



APPETIZERS

- CRISPY PORK BELLY** blood orange agrodolce, spiced carrot puree, radish, arugula 18
WILD MUSHROOM & TRUFFLE ARANCINI pomodoro, basil, parmesan 13
TOASTED RAVIOLI braised beef, pepper jack, parmigiano-reggiano, arrabbiata sauce 13
YELLOWTAIL CRUDO pickled pear, fennel, scallion, colatura, watercress, chili oil 17
BURRATA & BEETS fermented honey, pistachio, crispy sage, focaccia toast 15
ICED COLOSSAL SHRIMP horseradish, spicy cocktail sauce, lemon 16

SALADS

- BUGATTI'S HOUSE** tomato, artichoke, pecorino, pepperoncini, croutons, champagne vin 8
CAESAR romaine, croutons, asiago frico, parmigiano-reggiano, white anchovies 9
LITTLE GEM WEDGE shallot, bacon, tomato, blue cheese, smoked tomato vinaigrette 11
FALL SALAD baby kale, butternut squash, fennel, blood orange/vanilla vinaigrette, pepitas, pecorino 11

PASTA

- BRAISED PORK AGNOLOTTI** butternut squash, beech mushroom, kale, parmesan, pork jus 25
TRUFFLE & RICOTTA GNOCCHI oregano, maitake mushrooms, parmigiano-reggiano 27
TIGER SHRIMP & SCALLOP LINGUINE tomato, arugula, chili, chives, crab butter sauce 36
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. 59

FILET MIGNON 12oz. 59

PETITE FILET 8oz. 46

NY STRIP 12oz. 43

BONE-IN RIBEYE 20oz. 64

PRIME RIB 14oz. 41

fridays & saturdays only - limited availability

STEAK ACCOMPANIMENTS

- oscar style* 14
shrimp scampi* 12
béarnaise sauce 3
cabernet reduction 3
smoked herb butter 3
roasted wild mushrooms 5
18oz. canadian lobster tail* MKT

BUGATTI'S SIGNATURES

- ROASTED AMISH HALF CHICKEN** green beans, chive, whipped potatoes, fennel 29
PAN ROASTED SALMON* risotto, blistered carrots, dill oil fennel, orange, watercress 33
SPICED DUCK BREAST root vegetables, celery root puree, huckleberry compote 38

FROM CHEF'S TABLE

ask your server for chef nick's nightly special

MARKET SIDES

- fried brussels & pancetta 12
mascarpone whipped potatoes 10
colossal baked potato 9
creamed baby kale 11
asparagus 10
fall vegetable risotto 11
parmesan garlic steak fries with tomato aioli 8

DRINKS MENU

cocktails

**SMOKED
OLD FASHIONED**
woodford reserve, bitters, orange,
amarena cherry 13

**FIGARO
FIGARO**
glenfiddich, hendrick's,
lemon, fig nectar 13

CONFIDANTE
jalapeño, cilantro & pineapple patron,
agave, lemon, egg white 13

**GENTLE
GIANT**
suntory whisky, ginger beer,
hibiscus syrup, lemon 12

**FOOL'S
GOLD**
elijah craig, limoncello, lemon,
simple syrup, egg white, orange bitters 14

**THE
GODFATHER**
johnnie walker black, amaretto,
espresso, coconut 13

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

**ROSEMARY
PALOMA**
tres generaciones tequila, lime,
grand marnier, rosemary syrup,
egg white, ruby red grapefruit 13



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
QUPE 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