

Bugetti

R I S T O R A N T E

Est. 1980

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

## Appetizers

<b>Crab Cakes</b>	14	<b>Escargots</b>	14
With roasted red pepper and cognac sauce		Imported escargot sautéed in fresh garlic, chopped tomatoes, mushrooms and white wine sauce	
<b>Mozzarella &amp; Tomato Salad</b>	14	<b>Shrimp Scampi</b>	14
An Italian favorite. Fresh mozzarella cheese, vine ripened tomatoes, extra virgin olive oil and oregano ( <i>serves two</i> )		An appetizer size of our signature entrée. Large shrimp sautéed with olive oil, garlic, fresh herbs in white wine sauce	
<b>Stuffed Mushrooms</b>	14	<b>Pizza Margarita</b>	16
Large baked mushroom caps stuffed with a mixture of crabmeat, parmigiana and hollandaise sauce		Fresh Roma tomatoes, mozzarella and parmigiana cheese on focaccia bread ( <i>serves two</i> )	
<b>Crab Claws</b>	14	<b>Fried Calamari served with Fra Diablo sauce</b>	14
Fresh crab claws cooked in olive oil, garlic, fresh herbs and white wine		( <i>serves two</i> )	
<b>Fresh Steamed Clams</b>	14	<b>Focaccia Bread</b>	8
In white wine sauce			

## Homemade Soups

<b>Minestrone (Cup)</b>	5
An old country favorite, fresh cut vegetables herbs and spices	
<b>Cream of Mushroom (Cup)</b>	6
Homemade chicken stock, dairy fresh cream and large mushrooms-eccellente	

## Salads

<b>Bugatti Classic Caesar Salad</b>	13.5
Fresh romaine tossed with our homemade Caesar dressing and garlic croutons	
Add blackened or grilled marinated chicken	17.5
Add large grilled shrimp	22.5

## Pasta Specialties

<b>Lasagna Tradizionale</b>	18.5	<b>Tortellini Alla Panna</b>	21.5
Beef, cheese and our very own marinara sauce layered between wide pasta noodles and baked to perfection		Veal stuffed pasta in a fresh dairy cream sauce with pancetta bacon and green peas	
<b>Spaghetti</b>	18.5	<b>Linguine with Clam Sauce</b>	23.5
Meatballs, meat sauce or our very own marinara sauce		Your choice of red or white clam sauce	
<b>Eggplant Parmigiana</b>	18.5	<b>Fettuccine Alfredo – “The Classic”</b>	21.5
Thinly sliced eggplant layered with mozzarella cheese and our very own marinara sauce		Fettuccine in a fresh dairy cream and parmigiano cheese sauce	
<b>Cannelloni &amp; Manicotti - Combination</b>	18.5	Add grilled chicken	24.5
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> )		Add large grilled shrimp	27.5
<b>Spaghetti Alla Carbonara</b>	21.5	<b>Old World Gnocchi</b>	20.5
Indulgent and delicious pasta with pancetta bacon, eggs, parmesan cheese and green peas		Potato dumplings in our very own marinara sauce or fresh dairy cream sauce	
<b>Penne Mediteriano (Gluten-Free Available)</b>	21.5	<b>Ravioli Primavera</b>	21.5
Penne pasta cooked with grilled chicken, sun-dried tomatoes, garlic and olive oil		Vegetable filled raviolis in a light basil cream or our very own marinara sauce	
<b>Rigatoni with Italian Sausage</b>	20.5	<b>Capelli D’Angelo</b>	27.5
Sweet Italian sausage sautéed in olive oil, garlic, peppers and onions over pasta		Angel hair pasta with large shrimp, sun-dried tomatoes, olive oil and garlic	
		<b>*Penne Primavera</b>	18.5
		Penne, fresh garden vegetables with olive oil and garlic ( <i>Protein 14g, Fat 8g, Carbohydrates 73g</i> )	

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

## Bugatti Specialties

<b>*Fresh Salmon</b>	32	<b>Lamb Chops</b>	38
Grilled with our special dill cream sauce or piccata (Protein 38g, Fat 13g, Carbohydrates 0g)		Grilled lamb chops with rosemary sauce	
<b>Shrimp Scampi</b>	32	<b>*Grilled Chicken</b>	22
Large shrimp sautéed with olive oil, garlic, fresh herbs and white wine		Marinated grilled chicken breast (Protein 39g, Fat 2g, Carbohydrates 0g)	
<b>Gamberoni</b>	32	<b>Chicken Parmigiana</b>	26
Shrimp sautéed in white wine, mushroom, and garlic cream sauce over linguine		Lightly breaded breast of chicken topped with mozzarella cheese and our very own marinara sauce	
<b>Mussels &amp; Clams Marinara</b>	33	<b>Veal Parmigiana – Magnifico!</b>	32
Steamed mussels and clams in our very own marinara sauce served over penne pasta		Lightly breaded veal scaloppine with mozzarella cheese and our very own marinara sauce	
<b>Fresh Tilapia in Italian Herb Sauce</b>	32	<b>Chicken Piccata, Francescana or Marsala</b>	24
		Breast of chicken with your choice of sauce (See sauces description below)	
<b>Seafood Belleze</b>	36	<b>Veal Piccata, Francescana or Marsala</b>	32
Seafood medley over penne pasta in our very own marinara sauce or white wine sauce		Veal scaloppine in your choice of sauce (See sauces description below)	
<b>Filet Mignon</b>	41	<b>Piccata</b> – Light lemon white wine sauce and capers	
Beef tenderloin cooked to order with béarnaise sauce		<b>Francescana</b> – White wine, mushroom and cream sauce	
		<b>Marsala</b> - 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.

### Substitutions:

<b>Mushroom soup or Caesar salad, add.</b>	<b>4.00</b>
<b>Cream sauce on any pasta with entree, add.</b>	<b>5.00</b>
<b>Grilled vegetables, add.</b>	<b>5.00</b>
<b>Split entree premium, add.</b>	<b>7.00</b>

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

## Desserts

<b>Cappuccino Pie</b>	8.5	<b>New York Style Cheesecake</b>	9.5
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>	8.5	<b>Bugatti Snowball</b>	9.5
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>	8.5	<b>Crème Brûlée</b>	9.5
Tri flavored Italian ice cream		Luscious blend of strawberries and vanilla cream in a pastry shell caramelized with sugar	
<b>Tiramisu</b>	9.5	<b>Classic Cannoli</b>	9.5
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>	3.5	<b>Cappuccino</b>	5.5
<b>Freshly Brewed Coffee</b>	3.5	<b>Imported Bottled Water</b>	4.5
<b>Espresso</b>	4.5		

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

No separate checks please

Enjoy your cigar on the patio

\*Pope Testing Laboratories

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