

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

Charred Octopus heirloom fingerling potatoes, 'nduja sausage, olives, sweet drop peppers, romesco, chili oil

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

Caramelized Onion Soup focaccia, gruyère, parmesan

Toasted Ravioli chianti-braised osso buco, parmigiano-reggiano, arrabbiata sauce

SALADS

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

Caprese Salad heirloom tomatoes, burrata, basil pesto, 25-year aged balsamic, toasted pine nuts

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

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

PASTA

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

Rigatoni Bolognese beef and pork, soffritto, red wine, tomato, basil

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

Braised Beef Short Rib Ravioli cremini mushrooms, shallots, peas, marsala-cream sauce, parmigiano-reggiano

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 sauce | 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 prosciutto, seasonal mushrooms, mint

Veal Scallopine Milanese parmigiano-reggiano, olive oil, lemon vinaigrette, arugula

Veal Parmigiana thin cutlets, pomodoro sauce, mozzarella, parmigiano-reggiano

Pan-Seared Chilean Sea Bass* summer 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



WINE BY THE GLASS

Chardonnay

Rodney Strong *Sonoma, CA 2021*

Hess Collection *Napa Valley, CA 2019*

Rombauer *Carneros, CA 2020*

Qupé *Santa Barbara, CA 2019*

Sauvignon Blanc

Loveblock *Marlborough, NZ 2020*

Evolution No. 9 *Dundee, OR 2022*

Cabernet Sauvignon

Smith & Hook *Napa Valley, CA 2020*

Franciscan *Napa Valley, CA 2020*

Raymond Sommelier Select *North Coast, CA 2017*

Pinot Noir

La Crema *Sonoma, CA 2021*

Meiomi *Monterey, CA 2021*

Interesting Drops

Roederer Estates Brut *California*

Tosti Asti Dolce *Italy*

LaMarca Prosecco *Italy*

Moscato Allegro *California 2020*

Beringer White Zinfandel *California*

Santa Margherita Pinot Grigio *Italy 2022*

Dr. Loosen Riesling *Germany 2019*

Charles & Charles Rosé *Columbia Valley, WA 2022*

Langman Estate 'Julia's Red' *Placerville, CA 2016*

Ruffino Chianti *Italy 2020*

Lucente *Italy 2020*

Steele Zinfandel *Mendocino, CA 2020*

Toad Hollow Merlot *Sonoma, CA 2020*

Catena Malbec *Argentina 2019*

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

truffle parmesan home-fries with tomato aioli