

## APPETIZERS

<b>FRIED CALAMARI</b> A fried mix of calamari, onion, fennel and lemon with spicy catsup and caper aioli	8	<b>FRIED PROVOLONE</b> Hand breaded and served with marinara	6
<b>ARTICHOKE SPINACH DIP</b> Served with baked whole-wheat herbed flatbread	8	<b>GARLIC BREAD</b> Toasted, garlic buttered baguette served with marinara	4
		With mozzarella	5
<b>STEAMER CLAMS</b> A full pound steamed in white wine, garlic and herbs	10	<b>HANDCUT FRIES</b> side order 2.5 / basket 4.5	
<b>CAPRESE SALAD</b> Fresh mozzarella, tomato and basil with a drizzle of olive oil	7	<b>SOUP</b> Ask your server about the daily soup	cup 3.5 / bowl 5

## SALADS

<b>CAFFE</b> Mixed lettuces with tomatoes, red onion and mushrooms	5	<b>COBB</b> Grilled chicken, smoky bacon, avocado, tomatoes, red onion, egg and gorgonzola cheese with mixed lettuces	Full 11 / Half 9
<b>RAVIOLI SALAD</b> Sautéed raviolis, artichoke hearts and mushrooms tossed with mixed lettuces and a red wine vinaigrette	Full 9 / Half 7	<b>ROSEMARY'S</b> Mixed lettuces, avocado, walnuts, roasted red peppers, cucumbers, radish, red onion and tomatoes	Full 8.5 / Half 6.5 <i>Great with grilled wild salmon.</i>
<b>CHAMPAGNE</b> Candied walnuts, strawberries, gorgonzola, red onion and spinach with our Champagne vinaigrette	Full 8.5 / Half 6.5 <i>Great with grilled prawn skewer.</i>	<b>STEAK SALAD</b> Grilled flat iron, diced tomatoes, gorgonzola, red onion and mixed lettuces	Full 12 / Half 9
<b>CAESAR</b> Romaine hearts, thick-tangy Caesar dressing, parmesan cheese and croutons	Full 8 / Half 6 <i>Great with grilled chicken breast.</i>	<b>SALAD &amp; SOUP</b> A bowl of soup and 1/2 salad of your choice: Rosemary, Caffe, Ravioli Salad or Caesar	9 10 11
<b>CHEF</b> Mixed lettuces tossed with turkey, ham, provolone, cheddar, chopped egg, black olives, tomatoes and red onion	Full 10 / Half 8		

- CHOICE OF BALSAMIC VINAIGRETTE OR CREAMY BLEU CHEESE DRESSING
- ADD FLAT IRON STEAK 5 / ADD GRILLED CHICKEN BREAST 4
- ADD A GRILLED PRAWN SKEWER 4 / ADD GRILLED WILD SALMON 7

## SANDWICHES

- YOUR CHOICE OF KETTLE CHIPS, HAND-CUT FRIES, SIDE SALAD WITH BALSAMIC VINAIGRETTE OR DAILY SOUP

<b>TURKEY CLUB</b> Smoked turkey breast, bacon, avocado, Dijon-mayo, red onion, tomato, lettuce on homemade herbed focaccia bread	9	<b>CHICKEN &amp; ARTICHOKE</b> Grilled chicken, artichoke spinach spread, fresh basil on a toasted ciabatta roll	9
<b>BLT&amp;A</b> Hickory smoked bacon, lettuce, tomato, Dijon-mayo, avocado, red onion on homemade herbed focaccia bread	8	<b>1/2 SANDWICH WITH....</b> A choice of side salad, cup of soup, hand-cut fries or chips (includes grilled sandwiches)	7
<b>MEATBALL</b> Homemade meatballs, Bolognese sauce, melted mozzarella on a ciabatta roll	8	<b>GRILLED SANDWICHES</b> (served on homemade herbed focaccia bread)	
<b>THE ITALIAN</b> Grilled chicken breast, roasted red peppers, pancetta, provolone cheese, lettuce, tomato, red onion and Dijon-mayo on a pub bun	9	<b>MOZZARELLA POMODORO</b> Fresh mozzarella cheese, basil, tomatoes, red onion and balsamic vinaigrette	8
<b>SALMON SANDWICH</b> Arugula, pickled onion, lemon-caper aioli on a toasted ciabatta roll	11	<b>HAM &amp; CHEDDAR</b> Honey smoked ham, Tillamook cheddar, minced pepperoncini, red onion, Dijon mustard	9
		<b>TURKEY PESTO</b> Smoked turkey breast, basil pesto, tomato and red onion	9

## BURGERS

- 1/2 LB. OREGON COUNTRY GROUND BEEF, ANTIBIOTIC AND HORMONE FREE (SUBSTITUTE A GRILLED CHICKEN BREAST AT NO CHARGE)
- YOUR CHOICE OF KETTLE CHIPS, HAND-CUT FRIES, SIDE SALAD WITH BALSAMIC VINAIGRETTE OR DAILY SOUP • ADD AVOCADO . 75¢

<b>CLASSIC</b> Tomato, lettuce, red onion, Dijon-mayo	8.5	<b>THE BLEU'S</b> Classic with gorgonzola and smoked bacon	9.5
<b>CLASSIC CHEESE BURGER</b> Choice of Tillamook cheddar, gorgonzola, or provolone cheese	9	<b>MAC'S TILLAMOOK</b> Bacon, Tillamook cheddar and 1000 island dressing with tomato, lettuce and red onion	9.5

## PASTA

### BUILD YOUR OWN PASTA

PICK YOUR FAVORITE PASTA AND SAUCE!  
ADD PROTEIN FOR AN ADDITIONAL COST.  
Full 10 / Half 8

Pasta	Sauce	Protein	
Spaghetti	Marinara	Flat Iron Steak	5
Penne	Bolognese	Chicken	4
Angel Hair	Alfredo	Grilled Prawn Skewer	4
Fresh Zucchini	Rose	Meatballs	1.5 each
Fettucini	Pesto	Wild Salmon	7
Cheese Tortellini			
Whole Wheat Spaghetti			

<b>VONGOLE</b> Manila clams in the shell with a garlic white wine sauce over spaghetti pasta	14	<b>FUNGHI</b> Fettucini and cremini mushrooms in a pan-reduced cream sauce	Full 11 / Half 9 <i>Great with grilled chicken breast.</i>
<b>MEAT LASAGNE</b> The traditional layers of pasta, cheese and Bolognese sauce	13	<b>VEGETABLE LASAGNE</b> Layers of pasta, mozzarella, cream sauce, tomato sauce, onion, zucchini, carrots, mushrooms, red and green pepper, baked to perfection	10
<b>BASIL-CREAM TORTELLINI</b> Cream sauce tossed with basil, sun-dried tomatoes, garlic and cheese tortellini	Full 11 / Half 9	<b>PESCATORE</b> Pan seared prawns, garlic and basil in a spicy marinara sauce over spaghetti pasta	14
<b>ZITI</b> Penne pasta, Italian sausage, ground beef, ricotta cheese, onions, green peppers, and lots of mozzarella, smothered in marinara and baked	13	<b>RAVIOLI</b> Portabello mushroom ravioli, spinach, red bell peppers, with a creamy garlic white wine sauce	Full 13 / Half 11
<b>CAPELLINI</b> Toasted pine nuts, roma tomatoes, arugula, feta cheese and angel hair pasta	10 <i>Great with grilled wild salmon.</i>	<b>GAMBERETTI</b> Angel hair pasta, prawns, toasted pine nuts and green onions, in a spicy white wine sauce	Full 13 / Half 11
<b>DELLA CASA</b> Artichoke hearts and cremini mushrooms in a creamy tomato sauce with fettucini pasta	Full 11 / Half 9 <i>Great with grilled chicken breast.</i>	<b>MAC &amp; CHEESE</b> Penne pasta tossed with a creamy cheese sauce and baked with a crunchy crumb topping	9

- ADD A SALAD WITH BALSAMIC VINAIGRETTE OR SMALL CAESAR 2
- ADD FLAT IRON STEAK 5, CHICKEN 4, GRILLED PRAWN SKEWER 4, MEATBALLS 1.5 EACH OR WILD SALMON 7

## ENTREES

- ALL ENTREES ARE SERVED WITH FRESH VEGGIES AND EITHER MASHED POTATOES OR BUTTER-PARMESAN PASTA (EXCEPT STEAK FRITES AND CHICKEN PARMESAN)
- ADD A SALAD WITH BALSAMIC VINAIGRETTE OR SMALL CAESAR 2

### SEAFOOD

<b>GRILLED WILD SALMON</b> Grilled wild salmon cooked to a medium rare, with aioli sauce	16
<b>GAMBERI ala DELIZIOSA</b> Prawns sauteed in a garlic, paprika, oregano and brandy sauce	16
<b>SCAMPI</b> Prawns sauteed with garlic, butter, lemon and parsley	15

### CHICKEN

<b>CHICKEN LIMONE</b> Pan seared chicken breasts in a lemon-butter sauce with garlic	15
<b>CHICKEN MARSALA</b> A whole breast of chicken topped with Italian fontina cheese and capers in a rich marsala sauce	16
<b>CHICKEN PARMESAN</b> Lightly breaded chicken breast topped with marinara sauce, provolone and basil. Served with spaghetti marinara	15

### STEAK & VEAL

<b>BEEF TENDERS</b> 10 oz. boneless tenders grilled medium rare with a shallot marsala sauce	17
<b>STEAK FRITES</b> Grilled 9 oz. flat iron steak served over house cut fries and topped with a creamy garlic butter	13
<b>VEAL PICCATA</b> Veal scaloppini pan cooked in a sauce of lemon, butter and capers	17
<b>VEAL MARSALA</b> A thin scaloppini cut of veal, pan seared with cremini mushrooms in a creamy marsala wine sauce	18



**Bugatti's**  
FAMILY OF RESTAURANTS

Hillsboro/Tanasbourne  
503-352-5252

Beaverton/Cedar Hills  
503-626-1400

Oregon City  
503-722-8222

www.bugattiresaurant.com



# PIZZA

• ADD A SALAD WITH BALSAMIC VINAIGRETTE OR SMALL CAESAR 2  
• NOW AVAILABLE: WHOLE-WHEAT DOUGH EITHER 10" OR THIN CRUST 14"

## MEAT PIZZAS

10" REGULAR / 14" LARGE	
(6 SLICES) (10 SLICES)	
<b>PEPPERONI</b>	
mozzarella, pepperoni, tomato sauce	8.5 / 16
<b>MAUI WOW!</b>	
mozzarella, ham, chunks of pineapple, tomato sauce	9.5 / 18
<b>JOE'S "PILE OF PROTEIN"</b>	
mozzarella, pepperoni, sausage, salami, ham, ground beef, onions, pepperoncini, tomato sauce	13.5 / 21
<b>MR. GOLDBERG'S</b>	
mozzarella, sausage, mushrooms, green pepper, onions, oregano, tomato sauce	9.5 / 18
<b>DELLA CASA</b>	
mozzarella, pepperoni, sausage, red and green peppers, onions, mushrooms, kalamata olives, tomato sauce	10.5 / 19
<b>SPICY PEPPERONI</b>	
mozzarella, pepperoni, onions, mushrooms, kalamata olives, garlic, oregano, hot pepper flakes, parmesan, garlic-herb olive oil base	9.5 / 18
<b>THAI CHICKEN</b>	
grilled chicken, cilantro, green and white onions, smoked mozzarella, peanut sauce	10.5 / 20
<b>MICHAEL'S BBQ</b>	
smoked mozzarella, grilled chicken, green and white onions, cilantro, barbecue sauce	9.5 / 18
<b>CLASSICO</b>	
mozzarella, pepperoni, black olives, mushrooms, tomato sauce	8.5 / 16

## VEGGIE PIZZAS

10" REGULAR / 14" LARGE	
(6 SLICES) (10 SLICES)	
<b>VERDURA</b>	
mozzarella, green bell peppers, onions, mushrooms, black olives, oregano, chopped garlic, fresh tomatoes, tomato sauce	7.5 / 14
<b>HECTOR'S MARGHERITA</b>	
mozzarella, tomatoes, chopped garlic, fresh basil, garlic-herb olive oil base	7.5 / 14
<b>JUSTA CHEESE</b>	
mozzarella, tomato sauce	7 / 13
<b>NEW YORK'R</b>	
mozzarella, chopped garlic, oregano, parmesan, EVOO*, tomato sauce	8 / 14
<b>GREEK FARMER</b>	
mozzarella, feta, roasted red peppers, spinach, onions, fresh tomatoes, mushrooms, kalamata olives, tomato sauce	10.5 / 20
<b>MEDITERRANEAN</b>	
feta, artichoke hearts, kalamata olives, capers, onions, oregano, hot pepper flakes, garlic, EVOO*, tomato sauce	9 / 16
<b>EDUARDO'S PRIDE</b>	
mozzarella, spinach, fresh tomatoes, basil, garlic, parmesan, garlic-herb olive oil base	8 / 14
<b>SOUTH OF FRANCE</b>	
mozzarella, montrachet, sun-dried tomatoes, roasted red peppers, caramelized garlic, fresh basil, garlic-herb olive oil base	10 / 18
*EVOO MEANS EXTRA VIRGIN OLIVE OIL	

## BUILD YOUR OWN PIZZA

10" REGULAR / 14" LARGE

• CHOOSE WHOLE-WHEAT DOUGH OR REGULAR DOUGH

<b>BASE WITH MOZZARELLA</b>	7 / 13	<b>ANY VEGETABLE / NUT</b>	.50 / 1
garlic-herb olive oil		onion	spinach
alfredo sauce		mushroom	fresh basil
tomato sauce		green pepper	caramelized garlic
		red pepper	sun-dried tomato
<b>ANY CHEESE OR PESTO</b>	1.5 / 3	chopped garlic	capers
mozzarella		tomato	pepperoncini
feta		olives	roasted red peppers
montrachet		artichoke hearts	walnuts
		pinenuts	
<b>ANY MEAT</b>	2 / 3		
pepperoni	ham		
Italian sausage	ground beef		
salami	chicken		

Our pizza dough is made fresh daily. Hand-tossed and topped with the freshest-quality ingredients. It takes a little longer, but it's worth the wait.



# BEVERAGES & BEER

<b>BOTTLED BEERS</b>	
Peroni 4	Corona 4
Budweiser 3.5	O'Douls (N/A) 3.75
<b>DOMESTIC DRAFTS</b>	3.5
Coors Light	Michelob Ultra*
<b>MICRO DRAFTS</b>	4.5
Terminal Gravity IPA	Mac & Jack African Amber
Mirror Pond Pale Ale	Widmer Hefeweizen
<b>IMPORT DRAFT</b>	5
Stella Artois	
<b>NITRO DRAFTS</b>	5
Hale's Cream Ale	Old Rasputin Imperial Stout

\*Ask your server about our current selection from Hopworks, Laurelwood, and Ninkasi breweries.

<b>SODAS/BOTTLED WATER</b>	
Coke, Diet Coke, Sprite, Barq's Rootbeer,	
Pibb Extra, Lemonade	2
Pellegrino & Panna	3.5
<b>ITALIAN SODAS</b>	
Strawberry, Peach, Raspberry, Vanilla	
plain 2.5 / with cream 3	
<b>MILK &amp; JUICE</b>	
Milk	2.5
Apple, Orange, Cranberry, Pineapple,	
Grapefruit, Tomato Juice	3
<b>COFFEE &amp; TEA</b>	
Portland's Stumptown 'Fairtrade' Coffee	2.5
Hot Tea, Assorted TAZO	2.5
Fresh Brewed Iced Tea	2.5
Double Shot Espresso	3
Latte, Mocha, Cappuccino	4



# WINE

• OUR LIST IS CAREFULLY CHOSEN TO OFFER GREAT WINES WITH DRINKABILITY, VARIETAL CHARACTER AND VALUE

<b>SANGRIA</b>	<b>GLASS</b>	<b>1/2 LITER</b>	<b>LITER</b>
Red wine, sweet vermouth, fruit juices, apple and blueberry	4	9	16
<b>HOUSE WINES</b>	<b>GLASS</b>	<b>BOTTLE</b>	<b>1/2 LITER</b>
#106 Chardonnay, Crow Canyon, California	5.5	21	12
#209 Cabernet Sauvignon, Crow Canyon, California	5.5	21	12
#210 Merlot, Crow Canyon, California	5.5	21	12
<b>WHITES</b>	<b>GLASS</b>	<b>BOTTLE</b>	
#101 White Zinfandel, Beringer, California	5.5	18	
#102 Reisling, Chateau Ste. Michelle, Washington	6	19	
#103 Pinot Gris, Jovino, Oregon	7	25	
#108 Chardonnay, Organic Bonterra, California	7	25	
#109 Chardonnay, Santa Barbara, California	8	29	
<b>REDS</b>	<b>GLASS</b>	<b>BOTTLE</b>	
#203 Merlot, Red Diamond, Washington	6	21	
#207 Cabernet Sauvignon, 'Sonoma' Louis Martini, California	6.5	25	
#216 Chianti Classico, Fattoria Di Petroio, Italy	8.5	28	
#225 Barbera, 'Maraia' Marchesi di Barolo, Italy	5.5	18	
#229 Pinot Noir, DeLoach, California	10	35	
#230 Malbec, Alamos, Argentina	7	25	
#232 Zinfandel, McManis, California	7	25	
#234 Crimson (Syrah-Cabernet blend) Steven Vincent, California	7	26	<i>Ristorante Feature!</i>
#235 Sangiovese, San Giorgio, Italy	6	23	



# SPECIALTY COCKTAILS

<b>GERMAN CHOCOLATE MARTINI</b>		<b>TIRAMISU MARTINI</b>	
Frangelico, Cruzan coconut rum, vanilla vodka, dark creme de cocoa, and Rumpel Minze	7.5	Kahlua, Bailey's, vodka, spiced rum, Godiva chocolate, espresso	7.5
<b>TUACA O'FASHION</b>		<b>CADILLAC MARGARITA</b>	
Tuaca, splash soda, cherry, and orange wedge	8.5	Sauza Commemorativo Tequila, Patron Citronge liqueur, fresh lime and a pony of Grand Marnier	9
<b>PACIFIC RUNNER</b>		<b>MAKER'S MANHATTAN</b>	
Cruzan coconut rum, lemon, lime and pineapple juice, Midori float	7	Maker's Mark, sweet vermouth, bitters	8.5
<b>POMEGRANATE MARTINI</b>		<b>BUGATTI'S BELLINI</b>	
Pomegranate vodka, lemon and cranberry juice	7	Sparkling wine, Peach Schnapps and peach puree	7.5
<b>WILDBERRY LEMON DROP</b>		<b>DISARONNO SIDECAR</b>	
Oregon Marionberry vodka, raspberry liqueur and lemon with a sugar rim	8	DiSaronno amaretto, orange and lime	7.5
<b>PEACH POM-ADE</b>		<b>GRAPE COSMOPOLITAN</b>	
Pomegranate vodka, peach puree and lemon	7	Grape vodka, triple sec, lime and cranberry juice	7



# DESSERTS

<b>TIRAMISU</b>		<b>POTS DE CREME</b>	
a traditional Italian dessert layered with lady fingers, mascarpone and espresso	6	a rich chocolate espresso custard topped with fresh whipped cream and served with biscotti cookies	6
<b>GIANT FUDGY BROWNIE &amp; ICE CREAM</b>		<b>CREME BRULEE</b>	
served warm, with or without walnuts	6	silky, smooth vanilla bean custard topped with a crunchy caramelized shell	6
<b>PROFITEROLE</b>		<b>SPUMONI OR VANILLA ICE CREAM</b>	
cream puffs filled with vanilla ice cream, topped with whipped cream and warm Belgian chocolate sauce	6	single big scoop	3
<b>CHEESECAKE WITH RASPBERRY SAUCE</b>		two big scoops	5
the classic New York style	6	<b>SEASONAL FRUIT CRISP</b>	
		fresh warm baked fruit, topped with a cinnamon-nut crust and vanilla ice cream in a puff pastry	6