

ANTIPASTI

Tartar di Tonno* cilantro, mango, cucumber, avocado, vinaigrette 18

Carpaccio di Salmone* Fresh herb pesto, radicchio, fennel, arugula 12

Carpaccio di Manzo* Beef filet, arugula, Parmesan, extra virgin olive oil, - or - with Venetian dressing 13

Prosciutto di Parma e Melone 13

Bresaola e Rucola arugula, extra virgin olive oil, Parmesan 12

Caprese Imported Bufala mozzarella, tomatoes, fresh basil 12/16

Antipasto Misto all three of the above combined 16

Calamari Fritti Pomodoro sauce 11

Gamberoni Baked large shrimps, cannellini beans, arugula, onions, balsamic reduction 13

Fired Rock Shrimps, 3 Sauces 12

Meatballs Tomato sauce, Goat cheese 12

Minestrone Italian vegetable soup 7 ▪ **Vichyssoise** Chilled Potato and Leek soup 7 ▪ **Soup of the day** Mkt.

INSALATE

BUGATTI Mixed greens, carrots, tomatoes, fennel, vinaigrette.....8/15

Cesare* Romaine, Caesar dressing, roasted pine nuts, Parmesan croutons, sun dried tomatoes8/15

Grilled chicken may be added to Main Course Salads 4.00

Bianca Belgian endive, fennel, arugula, lemon dressing, Parmesan9/16

Rucola e Fragole Arugula, strawberries, Goat cheese, Balsamico 13

Nicoise* Seared, fanned tuna steak, field greens, French beans, tomatoes, potatoes, egg, olives, anchovies..... 22

Petto di Pollo Grilled, thinly sliced breast of chicken, baby field greens, lemon-cilantro dressing, tortilla juliennes 17

Tonno* Seared rare fillet of Sashimi Tuna, mixed greens, avocado, mango, cilantro vinaigrette 20

Chesa Mixed greens, tomatoes, Gruyere, imported Bufala mozzarella, Prosciutto di Parma, vinaigrette..... 16

Scampi al Forno Mixed greens, carrots, tomatoes, fennel, vinaigrette 20

PASTE

Taglioline, Tagliatelle *FRESH EGG NOODLES* **alla BUGATTI** light cream sauce with ham & mushrooms..... 18

alla Bolognese: - traditional Italian meat sauce, - *or* - **al Pomodoro:** - vine ripened tomato and basil sauce 18

al Pesto with haricot vert – or – **alla Carbonara:** - pancetta cream sauce with pimientos 19

Gnocchi Verde with roasted tomato and choice of **Bolognese, Pomodoro or Pesto** sauce 19

Penne al Salmone Penne, smoked salmon cream sauce, fresh dill 19

Spaghetti al Cartoccio Clams and fresh tomato, garlicky white wine sauce, baked in parchment paper 19

Linguine con Frutti di Mare Linguine with clams, shrimps, calamari, white wine clam sauce, tomatoes..... 25

Ravioli Pomodoro Spinach and cheese filled ravioli, vine ripened tomato and basil sauce 21

Ravioli Bombay Chicken and spinach filled ravioli, curry sauce, diced apples, raisins, almonds, whipped cream..... 22

Tortelloni Verde Margherita Cheese filled spinach Tortelloni, vine ripened tomato and basil sauce, Bufala mozzarella.. 21

Triangoli Bugatti Mushroom filled ravioli, light cream sauce with ham & mushrooms 21

Lobster Ravioli San Marco Maine lobster filled ravioli, light brandied cream sauce..... 26

PIATTI PRINCIPALI

Salmone al Forno Fillet of roasted salmon, Boston Bib salad, dill cucumber yogurt or Quinoa salad 26

Salmone al Finocchio Fillet of roasted salmon, capers and shallots, braised fennel, creamy mashed potatoes 27

Merluzzo ai Lenticchie Roasted fillet of north Atlantic cod, lentils with pancetta, crème fraiche 27

Scaloppini di Pollo alla Piemontese Chicken breast, fettuccine, Gorgonzola sauce, mushrooms, bell peppers 23

Scaloppini di Pollo alla Saltimbocca Chicken breast with Prosciutto, Sage, Marsala reduction, Saffron-Risotto..... 23

Filetto di Tonno* Seared rare Ahi tuna steak, Quinoa salad..... 28

Tagliata di Filetto* Medium rare fanned filet mignon, Venetian dressing, arugula, tomatoes, balsamic vinaigrette 45

Filetto di Manzo* Oven roasted tenderloin of beef, herb butter, fresh hand cut French fries..... 45

Risotto alla Milanese con Scampi Saffron infused risotto with Parmesan, sweet peas and large baked Shrimps 27