

Bugetti

R I S T O R A N T E

Est. 1980

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

## Appetizers

<p><b>Crab Cakes</b> With roasted red pepper and cognac sauce 17</p> <p><b>Mozzarella &amp; Tomato Salad</b> 17 An Italian favorite. Fresh mozzarella cheese, vine ripened tomatoes, extra virgin olive oil and oregano (<i>serves two</i>)</p> <p><b>Stuffed Mushrooms</b> 17 Large baked mushroom caps stuffed with a mixture of crabmeat, parmigiana and hollandaise sauce</p> <p><b>Crab Claws</b> 17 Fresh crab claws cooked in olive oil, garlic, fresh herbs and white wine</p> <p><b>Fresh Steamed Clams</b> 17 In white wine sauce</p>	<p><b>Escargots</b> 17 Imported escargot sautéed in fresh garlic, chopped tomatoes, mushrooms and white wine sauce</p> <p><b>Shrimp Scampi</b> 17 An appetizer size of our signature entrée. Large shrimp sautéed with olive oil, garlic, fresh herbs in white wine sauce</p> <p><b>Pizza Margarita</b> 19 Fresh Roma tomatoes, mozzarella and parmigiana cheese on focaccia bread (<i>serves two</i>)</p> <p><b>Fried Calamari served with Fra Diablo sauce</b> (<i>serves two</i>) 17</p> <p><b>Focaccia Bread</b> 12</p>
---	---

## Homemade Soups

<p><b>Minestrone (Cup)</b> 7 An old country favorite, fresh cut vegetables herbs and spices</p> <p><b>Cream of Mushroom (Cup)</b> 8 Homemade chicken stock, dairy fresh cream and large mushrooms-eccellente</p>
--

## Salads

<p><b>Bugatti Classic Caesar Salad</b> 17 Fresh romaine tossed with our homemade Caesar dressing and garlic croutons</p>	<p>Add blackened or grilled marinated chicken 20</p> <p>Add large grilled shrimp 25</p>
--	---

## Pasta Specialties

<p><b>Lasagna Tradizionale</b> 22 Beef, cheese and our very own marinara sauce layered between wide pasta noodles and baked to perfection</p> <p><b>Spaghetti</b> 22 Meatballs, meat sauce or our very own marinara sauce</p> <p><b>Eggplant Parmigiana</b> 22 Thinly sliced eggplant layered with mozzarella cheese and our very own marinara sauce</p> <p><b>Cannelloni &amp; Manicotti - Combination</b> 22 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>)</p> <p><b>Spaghetti Alla Carbonara</b> 25 Indulgent and delicious pasta with pancetta bacon, eggs, parmesan cheese and green peas</p> <p><b>Penne Mediteriano (Gluten-Free Available)</b> 25 Penne pasta cooked with grilled chicken, sun-dried tomatoes, garlic and olive oil</p> <p><b>Rigatoni with Italian Sausage</b> 24 Sweet Italian sausage sautéed in olive oil, garlic, peppers and onions over pasta</p>	<p><b>Tortellini Alla Panna</b> 25 Veal stuffed pasta in a fresh dairy cream sauce with pancetta bacon and green peas</p> <p><b>Linguine with Clam Sauce</b> 27 Your choice of red or white clam sauce</p> <p><b>Fettuccine Alfredo – “The Classic”</b> 25 Fettuccine in a fresh dairy cream and parmigiano cheese sauce</p> <p>Add grilled chicken 28</p> <p>Add large grilled shrimp 30</p> <p><b>Old World Gnocchi</b> 24 Potato dumplings in our very own marinara sauce or fresh dairy cream sauce</p> <p><b>Ravioli Primavera</b> 25 Vegetable filled raviolis in a light basil cream or our very own marinara sauce</p> <p><b>Capelli D’Angelo</b> 32 Angel hair pasta with large shrimp, sun-dried tomatoes, olive oil and garlic</p> <p><b>*Penne Primavera</b> 22 Penne, fresh garden vegetables with olive oil and garlic (<i>Protein 14g, Fat 8g, Carbohydrates 73g</i>)</p>
---	--

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

\*Pope Testing Laboratories

## Bugatti Specialties

<b>*Fresh Salmon</b>	37	<b>Lamb Chops</b>	43
Grilled with our special dill cream sauce or piccata (Protein 38g, Fat 13g, Carbohydrates 0g)		Grilled lamb chops with rosemary sauce	
<b>Fresh Fish</b>	Market Price	<b>Chicken Parmigiana</b>	31
		Lightly breaded breast of chicken topped with mozzarella cheese and our very own marinara sauce	
<b>Shrimp Scampi</b>	37	<b>Veal Parmigiana – Magnifico!</b>	38
Large shrimp sautéed with olive oil, garlic, fresh herbs and white wine		Lightly breaded veal scaloppine with mozzarella cheese and our very own marinara sauce	
<b>Shrimp Parmigiana</b>	37	<b>*Grilled Chicken</b>	28
Lightly breaded shrimp topped with mozzarella cheese and tomato sauce		Marinated grilled chicken breast (Protein 39g, Fat 2g, Carbohydrates 0g)	
<b>Gamberoni</b>	37	<b>Chicken Piccata, Francescana or Marsala</b>	29
Shrimp sautéed in white wine, mushroom, and garlic cream sauce over linguine		Breast of chicken with your choice of sauce (See sauces description below)	
<b>Mussels &amp; Clams Marinara</b>	38	<b>Veal Piccata, Francescana or Marsala</b>	38
Steamed mussels and clams in our very own marinara sauce served over penne pasta		Veal scaloppine in your choice of sauce (See sauces description below)	
<b>Seafood Belleze</b>	42	<b>Piccata</b> – Light lemon white wine sauce and capers	
Seafood medley over penne pasta in our very own marinara sauce or white wine sauce		<b>Francescana</b> – White wine, mushroom and cream sauce	
		<b>Marsala</b> - Marsala wine sauce with mushrooms	
		<b>Filet Mignon</b>	48
		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:

<b>Mushroom soup or Caesar salad, add.</b>	<b>6.00</b>
<b>Cream sauce on any pasta with entree, add.</b>	<b>6.00</b>
<b>Grilled vegetables, add.</b>	<b>8.00</b>
<b>Split entree premium, add.</b>	<b>12.00</b>

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

## Desserts

<b>Cappuccino Pie</b>	12	<b>New York Style Cheesecake</b>	13
A double strength coffee enrobed with deep rich chocolate on a homemade Oreo crust		Creamy sweet cheesecake sitting on a crunchy crust	
<b>Chocolate Mousse – Homemade</b>	12	<b>Bugatti Snowball</b>	13
Light creamy mousse whipped with dark rich chocolate		Locally churned vanilla ice cream rolled with roasted pecans, topped with chocolate fudge and toasted almonds	
<b>Spumoni Ice Cream</b>	12	<b>Crème Brûlée</b>	13
Tri flavored Italian ice cream		Luscious blend of strawberries and vanilla cream in a pastry shell caramelized with sugar	
<b>Tiramisu</b>	13	<b>Classic Cannoli</b>	13
The classic Venetian dessert made with mascarpone, Italian liquors, espresso and topped with cocoa		Italian pastry filled with sweet Italian cream and ricotta cheese	

## Beverages

<b>Iced Tea, Soft Drinks,</b>	5	<b>Cappuccino</b>	7.5
<b>Freshly Brewed Coffee</b>	5	<b>Imported Bottled Water</b>	6
<b>Espresso</b>	6		

(20% gratuity will be added to all parties over five or more)

*No separate checks please*

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

**Private dining room  
Patio overlooking a scenic lake  
Off-site catering**

**Seven nights a week**

**Mercer Boardwalk  
1940 Lyndon B Johnson Freeway  
Farmers Branch, Texas 75234  
Phone 214.350.2470  
zeebugatti@aol.com  
www.bugattis.net**

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

Est. 1980