

APPETIZERS

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

SALADS

CAFFE Mixed lettuces with tomatoes, red onion and mushrooms	5	COBB Grilled chicken, smoky bacon, avocado, tomatoes, red onion, egg and gorgonzola cheese with mixed lettuces	Full 11 / Half 9
RAVIOLI SALAD Sautéed raviolis, artichoke hearts and mushrooms tossed with mixed lettuces and a red wine vinaigrette	Full 9 / Half 7	ROSEMARY'S 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>
CHAMPAGNE 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>	STEAK SALAD Grilled flat iron, diced tomatoes, gorgonzola, red onion and mixed lettuces	Full 12 / Half 9
CAESAR Romaine hearts, thick-tangy Caesar dressing, parmesan cheese and croutons	Full 8 / Half 6 <i>Great with grilled chicken breast.</i>	SALAD & SOUP A bowl of soup and 1/2 salad of your choice: Rosemary, Caffe, Ravioli Salad or Caesar	9 10 11
CHEF 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

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

CLASSIC Tomato, lettuce, red onion, Dijon-mayo	8.5	THE BLEU'S Classic with gorgonzola and smoked bacon	9.5
CLASSIC CHEESE BURGER Choice of Tillamook cheddar, gorgonzola, or provolone cheese	9	MAC'S TILLAMOOK 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			

VONGOLE Manila clams in the shell with a garlic white wine sauce over spaghetti pasta	14	FUNGHI Fettucini and cremini mushrooms in a pan-reduced cream sauce	Full 11 / Half 9 <i>Great with grilled chicken breast.</i>
MEAT LASAGNE The traditional layers of pasta, cheese and Bolognese sauce	13	VEGETABLE LASAGNE Layers of pasta, mozzarella, cream sauce, tomato sauce, onion, zucchini, carrots, mushrooms, red and green pepper, baked to perfection	10
BASIL-CREAM TORTELLINI Cream sauce tossed with basil, sun-dried tomatoes, garlic and cheese tortellini	Full 11 / Half 9	PESCATORE Pan seared prawns, garlic and basil in a spicy marinara sauce over spaghetti pasta	14
ZITI Penne pasta, Italian sausage, ground beef, ricotta cheese, onions, green peppers, and lots of mozzarella, smothered in marinara and baked	13	RAVIOLI Portabello mushroom ravioli, spinach, red bell peppers, with a creamy garlic white wine sauce	Full 13 / Half 11
CAPELLINI Toasted pine nuts, roma tomatoes, arugula, feta cheese and angel hair pasta	10 <i>Great with grilled wild salmon.</i>	GAMBERETTI Angel hair pasta, prawns, toasted pine nuts and green onions, in a spicy white wine sauce	Full 13 / Half 11
DELLA CASA Artichoke hearts and cremini mushrooms in a creamy tomato sauce with fettucini pasta	Full 11 / Half 9 <i>Great with grilled chicken breast.</i>	MAC & CHEESE 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	STEAK & VEAL
GRILLED WILD SALMON Grilled wild salmon cooked to a medium rare, with aioli sauce	BEEF TENDERS 10 oz. boneless tenders grilled medium rare with a shallot marsala sauce
GAMBERI ala DELIZIOSA Prawns sauteed in a garlic, paprika, oregano and brandy sauce	STEAK FRITES Grilled 9 oz. flat iron steak served over house cut fries and topped with a creamy garlic butter
SCAMPI Prawns sauteed with garlic, butter, lemon and parsley	VEAL PICCATA Veal scaloppini pan cooked in a sauce of lemon, butter and capers
CHICKEN	VEAL MARSALA A thin scaloppini cut of veal, pan seared with cremini mushrooms in a creamy marsala wine sauce
CHICKEN LIMONE Pan seared chicken breasts in a lemon-butter sauce with garlic	
CHICKEN MARSALA A whole breast of chicken topped with Italian fontina cheese and capers in a rich marsala sauce	
CHICKEN PARMESAN Lightly breaded chicken breast topped with marinara sauce, provolone and basil. Served with spaghetti marinara	



Bugatti's
FAMILY OF RESTAURANTS

Hillsboro/Tanasbourne
503-352-5252

Beaverton/Cedar Hills
503-626-1400

Oregon City
503-722-8222

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

VEGGIE PIZZAS

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

BASE WITH MOZZARELLA	7 / 13	ANY VEGETABLE / NUT	.50 / 1
garlic-herb olive oil		onion	spinach
alfredo sauce		mushroom	fresh basil
tomato sauce		green pepper	caramelized garlic
ANY CHEESE OR PESTO	1.5 / 3	red pepper	sun-dried tomato
mozzarella		chopped garlic	capers
feta		tomato	pepperoncini
monrchet		olives	roasted red peppers
		artichoke hearts	walnuts
		pinenuts	
ANY MEAT	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.



WINE

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

SANGRIA	GLASS	1/2 LITER	LITER
Red wine, sweet vermouth, fruit juices, apple and blueberry	4	9	16
HOUSE WINES	GLASS	BOTTLE	1/2 LITER
#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
WHITES	GLASS	BOTTLE	
#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	
REDS	GLASS	BOTTLE	
#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

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



BEVERAGES & BEER

BOTTLED BEERS		SODAS/BOTTLED WATER	
Peroni 4	Corona 4	Coke, Diet Coke, Sprite, Barq's Rootbeer, Pibb Extra, Lemonade	2
Moretti 4	Kaliber (N/A) 3.75	Thomas Kemper Ginger Ale	2.5
Budweiser 3.5	Bud Light 3.5	Pellegrino & Panna	3.5
DOMESTIC DRAFT	3.5	ITALIAN SODAS	
Coors Light		Strawberry, Peach, Raspberry, Vanilla plain 2.5 with cream 3	
MICRO DRAFTS	4.5	MILK & JUICE	
Mirror Pond Pale Ale	Fat Tire Amber Ale	Milk	2.5
Widmer Hefeweizen	Walking Man IPA	Apple, Orange, Cranberry, Pineapple, Grapefruit, Tomato Juice	3
Terminal Gravity IPA	Stella Artois Pilsner	COFFEE & TEA	
Guinness Stout	Black Butte Porter	Portland's Stumptown 'Fairtrade' Coffee	2.5
Drop Top Amber	Hales Cream Ale	Hot Tea, Assorted TAZO	2.5
Sierra Nevada Pale Ale		Fresh Brewed Iced Tea	2.5
		Double Shot Espresso	3
		Latte, Mocha, Cappuccino	4

ASK YOUR SERVER ABOUT ADDITIONAL ROTATING MICRO BEERS ON TAP.



DESSERTS

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