

## A N T I P A S T I

**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

**Fried Rock Shrimp**, 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.

## I N S A L A T E

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

**Cesare\*** Romaine, Caesar dressing, roasted pine nuts, Parmesan croutons, sun dried tomatoes .....8/15

*Grilled chicken may be added to Main Course Salads 4.00*

**Bianca** Belgian endive, fennel, arugula, lemon dressing, Parmesan .....9/16

**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

## P A S T E

**Taglioline, Tagliatelle** *FRESH EGG NOODLES* **alla BUGATTI** light cream sauce with ham & mushrooms..... 16

**alla Bolognese:** - traditional Italian meat sauce, - *or* - **al Pomodoro:** - vine ripened tomato and basil sauce ..... 16

**al Pesto** with haricot vert – or – **alla Carbonara:** - pancetta cream sauce with pimientos ..... 17

**Gnocchi Verde** with roasted tomato and choice of **Bolognese, Pomodoro or Pesto** sauce ..... 17

**Penne al Salmone** Penne, smoked salmon cream sauce, fresh dill ..... 17

**Spaghetti al Cartoccio** Clams and fresh tomato, garlicky white wine sauce, baked in parchment paper ..... 17

**Linguine con Frutti di Mare** Linguine with clams, shrimps, calamari, white wine clam sauce, tomatoes..... 23

**Ravioli Pomodoro** Spinach and cheese filled ravioli, vine ripened tomato and basil sauce ..... 19

**Ravioli Bombay** Chicken and spinach filled ravioli, curry sauce, diced apples, raisins, almonds, whipped cream..... 20

**Tortelloni Verde Margherita** Cheese filled spinach Tortelloni, vine ripened tomato and basil sauce, Bufala mozzarella.. 19

**Triangoli Bugatti** Mushroom filled ravioli, light cream sauce with ham & mushrooms ..... 19

**Lobster Ravioli San Marco** Maine lobster filled ravioli, light brandied cream sauce..... 24

## P I A T T I P R I N C I P A L I

**Salmone al Forno** Fillet of roasted salmon, Boston Bib salad, dill cucumber yogurt or Quinoa salad ..... 24

**Salmone al Finocchio** Fillet of roasted salmon, capers and shallots, braised fennel, creamy mashed potatoes ..... 25

**Merluzzo ai Lenticchie** Roasted fillet of north Atlantic cod, lentils with pancetta, crème fraiche ..... 25

**Scaloppini di Pollo alla Piemontese** Chicken breast, fettuccine, Gorgonzola sauce, mushrooms, bell peppers ..... 21

**Scaloppini di Pollo alla Saltimbocca** Chicken breast with Prosciutto, Sage, Marsala reduction, Saffron-Risotto..... 21

**Filetto di Tonno\*** Seared rare Ahi tuna steak, Quinoa salad..... 26

**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 ..... 25