



## APPETIZERS | ANTIPASTI

- CALAMARI FRITTI** fried calamari, pepperoncini, calabrian aioli 14  
**BRUSCHETTA** ciabatta, oven-dried tomatoes, burrata, preserved lemon, 25 year-old balsamic 9  
**ARANCINI** crispy risotto, burrata, charred heirloom cherry tomatoes, pomodoro, petite basil 12  
**GRILLED OCTOPUS** spanish octopus, chili roasted cauliflower, green beans, salsiccia, cauliflower purée, radish 17  
**TOASTED RAVIOLI** braised beef, pepper jack, parmigiano-reggiano, arrabbiata sauce 13  
**ICED COLOSSAL SHRIMP** local horseradish, spicy cocktail sauce, preserved lemons 15  
**BEEF CARPACCIO** basil aioli, arugula, lemon, capers, reggiano, radish, tellicherry, house-grown radish 18

## SOUPS | SALADS

- CAPRESE SALAD** heirloom tomatoes, burrata, pesto, 25 year-old balsamic, house-grown basil 10  
**WEDGE SALAD** baby iceberg, newman farms pepper bacon, gorgonzola dolce, heirloom cherry tomatoes 9  
**BUGATTI'S HOUSE SALAD** spring mix, tomatoes, artichokes, pecorino, pepperoncini, croutons, chardonnay vinaigrette 7  
**CAESAR SALAD** romaine, petite red romaine, croutons, asiago frico, parmigiano-reggiano, white anchovies 8  
**CARAMELIZED ONION SOUP** caramelized onions, ciabatta, melted gruyere 9

## PASTA | PRIMI

- FETTUCCINE ALFREDO** rich cream reduction, parmigiano-reggiano 19 | add chicken 6 | add shrimp 12  
**LASAGNA** ground veal & pork, parmesan cream, pomodoro, mozzarella, ricotta, romano 22  
**RICOTTA PASTA** house-made ricotta & corn filled pasta, fresh corn, house-grown nasturtium, reggiano 21  
**SPAGHETTI ALL'AMATRICIANA** blistered heirloom tomatoes, pomodoro, chili flake, pepper bacon, pecorino, micro herbs 25  
**RIGATONI BOLOGNESE** rigatoni, ground beef, salsiccia, pomodoro, black pepper, pecorino 23

## PREMIUM STEAKS

**FILET MIGNON\***  
 12oz. "executive" 56  
 8oz. "petite" 44

**NY STRIP\***  
 18oz. prime 56  
 12oz. queen cut 43

**BONE-IN RIBEYE\***  
 20oz. bone-in 59

**CHEF'S SPECIAL\***  
 see server MKT

**PRIME RIB\***  
 18oz. king cut 45  
 12oz. queen cut 33

Diver Scallops\* 15  
 Shrimp Scampi 12

*for your steak*

Oscar Style 14  
 Béarnaise 3

18oz Canadian Lobster Tail MKT  
 Alaskan King Crab MKT

*All of our premium steaks are served with a choice of buttery mashed potatoes or steamed broccolini. We are committed to using the highest quality beef available.*

## CHEF'S SPECIALS | SECONDI

- ROASTED AMISH HALF CHICKEN** boneless free-range chicken, green beans, heirloom fingerlings, fennel pollen, pan jus 29  
**PAN SEARED DIVER SCALLOPS\*** corn purée, roasted corn, pepper bacon, heirloom fingerlings, piquillo pepper emulsion 33  
**MEDITERRANEAN SEA BASS\*** tomato & corn bisque, risotto cake, tomatoes, capers, corn crema, wild fennel 31  
**SALMON PIZZAIOLO\*** castelvtrano olives, capers, pizzaiolo sauce, arugula, ozark mushrooms, heirloom farro 29  
**PORK MILANESE\*** pan-fried newman farms pork chop, arugula, lemon caper beurre blanc, tomatoes 32

## SIDES | CONTORNI

- Broccolini 8  
 Mascarpone Whipped Potatoes 7  
 Colossal Baked Potato 8  
 Roasted Cauliflower 9  
 Seasonal Ozark Mushrooms 10  
 Chef's Daily Risotto 9  
 Heirloom Fingerling Potatoes 7  
 Asparagus 9

## LOCAL FARMERS

*We support these local farms by putting their produce and proteins on our menu for your enjoyment.*

**NEWMAN FARMS HERITAGE BERKSHIRE PORK**  
 Myrtle, MO

**MUSHROOMS NATURALLY**  
 O'Fallon, MO

**OZARK FOREST MUSHROOMS**  
 Newton Township, MO

**MILLER AMISH COUNTRY POULTRY**  
 Orland, IN

**LAKEVIEW FARM**  
 St. Charles, MO