

GLUTEN-SENSITIVE

The ingredients in these items are inherently gluten-free! See our seasonal specials menu for more gluten-sensitive options! Before placing your order please inform your server if a person in your party has a food allergy.

GREAT BEGINNINGS

All served with our gluten-sensitive cauliflower-based flatbread.

ANTIPASTO cal 1110

A blend of sweet and savory flavors that engage the senses and prepare our guests for the many Italian courses to follow! Served with gluten-sensitive flatbread. 12.99

BRICK OVEN SPINACH & ARTICHOKE DIP **new** cal 1170

Our homemade recipe—spinach, roasted artichokes, mozzarella, and aged Italian cheeses, baked in the brick oven. Served with gluten-sensitive flatbread. 10.29

PAN SAUTÉED MUSSELS *(Cozze in Padella)* **new** cal 880 | 980

P.E.I. mussels sautéed with your choice between red sauce with chopped garlic, onions, cherry peppers, chunky tomatoes and Italian parsley, or our garlic herb white wine sauce. Served with gluten-sensitive flatbread. 13.99



ENTRÉE SALADS

ENHANCE FROM THE GRILL:  cal 190 |  cal 80 |  cal 490

INSALATA

Mixed leaf lettuce, tomatoes, cucumbers, sliced red onion and black olives topped with Pecorino Romano. 6.99 cal 480

With Grilled: Chicken 10.98 | Shrimp 11.98 | Salmon 14.98

FARMHOUSE *Perfect for sharing!*

Romaine & Iceberg with fresh mozzarella, tomatoes, bell peppers, cucumbers, roasted black olives, pepperoni and a sweet balsamic fig glaze. 10.99 cal 490

With Grilled: Chicken 14.98 | Shrimp 15.98 | Salmon 18.98

CAESAR

Romaine lettuce and shaved Asiago tossed in our own Caesar dressing.

Order without croutons. 7.99 cal 570 With Grilled: Chicken 11.98 | Shrimp 12.98 | Salmon 15.98

ARUGULA

Light and crisp baby arugula, gently tossed in our homemade lemon-herb dressing and topped with artichokes, grape tomatoes and diced cucumbers. 8.99 cal 390

With Grilled: Chicken 12.98 | Shrimp 13.98 | Salmon 16.98

ZUPPA

BERTUCCI'S CLASSIC SOUPS

Cup 3.79 | Bowl 5.49

LENTIL **new** cal 140 | 280

SAUSAGE SOUP cal 120 | 230



Chef's SPECIALTY SOUPS

CLAM CHOWDER **new**

When available.

Cup 4.79 cal 240 | Bowl 6.49 cal 490

ENTRÉE SPECIALITÀ

GRILLED CHICKEN MARENGO cal 680

Two juicy grilled chicken breasts with crisp baby arugula, cucumbers and grape tomatoes in our signature lemon-herb dressing. Order without focaccia. 15.99

SALMON* cal 890

Grilled and served with sautéed spinach and roasted rosemary potatoes. 19.29

ROASTED EGGPLANT POMODORO cal 800

Brick oven-roasted eggplant, layered with Bertucci's own pomodoro sauce, finished with melted mozzarella and served with broccoli. 13.49

BISTECA*

Grilled bistro steak medallions basted with extra virgin olive oil and herbs, and served with sautéed spinach and roasted rosemary potatoes. 18.99 cal 890

Add mushroom Marsala sauce. 2.99 cal +70 **new**

GRILLED CHICKEN MARSALA cal 1030 **new**

Tender chicken breasts grilled and topped with mushrooms in a Marsala wine sauce with broccoli and roasted rosemary potatoes. 15.99

SIDES

FIRE-ROASTED TUSCAN VEGETABLES cal 320

Order without focaccia crumbs. 5.99

ROASTED BROCCOLI cal 310

Order without focaccia crumbs. 4.99

ROASTED ROSEMARY POTATOES cal 570

Oven-roasted with rosemary, salt and olive oil. 4.99

SAUTÉED SPINACH cal 290

Fresh spinach with a touch of garlic and lemon. 4.99



SWEET ENDINGS

FLOURLESS CHOCOLATE CAKE cal 410

Dense, rich, decadent & moist, with whipped cream. 6.99

ADULT BEVERAGES

ANGRY ORCHARD HARD CIDER 5.25 cal 190

Make any cocktail gluten-free with **Tito's Handmade Vodka**.

*See foodborne illness warning on accompanying main menu.

†Bertucci's prepared this menu to meet the needs of guests following a gluten-sensitive diet. The foods on this menu are inherently gluten-free, though these items may not be suitable for the most highly sensitive or gluten-intolerant guests. While we take steps to avoid cross-contamination, we operate a scratch kitchen with shared cooking and preparation areas — including our brick ovens — so we are unable to guarantee or eliminate all possible cross-contamination. Bertucci's is not "certified gluten-free," and our core pasta and pizza dough products contain gluten. Please carefully consider your dining choices and individual dietary needs when dining with us.