

## SMALL PLATES

**Crispy Pork Belly** blood orange agrodolce, whipped spiced carrot, radish, arugula

**Charbroiled Oysters** gulf oysters, garlic, vermouth, lemon, parmigiano-reggiano

**Iced Colossal Shrimp** horseradish, zesty cocktail sauce, lemon

**Seared Ahi Tuna** english cucumber, horseradish aioli, sweet drop peppers, crispy capers, aged balsamic reduction, chili oil

**Jumbo Lump Crab Cake** charred red pepper crema, apple-radish slaw, lemon

**Toasted Ravioli** chianti-braised osso buco, parmigiano-reggiano, arrabiata sauce

## SOUP & SALAD

**Bugatti's House** tomato, artichoke, pecorino, pepperoncini, croutons, champagne vinaigrette

**Caesar** romaine, croutons, asiago frico, parmigiano-reggiano, white anchovies

**Little Gem Wedge** pickled shallot, bacon, tomato, olive, blue cheese, smoked tomato vinaigrette

**Caramelized Onion Soup** focaccia, gruyère, parmesan

**Manhattan Clam Chowder** rich tomato clam stock, bacon, potatoes, celery, focaccia croutons

## PASTA

**Lobster, Shrimp & Scallop Ravioli** asparagus, artichokes, vodka tomato cream sauce

**Rigatoni Bolognese** beef and pork, soffrito, red wine, tomato, basil

**Casarecce** roasted garlic cream, parmigiano-reggiano, basil, cracked pepper | add colossal shrimp | add chicken

**Shrimp & Linguine Fra Diavolo** spicy pomodoro sauce, caramelized red onion, garlic-herb lemon gremolata

## STEAKS\* *grilled to your desired temperature and served a la carte*

**Bone-In Ribeye** 20oz

**Petite Filet** 8oz

**Porterhouse** 24oz

**NY Strip** 16oz

**Filet Mignon** 12oz

**Prime Rib** 14oz

fridays & saturdays only - limited availability

### STEAK ADD-ONS

oscar style\* | béarnaise | colossal shrimp scampi\*  
blue cheese crust | mushroom bordelaise  
roasted wild mushrooms | 10oz. canadian lobster tail\*  
garlic truffle herb butter | diver scallop (1)

## CHEF'S DISHES

**Diver Scallops** english peas, crispy pork belly, seasonal mushrooms, mint

**Chicken Parmigiana** breaded cutlets, pomodoro sauce, buffalo mozzarella, rigatoni pomodoro

**Pan-Seared Chilean Sea Bass\*** sweet potato squash risotto, lemon-caper butter

**Roasted Amish Half Chicken** green beans, chive, whipped potatoes, fennel, chicken jus

**Lemon Chicken Piccata** spinach, lemon-caper sauce, crispy potatoes

**Wester Ross Scottish Salmon** wild mushroom & spinach farrotto, roasted red pepper romesco, lemon-herb chimichurri

**Double Cut Bone-In Pork Chop** brown sugar brined, gruyère whipped potatoes, apple-cabbage slaw, puffed farro, pork demi

**Bone-In Veal Chop** 13oz cast-iron seared, pecorino risotto, blistered cherry tomatoes, crispy basil, marsala mushroom cream sauce



## WINE BY THE GLASS

### Chardonnay

Tyler Santa Barbara County, CA  
Hess Collection Napa Valley, CA  
Rombauer Carneros, CA  
Dierberg Santa Rita Hills, CA

### Sauvignon Blanc

Dry Lands New Zealand  
Evolution No. 9 Dundee, OR

### Cabernet Sauvignon

Unshackled Monterey, CA  
Textbook Paso Robles, CA  
Simi Landslide Alexander Valley, CA

### Pinot Noir

La Crema Sonoma, CA  
Meiomi Monterey, CA  
Belle Glos Las Alturas Santa Lucia

### Interesting Drops

Roederer Estates Brut California  
Tosti Asti Dolce Italy  
LaMarca Prosecco Italy  
Unshackled Sparkling Vintage Brut Rosé California  
Moscato Allegro California  
Santa Margherita Pinot Grigio Italy  
Dr. Loosen Riesling Germany  
Angels & Cowboys Rosé Sonoma County, CA  
Langman Estate "Julia's Red" Placerville, CA  
Toscolo Chianti Classico Italy  
Lucente Italy  
Steele Zinfandel Mendocino, CA  
Two Mountain Yakima Valley, WA  
Catena Malbec Argentina  
Rombauer Merlot Napa, CA  
Red Schooner Voyage 11  
Nebbiolo D'Alba Italy  
Saldo Zinfandel Napa Valley  
Marco Felluga Collio Goriziano  
Friuli-Venezia Giulia, Italy

## HAND-CRAFTED COCKTAILS

### Smoked Old Fashioned

woodford reserve, bitters, orange, amarena cherry

### Aqua Pazza

moscato, hendrick's gin, hibiscus syrup, lemon, egg white foam

### Blood Money

citron vodka, habanero syrup, blood orange, lime

### Spice of Life

high west bourbon, mango, habanero syrup, lemon

### La Patrona

pineapple, jalapeño, cilantro infused patrón, agave, lemon, egg white

### The Godfather

johnnie walker black, amaretto, espresso, coconut

### The Sicilian Sun

absolut mandarin, coconut basil, tangerine, lemon juice

### The Sicario

patrón, citrus mix, key lime, agave, cointreau

## MARKET SIDES

charred broccolini with chili oil  
crispy brussels sprouts with bacon  
creamed baby spinach  
mascarpone whipped potatoes  
colossal baked potato  
lobster mac and cheese  
asparagus  
baked sweet potato