

BRICK OVEN PIZZA

An artisanal tradition — We make our dough from scratch in our kitchen every morning, then allow it to “rest” at a controlled temperature for 48 hours to develop optimal flavor and texture. Once proofed, stretched and finished with a blend of fresh toppings, our pizza is kissed by flames and cooked by the intense heat stored in the bricks of our oven.

Choose among our Large Signatures or Craft Your Own Large Pizzas.
Each of our Large Pizzas is cut into eight (8) slices.

Bertucci

Pepperoni, housemade tomato sauce and extra mozzarella. 20.29

Ultimate Bertucci

We top each quarter of our pepperoni pizza with a different topping — sweet Italian sausage, homemade meatballs, rosemary ham and chicken. 20.99

Veggie

Our housemade tomato sauce topped with mozzarella, onions, mushrooms, peppers, broccoli and freshly marinated garlic basil tomatoes. 20.99

Sporkie

Sweet Italian sausage and ricotta with housemade tomato sauce and mozzarella. 20.29

Nolio

Parma-style prosciutto and sweet caramelized onions, lightly seasoned cream, Pecorino Romano and mozzarella. 20.99

Silano

Roasted chicken and marinated broccoli in a lemon pepper cream sauce with mozzarella. 20.29

Classic Margherita

A Bertucci's favorite. Fresh mozzarella, housemade tomato sauce, Pecorino Romano and fresh basil. 19.79

Verde

A white-style pizza with fresh mozzarella, prosciutto and arugula topped with a sweet balsamic fig glaze. 20.29

Pucillo

Pepperoni, sweet Italian sausage, mushrooms, peppers, onions, housemade tomato sauce and mozzarella. 20.29

Spicy Salami

Genoa salami, provolone cheese, spicy cherry peppers, housemade tomato sauce, finished with mozzarella and Pecorino Romano. 20.29

Marengo

Fresh roasted sweet peppers and brick oven-baked chicken breast with white wine, lemon, spices and herbs, and housemade tomato sauce, Pecorino Romano and mozzarella. 20.99

Bruschetta

Our signature crust baked with basil pesto and fresh mozzarella, then topped with ripe marinated tomatoes and sweet balsamic fig glaze. 20.29

The black olive in the center of our pizza is our seal of approval. Buon appetito!

Try our multigrain dough on any pizza. Made with whole wheat, barley and rye flours — a great alternative to our classic.

CRAFT YOUR OWN PIZZA

Choose from the toppings below to create your own flavor combination.

Cheese Pizza
15.99

1 Topping
18.99

2 Toppings
20.29

3 Toppings
21.99

4 Toppings
24.99

Veggies

Sliced Cherry Peppers | Broccoli | Mushrooms | Bell Peppers | Onions | Diced Plum Tomatoes | Sliced Tomatoes | Spinach | Arugula

Brick Oven Roasted

Roasted Garlic | Roasted Black Olives | Roasted Zucchini | Roasted Peppers | Roasted Artichokes | Roasted Eggplant
Caramelized Onions | Roasted Button Mushrooms

Meats & Cheeses

Salami | Pepperoni | Sweet Italian Sausage | Chicken | Meatballs | Rosemary Ham | Prosciutto
Ricotta | Provolone | Asiago | Fresh Mozzarella | Goat Cheese **new**

BEVERAGES TO GO

2 Liter *Coca-Cola*,[®] Diet Coke,[®] Sprite[®] 2.99
20 oz. *Coca-Cola*,[®] Diet Coke,[®] Sprite,[®] Dasani[®] and vitaminwater[®] 1.99

*This item may be served undercooked. Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

For more information about foodborne illness, please refer to www.fda.gov or www.cdc.gov.

Before placing your order, please inform your server if a person in your party has a food allergy.

GET GIFT CARDS
AND E-GIFT CARDS!
Ask your server or order
at Bertuccis.com.

GET IN THE KNOW
Join our FREE Dough Nation eClub
at Bertuccis.com — Get a \$5 Welcome,
Birthday/Anniversary gifts & more!

JOIN
THE CONVERSATION

@Bertuccis

SIGN UP FOR
SMS TEXT PROMOS*
Text EATBERTUCCIS to 41208.

LET US CATER
YOUR NEXT GROUP EVENT
At your home or ours.
Ask for a Catering Menu
or book at Bertuccis.com.



Dough

MADE FRESH DAILY
IN EVERY ONE OF OUR RESTAURANTS.

Tomato Sauce

CRAFTED FROM OUR RIPE PLUM TOMATOES.

Vegetables

FIRE-ROASTED IN SMALL BATCHES.

Our Brick Oven Pizza

TAKES MINUTES TO COOK,
OVER 35 YEARS' EXPERIENCE PERFECTED.

We are

Bertucci's[®]

*For Bertucci's SMS Texts, consent is not a condition of purchase. Automated, recurring messages will be sent to the mobile phone number provided. Message frequency will vary. Message and data rates may apply. Text HELP for info. Text STOP to cancel.



BERTUCCI'S BRINGS ON THE FLAVOR

Office Meetings • Training Sessions • Corporate Events • Holiday Parties
Family Gatherings • Reunions • Sporting Events • Bridal & Baby Showers

Place your catering order by phone to your local Bertucci's. 24-hour lead time is recommended.

Menu items serve 6-8 people.

Most pasta dishes will include rigatoni unless by special request. While we serve many varieties of pasta from our fresh-prep kitchens, we have found rigatoni to hold the best for carryout and catering. It's delicious!

 From the Brick Oven |  Vegetarian

GREAT BEGINNINGS

Polpette *(Meatballs)*

All-beef handcrafted meatballs are Chef Rosario's Italian family recipe, made in-house from simple ingredients: high quality ground beef, milk, eggs, aged cheeses and fresh focaccia bread crumbs. 16 meatballs 28.50

Antipasto

Roasted eggplant, peppers, artichoke hearts, ripe tomatoes and mozzarella topped with sweet balsamic fig glaze, Pecorino Romano, rosemary ham, salami and stuffed green olives. Prosciutto rolled around fresh mozzarella, then grilled. Served with our grilled rosemary focaccia. 45.50

INSALATA

Farmhouse

Our signature salad: chopped romaine and iceberg lettuce, topped with fresh mozzarella, tomatoes, bell peppers, cucumbers, roasted black olives and pepperoni, then finished with a sweet balsamic fig glaze. 41.50
Add Grilled: Chicken 56.75 | Shrimp 60.50 | Salmon 72

Insalata

Mixed leaf lettuce, tomatoes, cucumbers, red onion slices and black olives topped with Pecorino Romano. 26.50
Add Grilled: Chicken 37.99 | Shrimp 45.50 | Salmon 56.75

SIDES

Fire-Roasted Tuscan Vegetables

Fire-roasted zucchini, artichokes, roasted peppers, broccoli, spinach and eggplant. We top the eggplant with a touch of our pomodoro and Pecorino Romano, the broccoli with garlic focaccia crumbs, and the rest with fresh basil and olive oil. 18.99

Classic Bruschetta

Fresh, diced Roma tomatoes tossed with garlic, balsamic vinegar, basil and olive oil. Served with our grilled rosemary focaccia. 30

Grilled Tuscan Chicken Wings

Bertucci's own spicy wings marinated in lemon and rosemary, grilled until juicy and crispy. 32 pieces 30

Caesar

Romaine lettuce and shaved Asiago tossed in our own Caesar dressing with housemade garlic croutons. 26.50
Add Grilled: Chicken 37.99 | Shrimp 45.50 | Salmon 56.75

Arugula

Light and crisp baby arugula, gently tossed in our homemade lemon-herb dressing and topped with artichokes, grape tomatoes and diced cucumbers. 34
Add Grilled: Chicken 49.25 | Shrimp 53 | Salmon 64.50

Roasted Rosemary Potatoes

Oven-roasted with rosemary, salt and olive oil. 18

ENTRÉE SPECIALITÀ

Roasted Eggplant Pomodoro

Brick oven-roasted eggplant, layered with Bertucci's own pomodoro sauce, finished with melted mozzarella and served with broccoli or rigatoni. 49

CHICKEN

Anna Maria

Sautéed breaded chicken with fresh sage, brick oven-roasted artichokes, mushrooms and seasoned tomatoes tossed in a cream sauce with rigatoni, and finished with a blend of four shaved cheeses. 56.99

Chicken Parma

Sautéed breaded chicken and Bertucci's own pomodoro sauce, Pecorino Romano, mozzarella and fresh basil. Served with rigatoni. 55.99

Grilled Chicken Marsala

Tender chicken breasts grilled and topped with mushrooms in a Marsala wine sauce with broccoli and roasted rosemary potatoes. 56.99

Chicken Piccata

Lightly breaded chicken scaloppine sautéed with lemon, capers, white wine, Pecorino Romano and fresh herbs, served with rigatoni. 55.99

PASTA CLASSICS

Our pastas are prepared al dente.

Pasta & Polpette *(Meatballs)*

Chef Rosario's handcrafted meatballs made from ground beef, milk, eggs, aged cheeses and fresh focaccia bread crumbs. Served atop rigatoni or your choice of pasta with pomodoro or Bolognese sauce. 48.50

Rigatoni *(recommended)* or spaghetti w/pomodoro 37.99

Rigatoni *(recommended)* or spaghetti w/Bolognese 43.50

Chicken Domani

Breaded chicken medallions tossed in a white wine sage sauce, spinach and finished with Asiago. Served with cavatelli pasta. 50.99

Rigatoni Abruzzi

Roasted peppers, sweet Italian sausage and rigatoni tossed in a mildly spicy tomato sauce. 45.50

Lasagna Rustica

Handmade layers of pasta, Bolognese meat sauce, ricotta and mozzarella cheeses, baked in our brick oven. 49.50

SWEET ENDINGS

Tradional Cannoli

Crispy pastries filled with homemade fresh buttery whipped ricotta filling and finished with Ghirardelli® chocolate chips, chocolate sauce and cocoa powder. Half-Dozen 34
Dozen 68

FOCACCIA SANDWICHES

Polpette *(Meatballs)*

Chef Rosario's handcrafted meatballs, Bertucci's own pomodoro sauce, Pecorino Romano and mozzarella.

Grilled Chicken Marengo

Oven-roasted zucchini, fresh tomatoes and field greens with olive oil, Pecorino Romano and roasted red pepper aioli.

Chicken Milanese

Crispy sautéed chicken topped with arugula, fresh tomatoes and homemade lemon herb dressing.

Eggplant Parma

Brick oven-roasted eggplant layered with pomodoro sauce, fresh basil and melted mozzarella. Finished with a blend of four shaved cheeses.

Delicato Italian

Salami, prosciutto and rosemary ham layered with provolone cheese, lettuce, tomatoes, cherry peppers and roasted red pepper aioli.

Chicken Parma

Breaded chicken breast with pomodoro sauce, fresh basil and melted mozzarella. Finished with a blend of four shaved cheeses.

Sausage, Roasted Peppers & Onion

Sweet Italian sausage with roasted peppers and sautéed onions, garlic and chopped cherry peppers.

SEAFOOD

Shrimp Rossini

Sautéed shrimp in a tomato cream sauce with capers and a hint of hot pepper. Served with Rigatoni and finished with a blend of four shaved cheeses. 57.99

Salmon*

Grilled salmon fillet served with broccoli and roasted rosemary potatoes. 72

Scampi

Fresh herbs, tomatoes, garlic and a hint of hot pepper. Tossed with rigatoni in a lemon wine sauce, and finished with a blend of four shaved cheeses. Chicken 55.99 | Shrimp 57.99

Rigatoni Del Rosario

Rigatoni tossed with sautéed zucchini, and mushrooms in a light fresh tomato-basil sauce with white wine and a touch of garlic and hot pepper. 37.99

Rigatoni, Broccoli & Chicken

Breaded chicken medallions, fresh broccoli and rigatoni tossed in a lemon garlic cream sauce. *(Lighter option: white wine garlic sauce)* Chicken 47.50 | Shrimp 50.99

Fresh-Baked Assorted Cookies

Chocolate Chunk or Butter Sugar cookies available. Choose your selection!
8 Large Cookies 15.50
16 Large Cookies 30.99

INDIVIDUAL LUNCH

SANDWICH PLATTERS

Served with Insalata.

Focaccia Sandwich Sampler

Sampler tray includes two each: Chicken Parma, Eggplant Parma, Grilled Chicken Marengo, Polpette and Delicato Italian 79.99

Specialty Wraps

Create your own tray of ten specialty wraps. Choose from among three options: Chicken Caesar, Fire-Roasted Tuscan Vegetable or a combination of both. 89.99

BOX LUNCHES ^{new}

Minimum: 8 Box Lunches per order.

Focaccia Sandwich Box Lunch

Choice of one Focaccia sandwich, a side Insalata or cup of Bertucci's Classic Soup, and a fresh-baked Chocolate Chip Cookie. \$10 per guest

Specialty Wrap Box Lunch

Choice of one specialty wrap, a side Insalata or cup of Bertucci's Classic Soup, and a fresh-baked Chocolate Chip Cookie. \$10 per guest

SANDWICH PLATTERS & BOX LUNCHES AVAILABLE DAILY TIL 3 P.M.