

Bugatti

R I S T O R A N T E

Est. 1980

*1st Class Dining on a 1st Name Basis™*

Appetizers

Crab Cakes

With roasted red pepper and cognac sauce

Mozzarella & Tomato Salad

An Italian favorite. Fresh mozzarella cheese, vine ripened tomatoes, extra virgin olive oil and oregano (*serves two*)

Stuffed Mushrooms

Large baked mushroom caps stuffed with a mixture of crabmeat, parmigiana and hollandaise sauce

Crab Claws

Fresh crab claws cooked in olive oil, garlic, fresh herbs and white wine

Fresh Steamed Clams

In white wine sauce

Escargots

Imported escargot sautéed in fresh garlic, chopped tomatoes, mushrooms and white wine sauce

Shrimp Scampi

An appetizer size of our signature entrée. Large shrimp sautéed with olive oil, garlic, fresh herbs in white wine sauce

Pizza Margarita

Fresh Roma tomatoes, mozzarella and parmigiana cheese on focaccia bread (*serves two*)

Fried Calamari served with Fra Diablo sauce (*serves two*)

Focaccia Bread

Homemade Soups

Minestrone (Cup)

An old country favorite, fresh cut vegetables herbs and spices

Cream of Mushroom (Cup)

Homemade chicken stock, dairy fresh cream and large mushrooms-eccellente

Salads

Bugatti Classic Caesar Salad

Fresh romaine tossed with our homemade Caesar dressing and garlic croutons

Add blackened or grilled marinated chicken  
Add large grilled shrimp

Pasta Specialties

Lasagna Tradizionale

Beef, cheese and our very own marinara sauce layered between wide pasta noodles and baked to perfection

Spaghetti

Meatballs, meat sauce or our very own marinara sauce

Eggplant Parmigiana

Thinly sliced eggplant layered with mozzarella cheese and our very own marinara sauce

Cannelloni & Manicotti - Combination

Pasta stuffed with veal and spinach in white cream sauce. Pasta stuffed with ricotta cheese in our very own marinara sauce (*available individually*)

Spaghetti Alla Carbonara

Indulgent and delicious pasta with pancetta bacon, eggs, parmesan cheese and green peas

Penne Mediteriano (Gluten-Free Available)

Penne pasta cooked with grilled chicken, sun-dried tomatoes, garlic and olive oil

Rigatoni with Italian Sausage

Sweet Italian sausage sautéed in olive oil, garlic, peppers and onions over pasta

Tortellini Alla Panna

Veal stuffed pasta in a fresh dairy cream sauce with pancetta bacon and green peas

Linguine with Clam Sauce

Your choice of red or white clam sauce

Fettuccine Alfredo – “The Classic”

Fettuccine in a fresh dairy cream and parmigiano cheese sauce  
Add grilled chicken  
Add large grilled shrimp

Old World Gnocchi

Potato dumplings in our very own marinara sauce or fresh dairy cream sauce

Ravioli Primavera

Vegetable filled raviolis in a light basil cream or our very own marinara sauce

Capelli D’Angelo

Angel hair pasta with large shrimp, sun-dried tomatoes, olive oil and garlic

\*Penne Primavera

Penne, fresh garden vegetables with olive oil and garlic  
(*Protein 14g, Fat 8g, Carbohydrates 73g*)

All Pasta Specialties served with Bugatti House Salad or  
Homemade minestrone soup & freshly baked garlic bread

\*Pope Testing Laboratories

Bugatti Specialties

\*Fresh Salmon

Grilled with our special dill cream sauce or piccata  
(Protein 38g, Fat 13g, Carbohydrates 0g)

Fresh Fish

Shrimp Scampi

Large shrimp sautéed with olive oil,  
garlic, fresh herbs and white wine

Shrimp Parmigiana

Lightly breaded shrimp topped with mozzarella cheese  
and tomato sauce

Gamberoni

Shrimp sautéed in white wine, mushroom,  
and garlic cream sauce over linguine

Mussels & Clams Marinara

Steamed mussels and clams in our very  
own marinara sauce served over penne pasta

Seafood Belleze

Seafood medley over penne pasta in our  
very own marinara sauce or white wine sauce

Lamb Chops

Grilled lamb chops with rosemary sauce

Chicken Parmigiana

Lightly breaded breast of chicken topped with  
mozzarella cheese and our very own marinara sauce

Veal Parmigiana – Magnifico!

Lightly breaded veal scaloppine with mozzarella  
cheese and our very own marinara sauce

\*Grilled Chicken

Marinated grilled chicken breast  
(Protein 39g, Fat 2g, Carbohydrates 0g)

Chicken Piccata, Francescana or Marsala

Breast of chicken with your choice of sauce  
(See sauces description below)

Veal Piccata, Francescana or Marsala

Veal scaloppine in your choice of sauce  
(See sauces description below)

Piccata – Light lemon white wine sauce and capers

Francescana – White wine, mushroom and cream sauce

Marsala - Marsala wine sauce with mushrooms

Filet Mignon

Beef tenderloin cooked to order with béarnaise sauce

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.

Cream sauce on any pasta with entree, add.

Grilled vegetables, add.

Split entree premium, add.

\*\*Vegetarian, Gluten Free & Special Diet Meals Available Upon Request\*\*

Desserts

Cappuccino Pie

A double strength coffee enrobed  
with deep rich chocolate on a homemade Oreo crust

Chocolate Mousse – Homemade

Light creamy mousse whipped with  
dark rich chocolate

Spumoni Ice Cream

Tri flavored Italian ice cream

Tiramisu

The classic Venetian dessert made with  
mascarpone, Italian liquors, espresso and  
topped with cocoa

New York Style Cheesecake

Creamy sweet cheesecake sitting  
on a crunchy crust

Bugatti Snowball

Locally churned vanilla ice cream  
rolled with roasted pecans, topped  
with chocolate fudge and toasted almonds

Crème Brûlée

Luscious blend of strawberries and  
vanilla cream in a pastry shell  
caramelized with sugar

Classic Cannoli

Italian pastry filled with sweet Italian cream and  
ricotta cheese

Beverages

Iced Tea, Soft Drinks,  
Freshly Brewed Coffee  
Espresso

Cappuccino  
Imported Bottled Water

**Bugatti is available for your next special occasion.  
We can accommodate large or small company dinners, meetings,  
wedding receptions and rehearsal dinners.**

**Private Dining Rooms  
Patio Overlooking aLake  
Offsite Catering  
In-flight Catering**

**Phone 214.350.2470  
zebugatti@aol.com  
www.bugattis.net**

*Bugatti*  
R I S T O R A N T E

Est. 1980