



## APPETIZERS

- CALAMARI FRITTI** fried calamari, pepperoncini, calabrian aioli 14
- ARANCINI** crispy risotto, burrata, pomodoro, charred heirloom cherry tomatoes, basil 12
- TOASTED RAVIOLI** braised beef, pepper jack, parmigiano-reggiano, arrabbiata sauce 13
- ICED COLOSSAL SHRIMP** horseradish, spicy cocktail sauce, lemon 16

## SALADS

- BUGATTI'S HOUSE** tomato, artichoke, pecorino, pepperoncini, croutons, champagne vin 7
- CAESAR** romaine, croutons, asiago frico, parmigiano-reggiano, white anchovies 9
- LITTLE GEM WEDGE** shallot, bacon, tomato, blue cheese, smoked tomato vinaigrette 11
- TOMATO & CUCUMBER** mozzarella pearls, cucumber vinaigrette, pickled shallot, arugula, watermelon radish, basil, cracked pepper 11

## PASTA

- SPRING PEA AGNOLOTTI** pancetta, sweet drop peppers, mint, parmesan 27
- TRUFFLE & RICOTTA GNOCCHI** oregano, maitake mushrooms, parmigiano-reggiano 27
- KING CRAB SAFFRON LINGUINE** tomato, arugula, chili, chives, crab butter sauce 45
- CAVATELLI** roasted garlic cream, parmigiano-reggiano, basil, cracked pepper 21  
add chicken 6 | add shrimp 12

## FROM THE GRILL

premium steaks grilled to your desired temperature and served a la carte

- PORTERHOUSE 20oz. 57**
- FILET MIGNON 12oz. 55**
- PETITE FILET 8oz. 42**
- NY STRIP 12oz. 39**
- BONE-IN RIBEYE 20oz. 61**
- PRIME RIB 14oz. 41**

fridays & saturdays only - limited availability

## STEAK ACCOMPANIMENTS

- oscar style\* 14
- shrimp scampi\* 12
- béarnaise sauce 3
- cabernet reduction 3
- roasted wild mushrooms 5
- 18oz. canadian lobster tail\* MKT
- alaskan king crab\* MKT

## BUGATTI'S SIGNATURES

- ROASTED AMISH HALF CHICKEN** green beans, chive, whipped potatoes, fennel 29
- PAN ROASTED SALMON\*** risotto, tomato, romesco, roasted squash, asparagus, dill oil 31
- SEA SCALLOPS** corn, fennel, swiss chard, smoked tomato, lemon, basil 36

## FROM CHEF'S TABLE

ask your server for chef nick's nightly special

## MARKET SIDES

- fried brussels & pancetta 11
- mascarpone whipped potatoes 9
- colossal baked potato 8
- smoked cream corn 11
- asparagus 9
- vegetable & parmesan risotto 10
- parmesan garlic steak fries with tomato aioli 8



# DRINKS MENU

## cocktails

### SMOKED OLD FASHIONED

woodford reserve, bitters, orange,  
amarena cherry 13

### OL' BLUE EYES

blueberry vodka, blue curaçao,  
st-germain foam 12

### MILLER'S DAUGHTER

makers mark, triple sec,  
bitters, la marca prosecco 11

### NEW YORK SOUR

bulleit rye, catena malbec, egg white,  
lemon, simple syrup 12

### GLORIA

cabo wabo, st-germain, cucumber syrup,  
lime juice, jalapeño 14

### DOLCE SWING

bacardi, aperol, drambuie, orange,  
lime, sierra mist 9

### RUM RAISIN

bacardi, rumchata, raisin syrup,  
lemon juice, egg whites 12

### HUSH

el silencio mezcal, agave nectar,  
lemon juice, sage, blueberries 14

### RASPBERRY-MINT MOJITO

bacardi dragon berry, bacardi torched cherry,  
mint, lime, raspberry, simple syrup 12

### THE ADVOCATE

patrón, habanero simple syrup,  
blood orange, lime 14

### CARAJILLO

frangelico, espresso, cream 10

### TUSCAN MARY

calabrian pepper tito's, pickle juice, lime,  
horseradish, tabasco, shrimp garnish 15

### THE SCOTSMAN'S PAIR

glenfiddich, pear nectar, hendrick's,  
agave nectar, lemon juice 13

### GOOD LUCK

courvoisier vsop, black tea simple syrup,  
lemon juice, egg whites, prosecco 12

## bottled beer

BUD LIGHT PALE LAGER 5

MILLER LITE PILSNER 5

BUD SELECT PALE LAGER 5

MICHELOB ULTRA PALE LAGER 5

STELLA ARTOIS BELGIAN PILSNER 5

CORONA PALE LAGER 5

FAT TIRE AMBER ALE 5

CHIMAY BLUE BELGIAN STRONG DARK ALE 12

FOUNDERS ALL DAY IPA SESSION ALE 5.75

LEFT HAND MILK STOUT MILK STOUT 6

GUINNESS IRISH DRY STOUT 5.75

ANGRY ORCHARD CIDER 5.25

## glass wine

### CHARDONNAY

RODNEY STRONG SONOMA, CA 2016 9/13

HESS COLLECTION NAPA VALLEY, CA 2016 12/18

ROMBAUER CARNEROS, CA 2016 18/27

QUPÉ SANTA BARBARA, CA 2016 11/16

### SAUVIGNON BLANC

LOVEBLOCK MARLBOROUGH, NZ 2016 12/18

EVOLUTION NO. 9 DUNDEE, OR 2016 10/15

### CABERNET SAUVIGNON

SMITH & HOOK NAPA VALLEY, CA 2016 10/14

FRANCISCAN NAPA VALLEY, CA 14/19

RAYMOND SOMMELIER SELECT CALIFORNIA 2016 12/18

### PINOT NOIR

LA CREMA SONOMA, CA 2015 12/18

MEIOMI MONTEREY, CA 2017 15/22

### INTERESTING GLASSES

ROEDERER ESTATES BRUT CALIFORNIA 15

TOSTI ASTI DOLCE ITALY 8

VEGA MEDIEN CAVA ROSÉ SPAIN 8

LAMARCA PROSECCO ITALY 8

MOSCATO ALLEGRO CALIFORNIA 2016 10/15

BERINGER WHITE ZINFANDEL CALIFORNIA 7/11

SANTA MARGHERITA PINOT GRIGIO ITALY 2016 14/21

DR. LOOSEN RIESLING GERMANY 2017 12/18

CHARLES & CHARLES ROSÉ COLUMBIA VALLEY, WA 2017 7/11

LANGMAN ESTATE 'JULIA'S RED' CALIFORNIA 2015 18/27

RUFFINO CHIANTI ITALY 2017 7/10

LUCENTE ITALY 2014 19/29

STEELE ZINFANDEL MENDOCINO, CA 2016 10/15

TOAD HOLLOW MERLOT SONOMA, CA 2016 10/15

CATENA MALBEC ARGENTINA 2016 8/11

