



THE ART OF PASTA
Est. 1985

Dinner Menu

Zuppe

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

Antipasti

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| 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, 15
alla Carbonara: - cream, pancetta and pimienta sauce 16

Tagliatelle: Fresh egg noodles,
BUGATTI: - light cream sauce with ham & mushrooms, or
al Pesto: - basil, pine nuts, extra virgin olive oil, French green beans 15

The pasta for the above listed sauces may be exchanged for Spaghetti or Penne.

Penne al Salmone: Penne, smoked salmon cream sauce, fresh Dill 16

Spaghetti al Cartoccio: Clams and fresh tomato, garlicky white wine
sauce, wrapped in parchment paper and baked 16

Paste Ripiene

Ravioli Pomodoro: Spinach and cheese filled ravioli, vine ripened tomato
and basil sauce 18

Ravioli Bombay: Curried chicken filled ravioli with a modestly spicy
curry sauce, diced apples, raisins, roasted almonds, whipped cream 19

Tortelloni Verde Margherita: Cheese filled spinach Tortelloni,
vine ripened tomato and basil sauce, Bufala mozzarella 18

Triangoli Bugatti: Mushroom ravioli, cream sauce with ham & mushrooms... 18

Ravioli San Marco: Maine lobster ravioli, light brandied cream sauce 23

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 16

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 22
- 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 20
- Salmone ai Finocchio:** Fillet of roasted Scottish salmon, sautéed capers
and shallots, braised fennel, zucchini-mashed potatoes 21
Also available with a Fillet of North Atlantic cod 24
- Merluzzo ai Lenticchie:** Roasted fillet of north Atlantic cod,
on a bed of lentils with pancetta, a touch of crème fraîche 23
- Merluzzo alle Olive:** Roasted fillet of north Atlantic cod, linguine,
light cream sauce with green olives and capers 23
- Scampi al Forno:** Large shrimp baked in herb butter, mixed baby greens,
fennel, cherry tomatoes, BUGATTI vinaigrette 22
- Scampi al Portofino:** Large roasted shrimp, Spaghettini
tossed in a MARTINI & ROSSI Vermouth sauce 22
- Scaloppini di Pollo alla Piemontese:** Chicken breast scaloppini, fettuccine,
light Gorgonzola cream sauce, mushrooms, red bell peppers 19
- Scaloppini di Pollo alla Saltimbocca:** Chicken breast with Prosciutto
di Parma, Sage, Marsala reduction, Saffron-Risotto 19
- Polpette al Chianti:** Patties from veal and pork, Chianti infused demiglace,
Parmesan mashed potatoes, French green beans 16
- Tagliata di Filetto*:** Medium rare sliced filet mignon, lemon mayonnaise,
arugula salad, cherry tomatoes, balsamic vinaigrette, salad ricotta 31
- Filetto di Manzo*:** Oven roasted tenderloin of beef,
house made French fries, green peppercorn demiglace 36

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