



BUGATTI

B I S T R O



Taste the Gables

\$35 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

CHICKEN PARMESAN

*chicken parmesan with spaghetti
pomodoro*

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*

SALMONE PICATTA

*roasted salmon, capers, lemon butter sauce,
creamy mashed potatoes and vegetables*

DOLCI

SCOOP OF GELATO OR COFFEE

choose from our 8 flavors

chocolate

vanilla

hazelnut

strawberry

mango

lemon

passion fruit

pistachio

BUGATTI

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Taste the Gables

\$50 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 BRULEE

chilled vanilla custard, caramelized sugar topping