



APPETIZERS | ANTIPASTI

- CALAMARI FRITTI fried calamari, pepperoncini, calabrian aioli 14
- BRUSCHETTA ciabatta, oven-dried tomatoes, burrata, preserved lemon, 25 year-old balsamic 9
- RICOTTA POLPETTE fried house-made ricotta dumpling, pomodoro, pecorino 12
- GRILLED OCTOPUS spanish octopus, heirloom fingerling potatoes, lemon chili oil, grilled corn, salsiccia 17
- TOASTED RAVIOLI braised beef, pepper jack, reggiano, arrabbiata sauce 13
- ICED COLOSSAL SHRIMP local horseradish, spicy cocktail sauce, preserved lemons 15
- SICILIAN HOT ROCK* fiorentine rubbed strip, romesco, smoked sea salt, pickled peppers, tabletop cooking 16
- CHARCUTERIE local cured meats, pickled peppers, crostini, artisan cheeses, local honey 19

SOUPS | SALADS

- WINTER PANZANELLA roasted butternut squash, charred ciabatta, arugula, goat cheese, pickled onion 9
- 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 decadent beef broth, caramelized onions, melted gruyere 9

PASTA | PRIMI

- FETTUCCHINE ALFREDO rich cream reduction, reggiano 19 | add chicken 6 | add shrimp 12
- LASAGNA ground veal, rich parmesan cream, pomodoro, mozzarella, ricotta, romano 22
- RICOTTA RAVIOLI house-made ricotta, butternut squash, crispy sage, roasted sweet potato, sage brown butter 25
- 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

for your steak

Diver Scallops* 15
Shrimp Scampi 12

Oscar Style 14
Béarnaise 3

18oz Canadian Lobster Tail MKT
Alaskan King Crab MKT

Porcini Rubbed 3
Fiorentine Rubbed 3

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. Our Prime and Choice cuts typically grade higher than the USDA industry standard.

CHEF'S SPECIALS | SECONDI

- ROASTED AMISH HALF CHICKEN boneless free-range chicken, heirloom carrots, 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* grilled wild caught branzino, tomato & corn bisque, risotto cake, roasted heirloom cherry tomatoes, caper berries, corn crema, wild fennel 31
- VERLASSO SALMON PIZZAIOLO* castelvetro olives, caper berries, tangy pizzaiolo sauce, spinach, citrus heirloom farro 29
- PORK PORTERHOUSE* butternut squash risotto, apple chutney, pork jus 34
- BRAISED SHORT RIBS whipped potatoes, seasonal root vegetables, gremolata, short rib jus 34

SIDES | CONTORNI

- BROCCOLINI extra virgin olive oil, sea salt, cracked black pepper 8
- JUMBO SWEET POTATO sea salt encrusted, honey cinnamon butter 7
- MASCARPONE WHIPPED POTATOES mascarpone cheese, cream, whole butter 7
- COLOSSAL BAKED POTATO sea salt crusted 8
- HEIRLOOM BABY CARROTS olive oil, salt, pepper 8
- SEASONAL OZARK MUSHROOMS mushrooms, shallots, garlic, fresh herbs 10
- CHEF'S DAILY RISOTTO finished with butter, cheese, and herbs 9
- HEIRLOOM FINGERLING POTATOES olive oil, salt, pepper 7
- ASPARAGUS orange vin 9