$35.00 |
| 17  | Amarone               | Vaona          | \$80.00 |
| 18  | Barolo                | Paola Scavino  | \$95.00 |
| 19  | Brunello              | Sassetti Livio | \$90.00 |
| 20  | Chianti Classico      | Carpineto      | \$50.00 |
| 21  | Chianti Classico      | Riserva Rancia | \$75.00 |
| 22* | Montipulciano Riserva | Rubesto        | \$40.00 |
| 23  | Super Tuscan          | Varvara        | \$65.00 |
| 24* | Pinot Noir            | Josh           | \$35.00 |
| 25  | Pinot Noir            | The Pairing    | \$60.00 |

(\* ) Denotes Available by the glass



*Bugatti*  
RISTORANTE

Since 1989

*Please Drink Responsibly*