VEGETARIAN MENU

APPETIZERS

Mozzarella Fritta ❁
Breaded & pan-fried, served with house-made pomodoro & fresh basil
14.99  760 cal

Garlic Knots ❁
Freshly-baked dough topped with olive oil, fresh garlic, parsley & Pecorino Romano, served with house-made pomodoro
10.99  1470 cal

Spinach & Artichoke Dip ❁
Brick oven-baked creamy spinach & artichokes with mozzarella & Romano. Served with artisan flatbread
16.99  870 cal

SOUP & SALADS

Lentil Soup ❁
Lentils, carrots, caramelized onions, sautéed garlic, balsamic vinegar & fresh spices
Cup 7.99  130 cal | Bowl 8.99  250 cal

Tomato Basil ❁
Rich, creamy soup made with fresh ripened tomatoes & garnished with house-made croutons
Cup 7.99  180 cal | Bowl 8.99  360 cal

Insalata ❁
Mixed Greens, sliced tomatoes, cucumbers, onions, olives, pepperoncini & mozzarella. Served with your choice of Balsamic Vinaigrette, Italian or Ranch
14.99  420 cal

Farmhouse Salad ❁
Mixed greens with roasted black olives, diced peppers, cucumbers, red onions, grape tomatoes & fresh mozzarella with balsamic vinaigrette & balsamic fig glaze
15.99  410 cal

BRICK OVEN BAKED PASTAS

Eggplant Parmesan ❁
Thick-cut crispy eggplant topped with house-made marinara, marinated tomatoes, fresh basil, Pecorino Romano & mozzarella, served with spaghetti
22.00  800 cal

Baked Ravioli ❁
Our home-style ravioli baked in a tomato cream sauce, topped with fresh basil & Pecorino Romano
21.00  1520 cal

Mac & Cheese ❁
Rigatoni in a creamy five cheese sauce, topped with toasted breadcrumbs
19.99  1890 cal

PASTAS

Our pastas are prepared al dente.

Fettuccine Alfredo ❁
Fettuccine tossed in Pecorino Romano cream sauce
19.99  1000 cal

Cheese Ravioli ❁
Home-style with ricotta, Parmesan, Pecorino Romano & Fontina cheese tossed with house-made pomodoro sauce, fresh basil, Pecorino Romano & Bertucci’s flavored oil
19.99  870 cal

Spaghetti Pomodoro ❁
Spaghetti served with house-made pomodoro sauce
18.99  790 cal

ARTISAN HAND-STRETCHED PIZZA

Calories listed per slice

Roasted Wild Mushroom ❁
Roasted wild mushrooms, oregano, thyme, seasoned cream sauce, Pecorino Romano & mozzarella
One Size - 18.99  320 cal

Cacio E Peppe ❁
Ricotta, seasoned cream sauce, mozzarella, Pecorino Romano, topped with fresh cracked black pepper & parsley
One Size - 18.99  300 cal

SIDES

Oven-Roasted Broccoli ❁
10.99  460 cal

Rosemary Roasted Potatoes ❁
9.99  520 cal

Tuscan Vegetables ❁
11.99  550 cal

Craft Your Own Pizza or Calzone
See main menu for details.

From the Brick Oven | Vegetarian | Gluten-Sensitive
### APPETIZERS

**Tuscan Chicken Wings**
Spicy wings marinated in lemon & rosemary
- 8 wings - 17.99  570 cal
- 12 wings - 20.99  860 cal

**See Main Menu for Pizza Descriptions**

### BRICK OVEN PIZZAS

Order any Small pizza on our gluten-sensitive cauliflower pizza crust for an additional 3.99

### SALADS

**Insalata**
Mixed Greens, sliced tomatoes, cucumbers, onions, olives, pepperoncini & mozzarella
Served with your choice of Balsamic Vinaigrette, Italian or Ranch
- 12.99  420 cal

**Farmhouse**
Mixed greens with roasted black olives, diced peppers, cucumbers, red onions, grape tomatoes & fresh mozzarella with balsamic vinaigrette & balsamic fig glaze
- 15.99  410 cal

### SOUPS

**Italian Sausage**
Sweet Italian sausage, rice, tomatoes, spinach, onions & garlic, topped with mozzarella
- Cup 7.99  180 cal
- Bowl 8.99  360 cal

**Lentil**
Lentils, carrots, caramelized onions, sautéed garlic, balsamic vinegar & fresh spices
- Cup 7.99  130 cal
- Bowl 8.99  250 cal

**Tomato Basil**
Rich, creamy soup made with fresh ripened tomatoes & garnished with house-made croutons
- Cup 7.99  180 cal
- Bowl 8.99  360 cal

### PASTAS

**Grilled Chicken Fettuccine Alfredo**
Fettuccine tossed in Pecorino Romano cream sauce
- 21.99  1190 cal

### SIDES

**Rosemary Roasted Potatoes**
Rosemary, salt & olive oil
- 9.99  520 cal

### ENTRÉE

**Chicken Bruschetta**
Roma tomato bruschetta mix, shaved Asiago & balsamic glaze.
Served with rosemary roasted potatoes & broccoli
- 24.99  720 cal

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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.