

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 SHRIMP, 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 11/18

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..... 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 tomato clam sauce..... 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, mozzarella ... 21

RAVIOLI AI FUNGHI 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 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

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 ... 27