



BUGATTI'S BELLINI 5.99
Peach Nectar & Champagne

ANTIPASTI

- BRUSCHETTA 7.49
Grilled ciabatta bread, tomatoes, basil, roasted garlic, goat cheese
- CRAB CAKE 11.99
Lump crab meat, Dijon mustard sauce
- SAUSAGE FLATBREAD 8.49
Grilled sausage, arugula, fontina, mozzarella & Provolone cheese
- FRIED CALAMARI 8.99
Flash-fried calamari, marinara sauce, lemon aioli
- SCALLOP "BLT" 10.99
Nueske's bacon, tomato chutney, lemon aioli
- SHRIMP COCKTAIL 14.99
Chilled shrimp, zesty cocktail sauce
- FRESHLY-SHUCKED BLUE POINT OYSTERS 15.99
Zesty cocktail sauce
- LOBSTER CAPPUCCINO 7.99
Rich lobster stock, scented Pernod cream
- CARAMELIZED ONION SOUP 6.99
Hearty broth, sautéed onions, melted Provolone cheese

INSALATE

- GARDEN SALAD 4.99
Mixed field greens, tomatoes, red onions, choice of dressing
- TRADITIONAL CAESAR 6.99
Hearts of romaine lettuce, Asiago cheese, anchovies, ciabatta croutons, Caesar dressing
- ITALIAN CHOPPED SALAD 7.99
Chopped romaine, salami, tomatoes, mushrooms, red onions, garbanzo beans, Provolone cheese, creamy roasted garlic vinaigrette
- PANZANELLA SALAD 7.99
Mixed field greens, cucumbers, tomatoes, mozzarella cheese, cherry peppers, ciabatta croutons, white balsamic vinaigrette
- WEDGE SALAD 6.99
Iceberg lettuce wedge, bacon, tomatoes, Bleu cheese dressing

PASTA

- LASAGNA 16.99
Baked pasta layered with ground veal, béchamel & marinara sauces, mozzarella, Ricotta, Parmesan & Romano cheese
- SHRIMP SCAMPI 18.99
Sautéed shrimp in olive oil, garlic, fresh basil, angel hair pasta
- LINGUINI DEL MAR 17.99
Crab, shrimp, calamari, mussels & clams in white wine-herbed garlic butter
- CHICKEN CANNELLONI 16.99
Baked pasta stuffed with chicken, spinach, Ricotta, mozzarella & Parmesan cheese, marinara
- SMOKED CHICKEN PENNETTE ARRABBIATA 17.99
Smoked chicken, roasted tomatoes, garlic, spinach, basil, Parmesan, red chili, pennette
- SPAGHETTI 15.99
With your choice of meatballs or grilled sausage, marinara
- FETTUCCHINE ALFREDO 16.99
Fettuccine noodles, classic Parmesan cream sauce
With chicken 17.99 With sautéed shrimp 19.99
- PASTA POMODORO 15.99
Tomatoes, garlic, white wine, basil, olive oil, capellini

SPECIALITÀ BUGATTI'S

Served with your choice of a Contorni

- BRAISED SHORT RIB 24.99
Parpadelle noodles, rosemary veal jus
- GRILLED BERKSHIRE PORK CHOP 25.99
Vidalia onion relish
- VEAL MARSALA 19.99
Scalopini of veal, mushrooms, Marsala wine
- CHICKEN PICCATA 17.99
Capers, shallots, lemon-white wine sauce
- COLORADO RACK OF LAMB 36.99
Balsamic glaze
- CHICKEN PARMESAN 17.99
Scalopini of chicken, marinara, Parmesan cheese
- VEAL PARMESAN 18.99
Pan-seared veal, marinara, Parmesan cheese

We use only the highest quality ingredients; however, consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

18% gratuity will be added to parties of 8 or more

BISTECCA

WE SERVE ONLY THE FINEST HAND-SELECTED, AGED BEEF

Served with your choice of a Contorni

- FILET MIGNON PETITE 34.99
KING 38.99
- NEW YORK STRIP 33.99
- RIB EYE 36.99
- PORTERHOUSE 52.99
- BONE-IN RIB EYE 45.99

FRUTI DE MARE

Served with your choice of a Contorni

- PAN-SEARED SEA SCALLOPS 23.99
Sea scallops, pancetta, corn puree
- PAN-SEARED SALMON 20.99
Roasted fennel, cannelloni beans, oregano, tomato confit
- LOBSTER TAIL MARKET PRICE
Broiled lobster tail, drawn butter
- KING CRAB MARKET PRICE
Giant king crab, drawn butter
- BUTTER-ROASTED SEA BASS 25.99
Sautéed spinach & fennel in a saffron-seafood broth

COMPLEMENTARE

- ADD KING CRAB LEGS MARKET PRICE
- ADD LOBSTER TAIL MARKET PRICE

CONTORNI

4.49

- ROASTED GARLIC MASHED POTATOES
- BAKED SWEET POTATO
- BAKED POTATO
- FETTUCCHINE ALFREDO
- SAUTEED MUSHROOMS
- ASPARAGUS
- CREAMED SPINACH
- CHEF'S FRESH VEGETABLE