



THE ART OF PASTA
Est. 1985

Luncheon Menu

Zuppe

Minestrone: Italian vegetable soup	6
Vichyssoise: Chilled Potato and Leek soup	6
Soup of the day: Your server will provide the details	6

Antipasti

Antipasto Misto: Bufala mozzarella & tomato, Bresaola & arugula, extra virgin olive oil, Parmesan, Prosciutto di Parma with melon.....	13
Prosciutto e Melone: Prosciutto di Parma and melon.....	10
Bresaola e Arugula: Thinly sliced air cured beef, arugula, extra virgin olive oil, Parmesan	10
Carpaccio*: Beef tenderloin, arugula, Parmesan, extra virgin olive oil, – or - alla Cipriani: drizzled with a lemon mayo dressing	10
Carpaccio di Salmone*: Fresh herb pesto, radicchio, fennel, arugula.....	10
Caprese: Bufala mozzarella, vine ripened tomatoes, extra virgin olive oil, fresh basil, (as a main course 14.00)	10
Calamari Fritti: Fried calamari, sauce tartar or Pomodoro sauce.....	10
Gamberoni: Baked large shrimps, cannellini beans, arugula, onions, thyme infused balsamic reduction	11
Misti di Affetati: Prosciutto di Parma, Bresaola, Mortadella, Italian Salami, olives, minimum two persons, per person	9

Every effort has been made to reflect our current menu. However, the actual menu in the dining room may still vary slightly.



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Insalate

Bugatti: Mixed baby field greens, romaine, radicchio, carrots, tomatoes, fennel, BUGATTI vinaigrette..... 6

Cesare*: Romaine with Caesar dressing, roasted pine nuts, Ciabatta-Parmesan croutons, sun dried tomatoes, Parmesan..... 6

*Above salads also available as a Main Course: 11.50
Grilled chicken may be added to Main Course Salads: 3.50*

Nicoise*: Seared, fanned tuna steak, mixed baby field greens, French beans, tomatoes, potatoes, egg, olives, ginger, anchovies, BUGATTI vinaigrette . 17

Bianca: Belgian endive, fennel, arugula, lemon dressing, Parmesan 14

Petto di Pollo: Grilled, thinly sliced breast of chicken, mixed baby field greens, lemon-cilantro dressing, crispy tortilla juliennes..... 14

Chesa: Mixed baby field greens, tomatoes, Gruyere cheese, Bufala mozzarella, Prosciutto di Parma, BUGATTI vinaigrette 14

Sicilia: Mixed baby field greens, romaine, cucumber, bell peppers, tomatoes, olives, onions, Feta cheese, sun dried tomatoes, herbed lemon dressing.. 14

Rucola: Arugula salad, lemon dressing, Parmesan shavings, 8

Pizze

BUGATTI: Pesto, fresh tomatoes, mushrooms, hearts of artichoke, fresh bell peppers, onions, Parmesan, oregano..... 14

Margherita: Tomato sauce, Bufala mozzarella, basil, oregano..... 13

Quattro Stagioni: Tomato sauce, hearts of artichoke, mushrooms, olives fresh tomatoes, mozzarella, Parmesan, Prosciutto di Parma, oregano 15

Prosciutto: Tomato sauce, mozzarella, Parmesan, Prosciutto di Parma, oregano..... 15

Dolce Vita: Mascarpone, Parmesan, Prosciutto cotto, sweet peas, oregano .. 15

Cinque Formaggi: Gruyere, Fontina, Gorgonzola, Mozzarella and Parmesan, roasted pine nuts, oregano 15

***Florida law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase the risk of food borne illness.**



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Paste

- Taglioline:** Fresh narrow string egg noodles,
alla Bolognese: - traditional Italian meat sauce, - *or*
al Pomodoro: - vine ripened tomato and basil sauce, 13
alla Carbonara: - cream, pancetta and pimienta sauce 14
- Tagliatelle:** Fresh egg noodles,
BUGATTI: - light cream sauce with ham & mushrooms, *or*
al Pesto: - basil, pine nuts, extra virgin olive oil, French green beans 13
- The pasta for the above listed sauces may be exchanged for Spaghetti or Penne.*
- Penne al Salmone:** Penne, smoked salmon cream sauce, fresh Dill 14
- Spaghetti al Cartoccio:** Clams and fresh tomato, garlicky white wine
sauce, wrapped in parchment paper and baked 14

Paste Ripiene

- Ravioli Pomodoro:** Spinach and cheese filled ravioli, vine ripened tomato
and basil sauce 16
- Ravioli Bombay:** Curried chicken filled ravioli with a modestly spicy
curry sauce, diced apples, raisins, roasted almonds, whipped cream 17
- Tortelloni Verde Margherita:** Cheese filled spinach Tortelloni,
vine ripened tomato and basil sauce, Bufala mozzarella 16
- Triangoli Bugatti:** Mushroom ravioli, cream sauce with ham & mushrooms... 16
- Ravioli San Marco:** Maine lobster ravioli, light brandied cream sauce 21

Gnocchi

- Gnocchi Verde:** Potato dumplings stuffed with Ricotta cheese and spinach
alla Bolognese: - traditional Italian meat sauce, - *or*
al Pomodoro: - vine ripened tomato and basil sauce, - *or*
al Pesto: - basil, pine nuts, garlic and extra virgin olive oil,
roasted Parmesan-tomato 14

Lasagna al Forno is the special of the day every first Wednesday of the month.



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Risotto

- Risotto alla Milanese con Scampi:** Saffron infused risotto with
Parmesan, sweet peas and large baked Shrimps 19
- Risotto Special:** Your server will provide the detailsMkt.

Piatti Principali

- Salmone al Forno:** Fillet of roasted Scottish salmon on a bed of
Boston Bib salad, dill-vinaigrette and dill cucumber yogurt 18
- Salmone ai Finocchio:** Fillet of roasted Scottish salmon, sautéed capers
and shallots, braised fennel, zucchini-mashed potatoes 19
Also available with a Fillet of North Atlantic cod 22
- Merluzzo ai Lenticchie:** Roasted fillet of north Atlantic cod,
on a bed of lentils with pancetta, a touch of crème fraîche 21
- Merluzzo alle Olive:** Roasted fillet of north Atlantic cod, linguine,
light cream sauce with green olives and capers 21
- Scampi al Forno:** Large shrimp baked in herb butter, mixed baby greens,
fennel, cherry tomatoes, BUGATTI vinaigrette 19
- Scampi al Portofino:** Large roasted shrimp, Spaghettini
tossed in a MARTINI & ROSSI Vermouth sauce 19
- Scaloppini di Pollo alla Piemontese:** Chicken breast scaloppini, fettuccine,
light Gorgonzola cream sauce, mushrooms, red bell peppers 17
- Scaloppini di Pollo alla Saltimbocca:** Chicken breast with Prosciutto
di Parma, Sage, Marsala reduction, Saffron-Risotto 17
- Polpette al Chianti:** Patties from veal and pork, Chianti infused demiglace,
Parmesan mashed potatoes, French green beans 14
- Tagliata di Filetto*:** Medium rare sliced filet mignon, lemon mayonnaise,
arugula salad, cherry tomatoes, balsamic vinaigrette, salad ricotta 29
- Filetto di Manzo*:** Oven roasted tenderloin of beef,
house made French fries, green peppercorn demiglace 33

A service charge of 18% will be added to the check for parties of 6 or more.