

Bugatti

R I S T O R A N T E

Est. 1980

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

## Luncheon Salads

<b>Bugatti Classic Caesar Salad</b>	13.5
Fresh Romaine tossed with our homemade Caesar dressing and garlic croutons	
Add grilled marinated or blackened chicken	16.5
Add large grilled shrimp	20.5

## Pasta Specialties

<b>Lasagna Tradizionale</b>	16
Beef, cheese and our very own marinara sauce layered between wide pasta noodles and baked to perfection	
<b>Spaghetti</b>	16
Meatballs, meat sauce or our very own marinara sauce	
<b>Eggplant Parmigiana</b>	16
Thinly sliced eggplant layered with mozzarella cheese and our very own marinara sauce	
<b>Cannelloni &amp; Manicotti - Combination</b>	16
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>Penne Mediteriano (Gluten-Free available)</b>	17.5
Penne pasta cooked with grilled chicken, sun-dried tomatoes, garlic and olive oil	
<b>Rigatoni with Italian Sausage</b>	17.5
Sweet Italian sausage sautéed in olive oil, garlic, peppers and onions over pasta	
<b>Tortellini Alla Panna</b>	17.5
Veal stuffed pasta in a fresh dairy cream sauce with pancetta bacon and green peas	
<b>Spaghetti Alla Carbonara</b>	17.5
Indulgent and delicious pasta with pancetta bacon, eggs, parmesan cheese and green peas	
<b>Linguine with Clam Sauce</b>	17.5
Your choice of red or white clam sauce	
<b>Fettuccine Alfredo – “The Classic”</b>	17.5
Fettuccine in a fresh dairy cream and parmigiano cheese sauce	
Add grilled chicken	20.5
Add large grilled shrimp	22.5
<b>Old World Gnocchi</b>	16.5
Potato dumplings in our very own marinara sauce or fresh dairy cream sauce	
<b>Ravioli Primavera</b>	18.5
Vegetable filled raviolis in light basil cream or our very own marinara sauce	
<b>Capelli D’Angelo</b>	22.5
Angel hair pasta with large shrimp, sun-dried tomatoes, olive oil and garlic	
<b>*Penne Primavera</b>	17.5
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 baked garlic bread

### Substitutions:

Mushroom Soup or Caesar Salad, add.	5.00
Cream sauce on any pasta with entree, add.	6.00
Grilled Vegetables, add.	6.00
Split Entree Premium, add.	8.00

\*\*Vegetarian, Gluten Free & Special Diet Meals are Available\*\*

## Bugatti Specialties

<b>*Fresh Salmon</b>	23.5
Grilled with our special dill cream sauce or piccata ( <i>Protein 38g, Fat 13g, Carbohydrates 0g</i> )	
<b>Fresh Fish</b>	Market Price
<b>Shrimp Scampi</b>	23.5
Large shrimp sautéed with olive oil, garlic, fresh herbs and white wine	
<b>Shrimp Parmigiana</b>	23.5
Lightly breaded shrimp topped with mozzarella cheese and tomato sauce	
<b>*Grilled Chicken</b>	17.5
Marinated grilled chicken breast ( <i>Protein 39g, Fat 2g, Carbohydrates 0g</i> )	
<b>Sausage Parmigiana</b>	16.5
Grilled Italian sausage with mozzarella cheese in our very own marinara sauce	
<b>Chicken Parmigiana</b>	17.5
Lightly breaded breast of chicken topped with mozzarella cheese and our very own marinara sauce	
<b>Veal Parmigiana – Magnifico!</b>	23.5
Lightly breaded veal scaloppine with mozzarella cheese and our very own marinara sauce	
<b>Chicken Piccata, Francescana or Marsala</b> (see sauces description below)	17.5
Breast of chicken with your choice of sauce	
<b>Veal Piccata, Francescana or Marsala</b> (see sauces description below)	23.5
Veal scaloppine in your choice of sauce	
<b>Piccata</b> – Light lemon white wine sauce and capers <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.

## Desserts

<b>Cappuccino Pie</b>	10
A double strength coffee enrobed with deep rich chocolate on a homemade Oreo crust	
<b>Chocolate Mousse – Homemade</b>	10
Light creamy mousse whipped with dark rich chocolate	
<b>Spumoni Ice Cream</b>	10
Tri flavored Italian ice cream	
<b>Tiramisu</b>	11
The classic Venetian dessert made with mascarpone, Italian liquors, espresso and topped with cocoa	
<b>Classic Cannoli</b>	11
Italian pastry filled with sweet Italian cream and ricotta cheese	
<b>New York Style Cheesecake</b>	11
Creamy sweet cheesecake sitting on a crunchy crust.	
<b>Bugatti Snowball</b>	11
Locally churned vanilla ice cream rolled with roasted pecans, topped with chocolate fudge and toasted almonds	
<b>Crème Brûlée</b>	11
Luscious blend of strawberries and vanilla cream in a pastry shell caramelized with sugar	

## Beverages

<b>Iced Tea, Soft Drinks, Freshly Brewed Coffee</b>	4
<b>Espresso</b>	5.5
<b>Cappuccino</b>	6.5
<b>Imported Bottled Water</b>	5

(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 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**

**The Shops at Bluffview  
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