

## ANTIPASTI

**TARTAR DI TONNO\*** cilantro, mango, cucumber, avocado, vinaigrette 20

**CARPACCIO DI SALMONE\*** Herb pesto, radicchio, fennel, arugula 14

**CARPACCIO DI MANZO\*** Beef filet, arugula, Parmesan, extra virgin olive oil, - or - with Venetian dressing 15

**PARMA PROSCIUTTO E MELONE** 15

**BRESAOLA E RUCOLA** arugula, extra virgin olive oil, Parmesan 14

**CAPRESE** Bufala mozzarella, tomatoes, fresh basil 14/18

**ANTIPASTO MISTO** all three of the above combined 18

**CALAMARI FRITTI** Tomato sauce 13

**GAMBERONI** Baked large shrimps, cannellini beans, arugula, onions, balsamic reduction 15

**FRIED ROCK SHRIMPS**, Calypso or Cilantro Lime sauce 14

**MEATBALLS** Tomato sauce, Feta cheese 14

**MINISTRONE** Italian vegetable soup 9 ▪ **VICHYSOISE** Chilled Potato and Leek soup 9 ▪ **SOUP OF THE DAY**

## INSALATE

**BUGATTI** Mixed greens, carrots, tomatoes, fennel, vinaigrette ..... 9/16

**CESARE\*** Romaine, Caesar dressing, roasted pine nuts, Parmesan croutons, sun dried tomatoes ..... 9/16

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

**BIANCA** Belgian endive, fennel, arugula, lemon dressing, Parmesan..... 12/19

**NICOISE\*** Seared, fanned tuna steak, field greens, French beans, tomatoes, potatoes, egg, olives, anchovies ..... 25

**PETTO DI POLLO GRILLED**, thinly sliced breast of chicken, baby field greens, lemon-cilantro dressing, tortilla juliennes .. 19

**TONNO\*** Seared rare fillet of Sashimi Tuna, mixed greens, avocado, mango, cilantro vinaigrette ..... 23

**CHESA** Mixed greens, tomatoes, Gruyere, imported Bufala mozzarella, Prosciutto di Parma, Vinaigrette ..... 19

**SCAMPI AL FORNO** Oven baked large Shrimps, mixed greens, tomatoes, fennel, vinaigrette ..... 23

## PASTE

**TAGLIOLINE, TAGLIATELLE** *FRESH EGG NOODLES* **alla BUGATTI** light cream sauce with ham & mushrooms..... 20

**alla Bolognese:** - traditional Italian meat sauce, - *or* - **al Pomodoro:** - vine ripened tomato and basil sauce ..... 20

**al Pesto** with haricot vert – or – **alla Carbonara:** - pancetta cream sauce with pimientos..... 21

**GNOCCHI VERDE** with roasted tomato and choice of **Bolognese, Pomodoro or Pesto** sauce..... 21

**PENNE AL SALMONE** Penne, smoked salmon cream sauce, fresh dill ..... 21

**SPAGHETTI AL CARTOCCIO** Clams and fresh tomato, garlicky white wine sauce, baked in parchment paper ..... 22

**LINGUINE CON FRUTTI DI MARE** Linguine with clams, shrimps, calamari, white wine tomato clam sauce..... 27

**RAVIOLI POMODORO** Spinach and cheese filled ravioli, vine ripened tomato and basil sauce ..... 23

**RAVIOLI BOMBAY** Chicken and spinach filled ravioli, curry sauce, diced apples, raisins, almonds, whipped cream ..... 24

**TORTELLONI VERDE MARGHERITA** Cheese filled spinach Tortelloni, vine ripened tomato and basil sauce, mozzarella ... 23

**RAVIOLI AI FUNGHI** Mushroom filled ravioli, light cream sauce with ham & mushrooms ..... 23

**LOBSTER RAVIOLI SAN MARCO** Maine lobster filled ravioli, light brandied cream sauce ..... 28

## PIATTI PRINCIPALI

**SALMONE AL FORNO** Fillet of roasted salmon, Boston Bib salad, dill cucumber yogurt ..... 28

**SALMONE AL FINOCCHIO** Fillet of roasted salmon, capers and shallots, braised fennel, creamy mashed potatoes..... 29

**MERLUZZO AI LENTICCHIE** Roasted fillet of north Atlantic cod, lentils with pancetta, crème fraiche ..... 29

**SCALOPPINI DI POLLO ALLA PIEMONTESE** Chicken breast, fettuccine, Gorgonzola sauce, mushrooms, bell peppers ..... 25

**SCALOPPINI DI POLLO ALLA SALTIMBOCCA** Chicken breast with Prosciutto, Sage, Marsala reduction, Saffron-Risotto ... 25

**TAGLIATA DI FILETTO\*** Medium rare fanned filet mignon, Venetian dressing, arugula, tomatoes, balsamic vinaigrette .. 47

**FILETTO DI MANZO\*** Oven roasted tenderloin of beef, herb butter, fresh hand cut French fries ..... 47

**RISOTTO ALLA MILANESE CON SCAMPI** Saffron infused risotto with Parmesan, sweet peas, and large baked Shrimps ... 29