

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
FreewayFarmers Branch, Texas 75234

Phone 214.350.2470
zeebugatti@aol.com

www.bugattis.net

2024



1st Class Dining on a 1st Name Basis™

Appetizers

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

Homemade Soups

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

Salads

Bugatti Classic Caesar Salad Fresh romaine tossed with our homemade Caesar dressing and garlic croutons	17
Add blackened or grilled marinated chicken	22
Add large grilled shrimp	26

Pasta Specialties

Lasagna Tradizionale Beef, cheese and our very own marinara sauce layered between wide pasta noodles and baked to perfection	23	Tortellini Alla Panna Veal stuffed pasta in a fresh dairy cream sauce with pancetta bacon and green peas	26
Spaghetti Meatballs, meat sauce or our very own marinara sauce	23	Linguine with Clam Sauce Your choice of red or white clam sauce	28
Eggplant Parmigiana Thinly sliced eggplant layered with mozzarella cheese and our very own marinara sauce	23	Fettuccine Alfredo – “The Classic” Fettuccine in a fresh dairy cream and parmigiano cheese sauce Add grilled chicken 28 Add large grilled shrimp 30	25
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>)	23	Old World Gnocchi Potato dumplings in our very own marinara sauce or fresh dairy cream sauce	24
Spaghetti Alla Carbonara Indulgent and delicious pasta with pancetta bacon, eggs, parmesan cheese and green peas	26	Ravioli Primavera Vegetable filled raviolis in a light basil cream or our very own marinara sauce	25
Penne Mediteriano (Gluten-Free Available) Penne pasta cooked with grilled chicken, sun-dried tomatoes, garlic and olive oil	25	Capelli D'Angelo Angel hair pasta with large shrimp, sun-dried tomatoes, olive oil and garlic	33
Rigatoni with Italian Sausage Sweet Italian sausage sautéed in olive oil, garlic, peppers and onions over pasta	25	*Penne Primavera Penne, fresh garden vegetables with olive oil and garlic (<i>Protein 14g, Fat 8g, Carbohydrates 73g</i>)	22

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 (<i>Protein 38g, Fat 13g, Carbohydrates 0g</i>)	38	Lamb Chops Grilled lamb chops with rosemary sauce	45
Fresh Fish	Market Price	Chicken Parmigiana Lightly breaded breast of chicken topped with mozzarella cheese and our very own marinara sauce	32
Shrimp Scampi Large shrimp sautéed with olive oil, garlic, fresh herbs and white wine	38	Veal Parmigiana – Magnifico! Lightly breaded veal scaloppine with mozzarella cheese and our very own marinara sauce	38
Shrimp Parmigiana Lightly breaded shrimp topped with mozzarella cheese and tomato sauce	38	*Grilled Chicken Marinated grilled chicken breast (<i>Protein 39g, Fat 2g, Carbohydrates 0g</i>)	28
Gamberoni Shrimp sautéed in white wine, mushroom, and garlic cream sauce over linguine	38	Chicken Piccata, Francescana or Marsala Breast of chicken with your choice of sauce (See sauces description below)	29
Mussels & Clams Marinara Steamed mussels and clams in our very own marinara sauce served over penne pasta	40	Veal Piccata, Francescana or Marsala Veal scaloppine in your choice of sauce (See sauces description below)	39
Seafood Belleze Seafood medley over penne pasta in our very own marinara sauce or white wine sauce	44	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	48

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.	6.00
Cream sauce on any pasta with entree, add.	6.00
Grilled vegetables, add.	8.00
Split entree premium, add.	12.00

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

Beverages

Iced Tea, Soft Drinks,	5	Cappuccino	8
Freshly Brewed Coffee	6	Imported Bottled Water	10
Espresso	6		

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

No separate checks please