



BUGATTI'S BELLINI 5.99
peach nectar and champagne

ANTIPASTI
(APPETIZERS)

SHRIMP COCKTAIL

chilled wild caught shrimp, horseradish cocktail sauce 15.99

CHICKEN PROVENCAL LOLLIPOPS

marinated chicken in olive oil, herbs and garlic, tossed in seasoned bread crumbs and oven baked, tomato basil and pesto sauce 9.99

CRAB CAKE

jumbo lump crab meat, fresh chile pepper relish, lemon aioli 11.99

SAUSAGE FLATBREAD

grilled sausage, arugula, mozzarella, provolone and asiago cheese 9.99

FRIED CALAMARI

flash-fried calamari, marinara sauce, lemon aioli 10.99

HAND-SHUCKED FRESH OYSTERS

horseradish cocktail sauce 12.99

CHAR-BROILED OYSTERS

parmesan and romano cheeses, butter and garlic 12.99

ASIAN STICKY RIBS

ginger soy glazed spare ribs, sesame seeds 10.99

ZUPPE & INSALATE
(SOUPS & SALADS)

DINNER SALAD

grape tomatoes, pepperoncini, roasted garlic vinaigrette, shaved asiago cheese, seasonal greens 5.49

TRADITIONAL CAESAR SALAD

hearts of romaine, garlic croutons, caesar dressing, asiago cheese 7.99

WEDGE SALAD

bacon, grape tomatoes, iceberg lettuce wedge, Maytag blue cheese dressing 6.99

LOBSTER BISQUE

rich lobster cream, laced with brandy 8.99

CARAMELIZED ONION SOUP

rich chicken and beef broth, caramelized onions, melted gruyère cheese 6.99

BISTECCHES & BRACIOLE
(STEAKS & CHOPS)

WE SERVE ONLY THE FINEST HAND-SELECTED, AGED BEEF

FILET MIGNON

center hand cut and grilled
7-oz PETITE 34.99 9-oz KING 38.99

PORTERHOUSE

28-oz grilled bone-in cut containing both the filet and strip steak 52.99

NEW YORK STRIP

13-oz choice aged 33.99

BONE-IN RIB EYE

18-oz cowboy cut 45.99

SLOW ROASTED PRIME RIB OF BEEF

au jus and creamy horseradish sauce
14-oz 27.99 18-oz 33.99

COLORADO RACK OF LAMB

balsamic glaze 40.99

PORK CHOP

14-oz double cut chop, red onion marmalade and rosemary 27.99

COMPLEMENTARE
(COMPLEMENTS)

ADD HALF DOZEN JUMBO SKEWERED SHRIMP 10.99

ADD ALASKAN KING CRAB LEGS 47.99

ADD COLD WATER LOBSTER TAIL 54.99

COMPLEMENT YOUR STEAK WITH
ONE OF OUR CRUSTS OR SAUCES 3.00

CRUSTS horseradish • Maytag blue cheese • parmesan
SAUCES béarnaise • peppercorn • merlot glaze • hollandaise

OSCAR STYLE 9.00

PASTA

LASAGNA

ground veal, mozzarella, ricotta, parmesan and romano cheese, béchamel and tomato sauce 16.99

FETTUCCINE ALFREDO

traditional creamy parmesan sauce, fettuccine noodles, shaved asiago cheese 16.99
with chicken 18.99 with shrimp 20.99

we use only the highest quality ingredients; however, consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness
18% gratuity will be added to parties of 8 or more

SPECIALITÀ BUGATTI'S
(BUGATTI'S SPECIALS)

BRAISED SHORT RIB

roasted corn polenta, braised winter vegetables, rosemary veal jus 24.99

BRICK CHICKEN

seasonal vegetables, herb pan jus 23.99

WAGYU BEEF BURGER

10-oz, Nueske's maple bacon, arugula, wisconsin red rock cheddar and sliced vine-ripened tomatoes on a brioche bun, served with hand-cut french fries 18.99

CHICKEN PARMESAN

scaloppini of chicken, marinara, parmesan cheese 17.99

FRUTI DE MARE
(SEAFOOD)

ROASTED NORTH ATLANTIC SALMON

sunflower seed crusted, white asparagus beurre blanc 24.99

SEAFOOD MIXED GRILL

diver scallops, grilled shrimp skewer and pan-roasted market catch 31.99

SHRIMP SCAMPI

jumbo shrimp, butter, white wine, lemon 19.99

COLD WATER LOBSTER TAIL

split, grilled and butter basted 59.99

CHILEAN SEA BASS

sautéed spinach and a seafood tomato broth 29.99

CONTORNI
(SIDE DISHES)
5.99

BAKED POTATO

FRESH SEASONAL VEGETABLES

GARLIC MASHED POTATOES

HAND-CUT FRENCH FRIES

CREAMED SPINACH

STEAMED BROCCOLI CROWN

SAUTEED MUSHROOMS

AU GRATIN POTATOES

FRIED ONION LOAF

JUMBO ASPARAGUS (IN SEASON)