

Appetizers

Ravioli Primavera Vegetables filled raviolis in a light basil cream sauce	10	Escargots Imported escargot sautéed in fresh garlic, chopped tomatoes, mushrooms and white wine sauce	13
Mozzarella & Tomato Salad An Italian favorite. Fresh mozzarella cheese, vine ripened tomatoes, extra virgin olive oil and oregano	12	Shrimp Scampi An appetizer size of our signature entrée. Large shrimp sautéed with olive oil, garlic, fresh herbs in white wine sauce	13
Stuffed Mushrooms Large baked mushroom caps stuffed with a mixture of crabmeat, parmigiano and hollandaise sauce	13	Pizza Margarita Fresh roma tomatoes, mozzarella & parmigiana cheese on focaccia bread (<i>serves two</i>)	16
Crab Claws Fresh crab claws cooked in olive oil, garlic, fresh herbs and white wine	13	Fried Calamari served with Fra Diablo sauce (<i>serves two</i>)	12

Focaccia Bread 8

Homemade Soups

Minestrone (Cup) An old country favorite, fresh cut vegetables herbs and spices	5	Bugatti Classic Caesar Salad Fresh Romaine tossed with our homemade caesar dressing & garlic croutons	12
Cream of Mushroom (Cup) Homemade chicken stock, dairy fresh cream and large mushrooms-eccellente	6	Add grilled chicken	16
		Add large grilled shrimp	21
		Add fresh grilled salmon	23

Salads

Pasta Specialties

Lasagna Tradizionale Beef, Cheese and our very own marinara sauce layered between wide pasta noodles & baked to perfection	17	Tortellini Alla Panna Veal stuffed pasta in a fresh dairy cream sauce with ham	20
Spaghetti Meatballs, meat sauce or our very own marinara sauce	17	Fettuccine Della Casa Pasta in a fresh dairy cream sauce with Romano, Parmigiano cheese, ham and mushrooms	20
Eggplant Parmigiana Thinly Sliced Eggplant layered with mozzarella cheese and our very own marinara sauce	17	Linguine with Clam Sauce Your choice of red or white clam sauce	22
Cannelloni & Manicotti - Combination Pasta stuffed with veal and spinach in white cream sauce. Pasta stuffed with ricotta cheese in our very own marinara sauce (<i>available individually</i>)	17	Fettuccine Alfredo – “The Classic” Fettuccine in a fresh dairy cream and Parmigiano cheese sauce Add grilled chicken 23 Add large grilled shrimp 25	20
*Angel Hair Primavera Angel hair pasta, fresh garden vegetables with olive oil and garlic (<i>Protein 14g, Fat 8g, Carbohydrates 73g</i>)	17	Old World Gnocchi Potato dumplings in our very own marinara sauce or fresh dairy cream sauce	19
Penne Mediteriano Penne pasta cooked with grilled chicken, sun-dried tomatoes, garlic and olive oil	20	Ravioli Primavera Vegetables filled raviolis in a light basil cream or our very own marinara sauce	22
Rigatoni with Italian Sausage Sweet Italian sausage sautéed in olive oil, garlic, peppers & onions over pasta in our very own marinara sauce	19	Linguine Pescatore Shrimp and crab claws over linguine in olive oil and garlic	26
		Capelli D’Angelo Angel hair pasta with large shrimp, sun-dried tomatoes, olive oil and garlic	26

All pasta specialties served with Bugatti house salad or Homemade minestrone soup & freshly baked garlic bread

Bugatti Specialties

*Grilled Chicken Marinated grilled chicken breast (<i>Protein 39g, Fat 2g, Carbohydrates 0g</i>)	20	*Fresh Salmon Grilled with our special dill cream sauce or Piccata (<i>Protein 38g, Fat 13g, Carbohydrates 0g</i>)	30
Chicken Parmigiana Lightly breaded breast of chicken topped with mozzarella cheese and our very own marinara sauce	22	Shrimp Scampi Large Shrimp sautéed with olive oil, garlic, fresh herbs and white wine	30
Chicken Piccata, Francescana or Marsala Breast of chicken with your choice of sauce	22	Fresh Fish (<i>market price</i>) Your captain will inform you of our fresh fish selection and preparation	
Veal Diane Veal scaloppine with crabmeat in brandy cream sauce	34	Gamberoni Shrimp sautéed in white wine, mushroom, and garlic cream sauce over linguine	30
Veal Piccata, Francescana or Marsala Veal scaloppine in your choice of sauce	30	Mussels & Clams Marinara Steamed mussels and clams in our very own marinara sauce served over penne pasta	31
Veal Parmigiana – Magnifico! Lightly breaded veal scaloppine with mozzarella cheese and our very own marinara sauce	30	Filet Mignon Beef tenderloin cooked to order with Madeira wine sauce and fresh mushrooms	39
Baby Lamb Chops Grilled lamb chops with rosemary sauce	35		

All Bugatti Specialties served with Chef's selection of pasta and fresh vegetables, Bugatti house salad or Homemade Minestrone soup & freshly baked garlic bread.

Substitutions:
Mushroom Soup or Caesar Salad, add...4.00
Cream sauce on any pasta with entree, add...5.00
Grilled Vegetables, add...5.00
Split Entree Premium, add...7.00

Vegetarian, gluten free, whole wheat, special diet, & children's meals available upon your request

Desserts

Cappuccino Pie A double strength coffee enrobed with deep rich chocolate on a homemade Oreo crust	8	Dulce de leche Cheesecake Creamy sweet white chocolate cheesecake and pockets of gooey dulce de leche caramel all sitting on a crunchy crust.	9
Chocolate Mousse - Homemade Light creamy mousse whipped with dark rich chocolate	8	Bugatti Snowball Locally churned vanilla ice cream rolled with roasted pecans, topped with chocolate fudge and toasted almonds	9
Spumoni Ice Cream Tri flavored Italian ice cream	8	Crème Brûlée Luscious blend of Strawberries and Vanilla cream in a pastry shell Caramelized with sugar	9
Tiramisu The classic Venetian dessert made with Mascarpone, Italian liquors, espresso and topped with cocoa	9		

Beverages

Iced Tea, Soft Drinks, Freshly Brewed Coffee	3.50	Cappuccino	4.50
Espresso	3.50	Imported Bottled Water	4.00

(20% gratuity will be added to all parties of five or more. No separate checks please)

*Pope Testing Laboratories, Inc.

Enjoy your cigar on our patio