

ANTIPASTI

TARTAR DI TONNO* cilantro, mango, cucumber, avocado, vinaigrette 22	PARMA PROSCIUTTO E MELONE 16	CALAMARI FRITTI Tomato sauce 14
CARPACCIO DI SALMONE* Herb pesto, radicchio, fennel, arugula 15	BRESAOLA E RUCOLA arugula, extra virgin olive oil, Parmesan 15	GAMBERONI Baked large shrimps, cannellini beans, arugula, onions, balsamic reduction 16
CARPACCIO DI MANZO* Beef filet, arugula, Parmesan, extra virgin olive oil, - or - with Venetian dressing 16	CAPRESE Bufala mozzarella, tomatoes, fresh basil 15/19	FRIED COCONUT SHRIMP , Calypso or Cilantro Lime sauce 15
	ANTIPASTO MISTO all three of the above combined 19	MEATBALLS Tomato sauce, Feta cheese 15

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

INSALATE

BUGATTI Mixed greens, carrots, tomatoes, fennel, vinaigrette.....9/17
CESARE* Romaine, Caesar dressing, roasted pine nuts, Parmesan croutons, sun dried tomatoes.....9/17
<u>Grilled chicken may be added to Main Course Salads 5.00</u>
BIANCA Belgian endive, fennel, arugula, lemon dressing, Parmesan12/19
NICOISE* Seared, fanned tuna steak, field greens, French beans, tomatoes, potatoes, egg, olives, anchovies 26
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 24
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..... 24

PASTE

TAGLIOLINE, TAGLIATELLE <i>FRESH EGG NOODLES</i> alla BUGATTI light cream sauce with ham & mushrooms..... 19
alla Bolognese: - traditional Italian meat sauce, - <i>or</i> - al Pomodoro: - vine ripened tomato and basil sauce 19
al Pesto with haricot vert – or – alla Carbonara: - pancetta cream sauce with pimientos 20
GNOCCHI with roasted tomato and choice of Bolognese, Pomodoro or Pesto sauce..... 20
PENNE AL SALMONE Penne, smoked salmon cream sauce, fresh dill 20
SPAGHETTI AL CARTOCCIO Clams and fresh tomato, garlicky white wine sauce, baked in parchment paper 21
LINGUINE CON FRUTTI DI MARE Linguine with clams, shrimps, calamari, white wine tomato clam sauce 26
RAVIOLI POMODORO Spinach and cheese filled ravioli, vine ripened tomato and basil sauce 22
RAVIOLI BOMBAY Chicken and spinach filled ravioli, curry sauce, diced apples, raisins, almonds, whipped cream..... 23
TORTELLONI VERDE MARGHERITA Cheese filled spinach Tortelloni, vine ripened tomato and basil sauce, mozzarella ... 22
RAVIOLI AI FUNGHI Mushroom filled ravioli, light cream sauce with ham & mushrooms..... 22
LOBSTER RAVIOLI SAN MARCO MAINE LOBSTER FILLED RAVIOLI, LIGHT BRANDIED CREAM SAUCE 27

PIATTI PRINCIPALI

SALMONE AL FORNO Fillet of roasted salmon, Boston Bib salad, dill cucumber yogurt..... 27
SALMONE AL FINOCCHIO Fillet of roasted salmon, capers and shallots, braised fennel, creamy mashed potatoes 28
MERLUZZO AI LENTICCHIE Roasted fillet of north Atlantic cod, lentils with pancetta, crème fraiche 28
SCALOPPINI DI POLLO ALLA PIEMONTESE Chicken breast, fettuccine, Gorgonzola sauce, mushrooms, bell peppers 24
SCALOPPINI DI POLLO ALLA SALTIMBOCCA Chicken breast with Prosciutto, Sage, Marsala reduction, Saffron-Risotto... 24
TAGLIATA DI FILETTO* Medium rare fanned filet mignon, Venetian dressing, arugula, tomatoes, balsamic vinaigrette.. 48
FILETTO DI MANZO* Oven roasted tenderloin of beef, herb butter, fresh hand cut French fries 48
RISOTTO ALLA MILANESE CON SCAMPI Saffron infused risotto with Parmesan, sweet peas, and large baked Shrimps... 28