



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, reggiano, arrabbiata sauce 13
ICED COLOSSAL SHRIMP local horseradish, spicy cocktail sauce, preserved lemons 15
BEEF CARPACCIO basil aioli, arugula, lemon vin, capers, reggiano, tellicherry, house-grown radish 18

SOUPS | SALADS

- BEEF & BURATTA** baby kale, blood orange, pickled shallots, chardonnay vinaigrette, chili ciabatta croutons 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, lemon vin 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

- FETTUCINE ALFREDO** rich cream reduction, reggiano 19 | add chicken 6 | add shrimp 12
LASAGNA ground veal & pork, parmesan cream, pomodoro, mozzarella, ricotta, romano 22
TRUFFLE & RICOTTA GNOCCHI roasted hen of the woods mushrooms, oregano, parmigiano-reggiano, cracked pepper 27
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
SEA SCALLOPS* cauliflower purée, potato hash & brussels, hen of the woods mushrooms, apple cider 33
MONKFISH* borlotti beans, peppered bacon, butternut squash puree, charred scallion oil, crispy leeks 34
SALMON PIZZAIOLO* castelvetro olives, capers, pizzaiolo sauce, arugula, ozark mushrooms, heirloom farro 29
BERKSHIRE PORK OSSO BUCCO* fregola, roasted carrots, gremolata, pan jus 36

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