

Bugatti

R I S T O R A N T E

Est. 1980

1st Class Dining on a 1st Name Basis™

Luncheon Salads

Bugatti Classic Caesar Salad

Fresh Romaine tossed with our homemade Caesar dressing and garlic croutons

Add grilled marinated or blackened 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*)

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

Spaghetti Alla Carbonara

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

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 are Available****

*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

*Grilled Chicken

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

Sausage Parmigiana

Grilled Italian sausage with mozzarella cheese in our very own marinara 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

Chicken Piccata, Francescana or Marsala (see sauces description below)

Breast of chicken with your choice of sauce

Veal Piccata, Francescana or Marsala (see sauces description below)

Veal scaloppine in your choice of sauce

Piccata – Light lemon white wine sauce and capers

Francescana – White wine, mushroom and cream sauce

Marsala - Marsala wine sauce with mushrooms

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

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

Classic Cannoli

Italian pastry filled with sweet Italian cream and ricotta cheese

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

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 Bachman Creek
Offsite Catering
In-flight Catering**

**Lunch
Monday thru Friday 11:00 a.m. to 3:00 p.m.**

**Dinner
Seven nights a week**

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