

## ANTIPASTI

<b>CALAMARI FRITO</b> A fried mix of calamari, onion, fennel and lemon with spicy catsup and caper aioli	9	<b>HOUSE MADE MOZZARELLA STICKS</b> Hand breaded and served with marinara	6
<b>ARTICHOKE SPINACH DIP</b> Served with baked whole-wheat herbed flatbread	9	<b>PROSCIUTTO PLATTER</b> Thinly sliced prosciutto, fresh fruit and mixed olives	8
<b>STEAMER CLAMS</b> A full pound steamed in white wine, garlic and herbs	10	<b>GARLIC BREAD</b> Toasted, garlic buttered baguette served with marinara With mozzarella	4 6
<b>MOZZARELLA POMODORO DUE</b> Fresh mozzarella, tomato and basil with a drizzle of olive oil	8	<b>HANDCUT FRIES</b> side order 2.5 / basket 4.5	
		<b>ZUPPE</b> Ask your server about the daily soup cup 3.5 / bowl 5	

## INSALATE

- 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

<b>CAFFE</b> Mixed lettuces with tomatoes, red onion and mushrooms	5	<b>COBB AMERICANO</b> Grilled chicken, smoky bacon, avocado, tomatoes, red onion, egg and gorgonzola cheese with mixed lettuces	Full 11 / Half 9
<b>RAVIOLI INSALATE</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
<b>CHAMPAGNE</b> Candied walnuts, strawberries, gorgonzola, red onion and spinach with our Champagne vinaigrette	Full 8.5 / Half 6.5	<b>BISTECCA INSALATE</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	<b>INSALATE &amp; ZUPPE</b> A bowl of zuppe and 1/2 salad of your choice: Rosemary, Caffé, Ravioli Insalate 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		

## PANINI

- 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>POLLO E 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 panini)	7
<b>MEATBALL</b> Homemade meatballs, Bolognese sauce, melted mozzarella on a ciabatta roll	8	<b>GRILLED PANINI</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>GRILLED WILD SALMON</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

## PANINI AMERICANO

- 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>CLASSICO</b> Tomato, lettuce, red onion, Dijon-mayo	8.5	<b>THE BLEU'S</b> Classico with gorgonzola and smoked bacon	9.5
<b>CLASSICO 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

- ADD FLAT IRON STEAK 5, CHICKEN 4, GRILLED PRAWN SKEWER 4, MEATBALLS 1.5 EACH OR WILD SALMON 7

### BUILD YOUR OWN PASTA

PICK YOUR FAVORITE PASTA AND SAUCE!

Full 10 / Half 8

Pasta	Sauce
Spaghetti	Marinara
Penne	Bolognese
Angel Hair	Alfredo
Fresh Zucchini	Rose
Fettucini	Pesto
Cheese Tortellini	
Whole Wheat Spaghetti	

<b>VONGOLE</b> Manila clams in the shell with a garlic white wine sauce over spaghetti pasta	14	<b>DELLA CASA</b> Artichoke hearts and cremini mushrooms in a creamy tomato sauce with fettucini pasta	Full 11 / Half 9
<b>MEAT LASAGNE</b> The traditional layers of pasta, cheese and Bolognese sauce	13	<b>FUNGHI</b> Fettucini and cremini mushrooms in a pan-reduced cream sauce	Full 11 / Half 9
<b>BASIL-CREAM TORTELLINI</b> Basil cream sauce tossed with sun-dried tomatoes, garlic and cheese tortellini	Full 11 / Half 9	<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>ZITI AL FORNO</b> Penne pasta, Italian sausage, ground beef, ricotta cheese, onions, green peppers, and lots of mozzarella, smothered in marinara and baked	13	<b>PESCATORE</b> Pan seared prawns, garlic and basil in a spicy marinara sauce over spaghetti pasta	14
<b>PROSCIUTTO</b> Thinly sliced prosciutto, caramelized onion, sage, rosemary, tomato-cream sauce and penne pasta	Full 11 / Half 9	<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	<b>GAMBERETTI</b> Angel hair pasta, prawns, toasted pine nuts and green onions, in a spicy white wine sauce	Full 13 / Half 11

- ADD A SALAD WITH BALSAMIC VINAIGRETTE OR SMALL CAESAR 2

## ENTREES

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

SEAFOOD	STEAK & VEAL
<b>PESCE ala GRIGLIA</b> Grilled wild salmon cooked to a medium rare, with aioli sauce	<b>BEEF TENDERS</b> 10 oz. boneless tenders grilled medium rare with a shallot marsala sauce
<b>GAMBERI ala DELIZIOSA</b> Prawns sautéed in a garlic, paprika, oregano and brandy sauce	<b>STEAK FRITES</b> Grilled 9 oz. flat iron steak served upon a basket of house cut fries and topped with a creamy garlic butter
<b>SCAMPI</b> Prawns sautéed with garlic, butter, lemon and parsley	<b>VITELLO PICCATA</b> Veal scaloppini pan cooked in a sauce of lemon, butter and capers
<b>CHICKEN</b>	<b>VITELLO MARSALA</b> A thin scaloppini cut of veal, pan seared with cremini mushrooms in a creamy marsala wine sauce
<b>POLLO LIMONE</b> Pan seared chicken breasts in a lemon-butter sauce with garlic	
<b>POLLO MARSALA</b> A whole breast of chicken topped with Italian fontina cheese and capers in a rich marsala sauce	
<b>POLLO PARMESAN</b> Lightly breaded chicken breast topped with marinara sauce, provolone and basil. Served with spaghetti marinara	



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## PIZZA

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

### 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, monterch, 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	gorgonzola	tomato	pepperoncini
feta	smoked mozzarella	olives	roasted red peppers
montrachet	pesto	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

### BOTTLED BEERS

Peroni	4	Corona	4
Budweiser	3.5	O'Douls (N/A)	3.75

### DOMESTIC DRAFTS

Bud Light	3.5
Coors Light	

### MICRO DRAFTS

Terminal Gravity IPA	4.5	Mirror Pond Pale Ale	
Drop Top Amber		Broken Halo IPA	
Widmer Hefeweizen		Stella Artois	

WE HAVE SIX ADDITIONAL ROTATING MICRO BEERS ON TAP. ASK YOUR SERVER.

### SODAS/BOTTLED WATER

Coke, Diet Coke, Sprite, Barq's Rootbeer,	
Pibb Extra, Lemonade	2
Pellegrino & Panna	3.5

### ITALIAN SODAS

Strawberry, Peach, Raspberry, Vanilla	
plain 2.5 / with cream 3	

### MILK & JUICE

Milk	2.5
Apple, Orange, Cranberry, Pineapple, Grapefruit, Tomato Juice	3

### CAFFE & TEA

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



## VINO

- 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

### WHITES... LIGHTLY SWEET TO MEDIUM-BODIED

	GLASS	BOTTLE
#101 White Zinfandel, Beringer, California	5.5	18
#102 Reisling, Chateau Ste. Michelle, Washington	.6	19
#103 Pinot Gris, Eyrie Vineyards, Oregon	10	35
#108 Chardonnay, Organic Bonterra, California	.7	25

### REDS... APPROACHABLE TO BOLD AND COMPLEX

	GLASS	BOTTLE
#203 Merlot, Red Diamond, Washington	5.5	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
#231 Primitivo, Vinosia, Italy	6.5	24
#232 Zinfandel, McManis, California	.7	25
#233 Cabernet Sauvignon, McManis, California	.7	25
#234 Crimson, Steven Vincent, California	.7	26
#235 Sangiovese, San Giorgio, Italy	.6	23



## SPECIALTY COCKTAILS

<b>POMEGRANATE MARTINI</b> Pomegranate vodka, lemon and cranberry juice	7	<b>LEMON DROP</b> Skyy Citrus vodka, Limoncello, lemon with a sugar rim	7.5
<b>WILDBERRY LEMON DROP</b> Oregon Marionberry vodka, raspberry liqueur and lemon with a sugar rim	8	<b>MAKER'S MANHATTAN</b> Maker's Mark, sweet vermouth, bitters	8.5
<b>PAPA MYER'S MAI TAI</b> Silver and coconut rums, pineapple, orange and a float of Myers Dark Rum	7.5	<b>BUGATTI'S BELLINI</b> Sparkling wine, Peach Schnapps and peach puree	7.5
<b>PEACH POM-ADE</b> Pomegranate vodka, peach puree and lemon	7	<b>DISARONNO SIDECAR</b> DiSaronno amaretto, orange and lime	7.5
<b>TIRAMISU MARTINI</b> Kahlua, Bailey's, vodka, spiced rum, Godiva chocolate, espresso	7.5	<b>GRAPE COSMOPOLITAN</b> Grape vodka, triple sec, lime and cranberry juice	7
<b>CADILLAC MARGARITA</b> Sauza Commemorativo Tequila, Patron Citronge liqueur, fresh lime and a pony of Grand Marnier	9		



## DESSERTS

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