



# 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 BUGATTI  
*fresh egg noodles, light cream sauce  
with ham & mushrooms*

SCALOPPINI DI POLLO ALLA PIEMONTESE  
*chicken breast, fettuccine, gorgonzola  
sauce, mushrooms, bell peppers*

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

TAGLIATELLE ALLA BOLOGNESE  
*fresh egg noodles, traditional italian  
meat sauce*

PENNE AL SALMONE  
*penne, smoked salmon cream sauce,  
fresh dill*

## DOLCI

SCOOP OF GELATO OR SORBET  
*choose from our 8 flavors*

*chocolate    vanilla    hazelnut    strawberry*  
*mango    lemon    passion fruit    pistachio*





# BUGATTI

B I S T R O

*Taste the Gables*

\$50 DINNER MENU

## ANTIPASTI

MEATBALLS  
*tomato sauce, Feta cheese*

CAPRESE  
*mozzarella, tomatoes, fresh basil*

PARMA PROSCIUTTO E MELONE  
*thinly sliced prosciutto, cantaloupe*



## PIATTI PRINCIPALI

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

MERLUZZO AL LENTICCHIE  
*roasted fillet of north atlantic cod, lentils with pancetta, crème fraiche*

RISOTTO ALLA MILANESE CON SCAMPI  
*saffron infused risotto with parmesan, sweet peas, and large baked shrimps*

LOBSTER RAVIOLI SAN MARCO  
*maine lobster filled ravioli, light brandied cream sauce*



## DOLCI

CROSTATA DI RICOTTA  
*house made ricotta cheesecake, raspberry sauce*

TIRAMI SU  
*espresso soaked biscuits, orange laced mascarpone, cocoa*

TORTA DI MELE  
*house made apple tart, vanilla gelato*

