

Bugatti Ristorante

3802 W Northwest Hwy 75220-5139 · +12143502470 · Updated: Jan 14, 2026

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APPETIZERS 9

Ravioli Primavera	\$9.00
Vegetables filled raviolis in a light basil cream sauce	
Mozzarella & Tomato Salad	\$11.00
An Italian favorite. Fresh mozzarella cheese, vine ripened tomatoes, extra virgin olive oil and oregano	
Stuffed Mushrooms	\$12.00
Large baked mushroom caps stuffed with a mixture of crabmeat, parmigiano and hollandaise sauce	
Crab Claws	\$12.00
Fresh crab claws cooked in olive oil, garlic, fresh herbs and white wine	
Escargots	\$12.00
Imported escargot sautéed in fresh garlic, chopped tomatoes, mushrooms and white wine sauce	
Shrimp Scampi	\$12.00
An appetizer size of our signature entree. Large shrimp sauteed with olive oil, garlic, fresh herbs in white wine sauce	
Pizza Margarita	\$15.00
Fresh roma tomatoes, mozzarella & parmigiana cheese on focacda bread (serves two)	
Fried Calamari Served with Fm Diablo Sauce	\$11.00
Focaccia Bread	\$8.00

HOMEMADE SOUPS 2

Minestrone (Cup)	\$5.00
An old country favorite, fresh cut vegetables herbs and spices	
Cream of Mushroom (Cup)	\$6.00
Homemade chicken stock, dairy fresh cream and large mushrooms-eccellente	

SALADS 1

Bugatti Classic Caesar Salad	AVAILABLE OPTIONS
Fresh Romaine tossed with our homemade caesar dressing & garlic croutons	\$12.00
	Add Grilled Chicken: \$16.00
	Add Large Grilled Shrimp: \$20.00
	Add Fresh Grilled Salmon: \$22.00

PASTA SPECIALTIES 15

Lasagna Tradizionale	\$16.00
Beef, Cheese and our very own marinara sauce layered between wide pasta noodles & baked to perfection	
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Spaghetti	\$16.00
Meatballs, meat sauce or our very own marinara sauce	
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Eggplant Parmigiana	\$16.00
Thinly Sliced Eggplant layered with mozzarella cheese and our very own marinara sauce	
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Cannelloni & Manicotti - Combination	\$16.00
Pasta stuffed with veal and spinach in white cream sauce. Pasta stuffed with ricotta cheese in our very own marinara sauce. (available individually)	
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Angel Hair Primavera	\$16.00
An hair pasta, fresh garden vegetables with olive oil and garlic (Protein 14g Fat 8g, Carbohydrates 73g)	
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Penne Mediteriano	\$19.00
Penne pasta cooked with grilled chicken, sun-dried tomatoes, garlic and olive oil	
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Rigatoni With Italian Sausage	\$18.00
Sweet Italian sausage sautéed in olive oil, garlic, peppers & onions over pasta in our very own marinara sauce	
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Tortellini Alla Panna	\$19.00
Veal stuffed pasta in a fresh dairy cream sauce with ham	
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Fettuccine Della Casa	\$19.00
Pasta in a fresh dairy cream sauce with Romano, Parmigiano cheese, ham and mushrooms	
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Linguine With Clam Sauce	\$21.00
Your choice of red or white clam sauce	
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Fettuccine Alfredo - "The Classic"	AVAILABLE OPTIONS
Fettuccine in a fresh dairy cream and Parmigiano cheese sauce	\$19.00
	Add Grilled Chicken: \$22.00
	Add large grilled shrimp: \$24.00
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Old World Gnocchi	\$18.00
Potato dumplings in our very own marinara sauce or fresh dairy cream sauce	
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Ravioli Primavera	\$21.00
Vegetables filled raviolis in a light basil cream or our very own marinara sauce	
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Linguine Pescatore	\$25.00
Shrimp and crab claws over linguine in olive oil and garlic	
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Capelli D'Angelo	\$25.00
Angel hair pasta with large shrimp, sun-dried tomatoes, olive oil and garlic	

Grilled Chicken	\$19.00
Marinated grilled chicken breast (Protein 39k Fat 2g Carbohydrates 0g)	
Chicken Parmigiana	\$21.00
Lightly breaded breast of chicken topped with mozzarella cheese and our very own marinara sauce	
Chicken Piccata, Franciscana or Marsala	\$21.00
Breast of chicken with your choice of sauce	
Veal Diane	\$33.00
Veal scaloppine with crabmeat in brandy cream sauce	
Veal Piccata, Franciscana or Marsala	\$29.00
Veal scaloppine in your choice of sauce	
Veal Parmigiana - Magnifico!	\$29.00
Lightly breaded veal scaloppine with mozzarella cheese and ow very own marinara sauce	
Baby Lamb Chops (Madeira)	\$35.00
Grilled lamb chops with Madeira wine sauce and fresh mushrooms	
Fresh Salmon	\$29.00
Grilled with ow special dill cream sauce or Piccata (Protein 38g Fat 13g, Carbohydrates 0g)	
Shrimp Scampi	\$29.00
Large Shrimp sautéed with olive oil, garlic, fresh herbs and white wine	
Fresh Fish	
Your captain will inform you of our fresh fish selection and preparation	
Gamberoni	\$29.00
Shrimp sautéed in white wine, mushroom, and garlic cream sauce over linguine	
Mussels & Clams Marinara	\$30.00
Steamed mussels and clams in our very own marinara sauce served over penne pasta	
Filet Mignon	\$38.00
Beef tenderloin cooked to order with Madeira wine sauce and fresh mushrooms	

SUBSTITUTIONS 4

Mushroom Soup or Caesar Salad	\$3.00
Cream Sauce on Any Pasta with Entree	\$4.00
Grilled Vegetables	\$4.50
Split Entree Premium	\$6.00

DESSERTS 7

Cappuccino Pie	\$8.00
A double strength coffee enrobed with deep rich chocolate on a homemade Oreo crust	
Chocolate Mousse - Homemade	\$8.00
Light creamy mousse whipped with dark rich chocolate	
Spumoni Ice Cream	\$8.00
Tri flavored Italian ice cream	
Tiramisu	\$9.00
The classic Venetian dessert made with Mascarpone, Italian liquors, espresso and topped with cocoa	
Dulce de leche Cheesecake	\$9.00
Creamy sweet white chocolate cheesecake and pockets of gooey dulce de leche caramel all sitting on a crunchy crust	
Bugatti Snowball	\$9.00
Locally churned vanilla ice cream rolled with roasted pecans, topped with chocolate fudge and toasted almonds	
Creme Brulee	\$9.00
Luscious blend of Strawberries and Vanilla cream in a pastry shell Caramelized with sugar	

BEVERAGES ⁴

Iced Tea, Soft Drinks, Freshly Brewed Coffee	\$3.50
Espresso	\$3.50
Cappuccino	\$4.50
Imported Bottled Water	\$4.00