

EST. 1985

BUGATTI

THE ART OF PASTA

To provide the same quality and enjoyment our patronage has become accustomed to during the past 35 years our Takeout Menu reflects abbreviated choices from our regular a la carte menu.

Takeout Menu

ANTIPASTI

- GAMBERONI** Baked large shrimps, cannellini beans, arugula, onions, balsamic reduction 13
- MEATBALLS** Tomato sauce, Feta cheese 12
- CAPRESE** Bufala mozzarella, tomato, fresh basil 12/16
- BRESAOLA E RUCOLA** arugula, extra virgin olive oil, Parmesan 12
- PROSCIUTTO DI PARMA E MELONE** 13
- CALAMARI FRITTI** Tomato Sauce 11

INSALATE

- 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, Parmesan9/16
- NICOISE*** MIXED field greens, seared fanned tuna steak, French beans, tomatoes, potatoes, egg, olives, anchovies 19
- PETTO DI POLLO** Grilled, thinly sliced breast of chicken, baby field greens, lemon-cilantro dressing, tortilla juliennes..... 17
- CHEF'S SALAD** Mixed greens, corn, tomatoes, juliennes of Gruyere Cheese and Prosciutto cotto, Salami, egg, Parmesan croutons, crunchy bacon bits, vinaigrette or honey mustard dressing..... 17

PASTE

- 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 tomato clam sauce..... 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

PIATTI PRINCIPALI

- SALMONE AL FORNO** Fillet of roasted salmon, Boston Bib salad, dill cucumber yogurt 26
- 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
- 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, large baked Shrimps..... 24

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