



BUGATTI

B I S T R O

Taste the Gables

\$30 LUNCH MENU

ANTIPASTI

HOUSE SALAD
*mixed greens, carrots, tomatoes,
fennel, vinaigrette*

CAESER SALAD
*romaine, caesar dressing, roasted
pine nuts, parmesan croutons, sun
dried tomatoes*

CHOOSE ONE SOUP:
*minestrone
vichyssoise
soup of the day*

PIATTI PRINCIPALI

TAGLIATELLE ALLA BOLOGNESE
*Fresh egg noodles, traditional Italian
meat sauce*

RAVIOLI AL FUNGHI
*mushroom filled ravioli, light cream sauce
with ham & mushrooms*

RAVIOLI POMODORO
*spinach and cheese filled ravioli, vine
ripened tomato and basil sauce*

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

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

DOLCI

SCOOP OF GELATO OR SORBET
choose from our 8 flavors

chocolate vanilla hazelnut strawberry
mango lemon passion fruit pistachio



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Taste the Gables

\$45 DINNER MENU

ANTIPASTI

MEATBALLS

tomato sauce, Feta cheese

CAPRESE

mozzarella, tomatoes, fresh basil

CALAMARI FRITTI

served with pomodoro sauce

PIATTI PRINCIPALI

LINGUINE CON FRUTTI DI MARE

*Linguine with clams, shrimps, calamari,
white wine tomato clam sauce*

LOBSTER RAVIOLI SAN MARCO

*maine lobster filled ravioli, light
brandied cream sauce*

SALMONE AL FINOCCHIO

*fillet of roasted salmon, capers and shallots,
braised fennel, creamy mashed potatoes*

RISOTTO ALLA MILANESE CON SCAMPI

*saffron infused risotto with parmesan, sweet
peas, and large baked shrimps*

SCALOPPINI DI POLLO ALLA SALTIMBOCCA

*chicken breast with Prosciutto, Sage, Marsala
reduction, Saffron-Risotto*

DOLCI

CROSTATA DI RICOTTA

*house made ricotta cheesecake,
raspberry sauce*

TIRAMI SU

*espresso soaked biscuits, orange
laced mascarpone, cocoa*

CRÈME BRULÉE

chilled vanilla custard, caramelized sugar topping

