



Gluten-Free OFFERINGS

Due to shared food preparation and cooking areas, it is possible for menu items to inadvertently come into contact with a food allergen from another menu item or food preparation materials. While we do take great care to try and prevent the presence of allergens in your menu item, we are not able to guarantee that your menu item has not come in contact with potential allergens. Please speak with a member of management staff if you have special dietary needs or specific food allergies.

Antipasti & Insalate

Mussels Bianca or Marinara

steamed mussels prepared two ways: in a white wine garlic butter broth or in our homemade marinara sauce

Mozzarella Caprese

vine-ripened tomatoes, fresh mozzarella, fresh basil and basil-infused olive oil

Mixed Green Salad

mixed lettuce tossed in our signature Italian vinaigrette with red onions, pepperoncini peppers and Kalamata and green olives
(Spice up your salad with prosciutto and Gorgonzola)

Chopped Antipasto Salad

pepperoni, red onions, pepperoncini peppers, cucumbers, Roma tomatoes, Kalamata and green olives, provolone, feta and Gorgonzola with mixed lettuce in our signature Italian vinaigrette

Apple Gorgonzola Salad

Granny Smith apples, spiced walnuts, dried cranberries and Gorgonzola tossed with mixed lettuce in our signature Italian vinaigrette

Warm Tomato & Spinach Salad

fresh spinach tossed with warm balsamic vinaigrette, red onions, Roma tomatoes, spiced pecans and feta

Side Dishes

Italian Broccoli Romano

Green Beans

Rosemary Potatoes

Sausage & Peppers

mild or spicy

Italian Sausage

mild or spicy

Entrées

Chicken Limone

lemon butter sauce and capers
(request that this dish not be dusted with flour)

Chicken Saltimbocca

topped with prosciutto and sage, served with artichoke hearts, lemon, capers and lemon butter sauce
(request that this dish not be dusted with flour)

Veal Saltimbocca

topped with prosciutto and sage, served with artichoke hearts, lemon, capers and lemon butter sauce
(request that this dish not be dusted with flour)

Salmon Sorrento

lemon butter sauce, Roma tomatoes and capers
(request that this dish not be dusted with flour)

Chicken Inferno

fire-roasted tomatoes, pepperoncini peppers, red and green bell peppers, yellow onions and spicy rosa sauce
(request that this dish not be dusted with flour)

Chicken Marsala

mushrooms in a traditional Marsala wine reduction
(request that this dish not be dusted with flour)

Veal Marsala

mushrooms in a traditional Marsala wine reduction
(request that this dish not be dusted with flour)

Dolci

Ice Cream

chocolate or vanilla

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

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