

## Luncheon Salads

<b>Bugatti Classic Caesar Salad</b>	11.00
Fresh Romaine tossed with our homemade caesar dressing & garlic croutons	
Add grilled chicken	14.00
Add grilled shrimp or fresh grilled salmon	18.00

## Pasta Specialties

<b>Lasagna Tradizionale</b>	13.50
Beef, Cheese and our very own marinara sauce layered between wide pasta noodles & baked to perfection	
<b>Spaghetti</b>	13.50
Meatballs, meat sauce or our very own marinara sauce	
<b>Eggplant Parmigiana</b>	13.50
Thinly Sliced Eggplant layered with mozzarella cheese and our very own marinara sauce	
<b>Cannelloni &amp; Manicotti - Combination</b>	13.50
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> )	
<b>*Angel Hair Primavera</b>	13.50
Angel hair pasta with fresh garden vegetables	
with olive oil and garlic (Protein 14g, Fat 8g, Carbohydrates 73g)	
<b>Penne Mediteriano</b>	15.50
Penne pasta cooked with grilled chicken, sun-dried tomatoes, garlic and olive oil	
<b>Rigatoni with Italian Sausage</b>	14.50
Sweet Italian sausage sautéed in olive oil, garlic, peppers & onions	
over pasta in our very own marinara sauce	
<b>Tortellini Alla Panna</b>	15.50
Veal stuffed pasta in fresh dairy cream sauce with ham	
<b>Fettuccine Della Casa</b>	15.50
Pasta in fresh dairy cream sauce with Romano & Parmigiano cheese	
with ham and mushrooms	
<b>Linguine with Clam Sauce</b>	15.50
Your choice of red or white clam sauce	
<b>Fettuccine Alfredo – “The Classic”</b>	15.50
Fettuccine pasta in fresh dairy cream & Parmigiano cheese	
Add grilled chicken	18.50
Add large grilled shrimp	20.50
<b>Old World Gnocchi</b>	14.50
Potato dumplings in our very own marinara sauce or fresh dairy cream sauce	
<b>Ravioli Primavera</b>	16.50
Vegetables filled raviolis in a light basil cream or our very own marinara sauce	
<b>Linguine Pescatore</b>	19.50
with shrimp and crab claws over linguine with olive oil and garlic	
<b>Capelli D’Angelo</b>	20.50
Angel hair pasta with large shrimps, sun-dried tomatoes, olive oil and garlic	

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

## Bugatti Specialties

<b>*Grilled Chicken</b>	15.50
Marinated grilled chicken breast ( <i>Protein 39g, Fat 2g, Carbohydrates 0g</i> )	
<b>Chicken Parmigiana</b>	15.50
Lightly breaded breast of chicken topped with mozzarella cheese and our very own marinara sauce	
<b>Chicken Piccata, Francescana or Marsala</b>	15.50
Breast of chicken with your choice of sauce	
<b>Veal Parmigiana – Magnifico !!!</b>	21.50
Lightly breaded veal scaloppine with mozzarella cheese and our very own marinara sauce	
<b>Veal Piccata, Francescana or Marsala</b>	21.50
Veal scaloppine in your choice of sauce	
<b>*Fresh Salmon</b>	21.50
Grilled with our special dill cream sauce or Piccata	
( <i>Protein 38g, Fat 13g, Carbohydrates 0g</i> )	
<b>Shrimp Scampi</b>	21.50
Large Shrimp sautéed with olive oil, garlic, fresh herbs and white wine	
<b>Fresh Fish</b>	(market price)
Your captain will inform you of our fresh fish selection and preparation	

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

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

## Desserts

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

## Beverages

<b>Iced Tea, Soft Drinks, Freshly Brewed Coffee</b>	3.50
<b>Espresso</b>	3.50
<b>Cappuccino</b>	4.50
<b>Bottled Water</b>	4.00

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

Enjoy your cigar on our patio

\*Pope Testing Laboratories, Inc.