

Gluten Free Menu

appetizers

Shrimp Scampi Appetizer

Tender shrimp simmered in a light garlic cream sauce. **Order without grilled crostini.**

Mussels Caruso

North Atlantic mussels cooked to order in your choice of a fragrant herbed white wine sauce or our spicy plum tomato sauce. **Order without grilled crostini.**

Antipasto Misto

Brick oven-roasted peppers, zucchini, artichokes, olives, prosciutto, fresh asparagus, broccoli, fresh mozzarella and grape tomatoes served with baby field greens and balsamic vinaigrette.

soup

Sausage Soup

A hearty soup with rice, spinach, tomatoes and sausage.

salads

Salad Vivaldi con Pollo & Bello

Baby field greens tossed with balsamic vinaigrette, grape tomatoes, roasted olives, and red onions, topped with grilled chicken and roasted Portobello mushrooms.

Insalata

Mixed leaf lettuce, grape tomatoes, cucumbers, red onions, black olives and Romano cheese.

Tomato & Mozzarella Caprese Salad

Grape tomatoes and fresh mozzarella mixed with extra-virgin olive oil and herbs, over a bed of baby field greens tossed with balsamic vinaigrette.

Caesar Salad

Crisp romaine lettuce and Bertucci's own Caesar dressing. Topped with shaved Italian cheese. Anchovies upon request. **Order without garlic croutons.**

Grilled Chicken Chopped Salad

Grilled chicken on chopped mixed leaf lettuce, cucumbers, zucchini, onions, green peppers, carrots, plum tomatoes and Romano cheese tossed with a gorgonzola cheese dressing. Garnished with a cilantro pesto sauce.

Venetian Spinach Salad with Grilled Chicken

Grilled chicken breast on top of a bed of spinach, grape tomatoes, red onions, shredded Romano cheese and balsamic vinaigrette.

Salad Giardino with Grilled Chicken

Grilled chicken breast on a mix of field greens tossed with grape tomatoes, carrots, cucumbers, green peppers, red onions, olives, shaved cheese and balsamic vinaigrette.

side dishes

Spinach & Artichokes

A delightful combination, gently sautéed with roasted garlic butter sauce and sprinkled with cheese.

Broccoli Romana

Fresh, crunchy florets flavored with roasted garlic and lemon-wine sauce. Topped with grated Romano cheese.

Red Skin Mashed Potatoes

Freshly prepared red skin mashed potatoes.

Roasted Tuscan Vegetables

Brick oven-roasted peppers, artichokes, zucchini, eggplant, broccoli, diced tomatoes and roasted garlic.

Fresh Asparagus

Tender asparagus with a touch of butter and Romano cheese.

String Beans

Sautéed with a touch of butter.

desserts

Bomba

Vanilla and chocolate gelato wrapped in chocolate with almonds and a red heart of maraschino cherry. Served open with a dollop of whipped cream and chocolate sauce.

Chocolate Budino

Rich and creamy, bittersweet chocolate mousse finished with whipped cream.

entrées

Grilled Steak & Chicken Combo*

A combination plate with 6 oz. of sliced flat iron steak, grilled, cooked to medium and a grilled lemon-thyme chicken breast over diced Tuscan tomatoes. Served with fresh asparagus and red skin mashed potatoes.

Filet Mignon with Chianti Sauce*

8 oz. center-cut beef tenderloin grilled to order, flavored with herbed butter and a Chianti sauce. Served with red skin mashed potatoes and fresh asparagus.

Balsamic Chicken

Grilled chicken breasts drizzled with a balsamic glaze. Served with string beans and red skin mashed potatoes.

Pollo Sanremo with half Insalata

Grilled chicken breasts cooked in a light lemon sauce with roasted black olives, thyme and capers. Served with asparagus and a half Insalata.

Grilled Salmon Fillet*

A grilled fillet cooked with lemon butter and fresh herbs. Served with string beans and red skin mashed potatoes.

Salmon Florentine

Norwegian salmon fillet brick oven-roasted with white wine, lemon and caper sauce on a bed of wilted baby spinach.

Eggplant Parma with String Beans

Eggplant layered with tomato sauce, provolone and grated Romano. Served with sausage soup or half Insalata.

** This item may be served undercooked. Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. For more information about food borne illness, please refer to www.fda.gov or www.cdc.gov.*

Prices and items may vary by location and are subject to change.



This menu and the information on it are provided by Bertucci's Italian Restaurant, in cooperation with the Gluten Intolerance Group® (GIG®), as a service to our guests. Bertucci's assumes no responsibility for its use and any resulting liability or consequential damages are denied. Our management teams and service staff are not trained on the intricacies of Celiac Disease or Gluten intolerance and cannot be expected to provide recommendations or other advice on the issue. All questions and requests for recommendations should be directed to Bertucci's Corporate office. Patrons are encouraged to consider the information provided, to their own satisfaction, in light of their individual needs and requirements.