

GLUTEN SENSITIVE

Made with gluten-free ingredients.

GREAT BEGINNINGS

ANTIPASTO cal 670 **new**

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. Order without grilled rosemary focaccia. 11.99

ENTRÉE SALADS

ADD FROM THE GRILL:

Chicken cal 190 3.99 | **Shrimp** cal 80 4.99 | **Salmon*** cal 490 7.99

INSALATA ✓ cal 480

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

FARMHOUSE *Perfect for sharing!* cal 490

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. 10.99

CAESAR ✓ cal 570

Romaine lettuce and shaved Asiago tossed in our own Caesar dressing with housemade garlic croutons. Order without croutons. 7.99

ARUGULA ✓ cal 390 **new**

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

ZUPPA

SAUSAGE SOUP cal 120 | 230

A Bertucci's original, with rice, spinach, onions, tomatoes and Italian sausage in a beef stock. Topped with a dab of melted mozzarella. Cup 3.49 | Bowl 4.99

Bertucci's®

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

GLUTEN SENSITIVE

Made with gluten-free ingredients.

GREAT BEGINNINGS

ANTIPASTO cal 670 **new**

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. Order without grilled rosemary focaccia. 11.99

ENTRÉE SALADS

ADD FROM THE GRILL:

Chicken cal 190 3.99 | **Shrimp** cal 80 4.99 | **Salmon*** cal 490 7.99

INSALATA ✓ cal 480

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

FARMHOUSE *Perfect for sharing!* cal 490

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. 10.99

CAESAR ✓ cal 570

Romaine lettuce and shaved Asiago tossed in our own Caesar dressing with housemade garlic croutons. Order without croutons. 7.99

ARUGULA ✓ cal 390 **new**

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

ZUPPA

SAUSAGE SOUP cal 120 | 230

A Bertucci's original, with rice, spinach, onions, tomatoes and Italian sausage in a beef stock. Topped with a dab of melted mozzarella. Cup 3.49 | Bowl 4.99

Bertucci's®

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

ENTRÉE SPECIALITÀ Add a small Insalata Salad or Caesar. Order without croutons.

GRILLED CHICKEN MARENGO cal 680 new

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

SALMON* cal 890

Grilled salmon fillet served with sautéed spinach and roasted rosemary potatoes. 18.99

ROASTED EGGPLANT POMODORO 🌱 V cal w/broccoli 800

Brick oven roasted eggplant, layered with Bertucci's own pomodoro sauce, finished with melted mozzarella and served with broccoli. 12.99

BISTECCA* cal 890 new

All new bistro steak medallions basted with extra virgin olive oil and herbs then grilled to perfection. Served with a side of sautéed fresh, tender spinach and roasted rosemary potatoes. 18.99

SIDES

FIRE-ROASTED TUSCAN VEGETABLES 🌱 V cal 290

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. Order without focaccia crumbs. 5.99

ROASTED BROCCOLI 🌱 V cal 240

Order without bread crumbs. 4.99

ROASTED ROSEMARY POTATOES 🌱 V cal 570

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

SAUTÉED SPINACH V cal 290 new

Fresh spinach with a touch of garlic and lemon. 4.99

SWEET ENDINGS

FLOURLESS CHOCOLATE CAKE cal 410

Dense, rich, decadent and moist... a chocolate lover's dream! Topped with a dollop of whipped cream. 6.99

ADULT BEVERAGES

ANGRY ORCHARD HARD CIDER cal 190 5.25

Or enjoy your favorite cocktail made with gluten free Tito's Handmade Vodka.

*See foodborne illness warning on accompanying main menu.

Bertucci's prepared this Gluten-Sensitive Menu based on the most current information available to us from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order on premises, individual foods may come into contact with one another due to shared cooking and preparation areas during normal kitchen operations. Thus we are not "certified" as "gluten free" and we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us.

2,000 calories per day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request. Before placing your order, please inform your server if a person in your party has a food allergy.

MAIN 5/17

ENTRÉE SPECIALITÀ Add a small Insalata Salad or Caesar. Order without croutons.

GRILLED CHICKEN MARENGO cal 680 new

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

SALMON* cal 890

Grilled salmon fillet served with sautéed spinach and roasted rosemary potatoes. 18.99

ROASTED EGGPLANT POMODORO 🌱 V cal w/broccoli 800

Brick oven roasted eggplant, layered with Bertucci's own pomodoro sauce, finished with melted mozzarella and served with broccoli. 12.99

BISTECCA* cal 890 new

All new bistro steak medallions basted with extra virgin olive oil and herbs then grilled to perfection. Served with a side of sautéed fresh, tender spinach and roasted rosemary potatoes. 18.99

SIDES

FIRE-ROASTED TUSCAN VEGETABLES 🌱 V cal 290

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. Order without focaccia crumbs. 5.99

ROASTED BROCCOLI 🌱 V cal 240

Order without bread crumbs. 4.99

ROASTED ROSEMARY POTATOES 🌱 V cal 570

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

SAUTÉED SPINACH V cal 290 new

Fresh spinach with a touch of garlic and lemon. 4.99

SWEET ENDINGS

FLOURLESS CHOCOLATE CAKE cal 410

Dense, rich, decadent and moist... a chocolate lover's dream! Topped with a dollop of whipped cream. 6.99

ADULT BEVERAGES

ANGRY ORCHARD HARD CIDER cal 190 5.25

Or enjoy your favorite cocktail made with gluten free Tito's Handmade Vodka.

*See foodborne illness warning on accompanying main menu.

Bertucci's prepared this Gluten-Sensitive Menu based on the most current information available to us from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order on premises, individual foods may come into contact with one another due to shared cooking and preparation areas during normal kitchen operations. Thus we are not "certified" as "gluten free" and we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us.

2,000 calories per day is used for general nutrition advice, but calorie needs vary. Additional nutritional information is available upon request. Before placing your order, please inform your server if a person in your party has a food allergy.

MAIN 5/17