

*Our dishes are served Family-Style.*

**That means each dish is meant to be shared.**

**Buca Small® serves 2 or more  
& Buca Large® serves 4 or more**

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*Add to your meal*

## FRESH BREADS

**Mozzarella Garlic Bread  
Garlic Bread**

**Cheesy Bread Florentine**  
Parmesan, mozzarella, provolone, spinach, roma tomatoes, garlic and Alfredo sauce melted on top of our house-baked Italian bread

## ANTIPASTI

**🍷 Buca Trio Platter**

fried calamari, fried mozzarella and stuffed mushrooms, served with our homemade marinara sauce

**Seafood Trio Platter**

fried shrimp, mussels marinara and fried calamari, served with our homemade marinara sauce

**Fried Mozzarella**

served with our homemade marinara sauce

**🍷 Fried Calamari**

served with our homemade spicy marinara sauce

**Mozzarella Caprese**

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

**Mini Meatballs**

made with our Italian cheese blend, sautéed in our homemade marinara, served with our house-baked Italian bread

**Mussels Bianca or Marinara**

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

**Artichoke Florentine Dip**

artichokes, spinach and roma tomatoes, baked in a creamy mozzarella and provolone sauce, served with Parmesan crostini

**Bruschetta**

roma tomatoes, fresh mozzarella, red onions, basil-infused olive oil and balsamic vinegar, served with Parmesan crostini

**Stuffed Mushrooms**

stuffed with prosciutto, cheese, sage and rosemary, served on pesto cream sauce

## INSALATE

**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

**di Beppo 1893 Salad**

mixed lettuce tossed in our signature Italian vinaigrette with pepperoni, salami, red onions, pepperoncini peppers, cucumbers, roma tomato wedges, red and yellow roasted peppers, Kalamata and green olives, provolone and feta

**🍷 Apple Gorgonzola Salad**

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

**Caesar Salad**

romaine hearts tossed in our signature Caesar dressing with roasted garlic croutons and Parmesan

**Mixed Green Salad**

mixed lettuce tossed in our signature Italian vinaigrette with red onions, pepperoncini peppers and Kalamata and green olives

**Zuppa di Giorno**

ask about our soup of the day

## PIZZA

**Spicy Arrabbiata**

spicy Italian sausage, pepperoni, caramelized red onions, Gorgonzola, mozzarella, provolone and our authentic pizza sauce

**🍷 Supremo Italiano**

spicy Italian sausage, pepperoni, bell peppers, onions, mozzarella, provolone and meat sauce

**Veggie**

eggplant, broccoli, bell peppers, mushrooms, onions, mozzarella, provolone and our authentic pizza sauce

**Bianca**

a white pizza with ricotta, fresh mozzarella, provolone, Parmesan, garlic, oregano and garlic-infused olive oil

**Pizza con Formaggio**

mozzarella, garlic-infused olive oil and our authentic pizza sauce

**Margherita**

fresh mozzarella, fresh basil and our authentic pizza sauce

**Pepperoni**

large slices of pepperoni, mozzarella, provolone and our authentic pizza sauce

## BAKED PASTA

**Baked Rigatoni**

spicy Italian sausage and meat sauce tossed and topped with mozzarella, Parmesan and ricotta

**🍷 Lasagna**

towering layers of meat sauce, ricotta, mozzarella, provolone and Parmesan

**Quattro al Forno**

cheese manicotti, chicken cannelloni, cheese ravioli and stuffed shells

**🍷 Baked Ziti**

mozzarella, provolone and rosa sauce tossed and topped with ricotta and Italian-style bread crumbs

**Chicken Cannelloni**

spinach pasta tubes filled with chicken, ricotta and mozzarella with rosa sauce

**Stuffed Shells**

pasta shells filled with spicy Italian sausage, spinach, ricotta and Parmesan with Alfredo and our homemade marinara sauces

**Cheese Manicotti**

pasta tubes filled with ricotta, mozzarella and Parmesan with Alfredo and our homemade marinara sauces

## SPECIALTY PASTA

**Chicken & Sausage Ziti**

chicken breast, mild Italian sausage, red onions, roma tomatoes and spinach in garlic cream sauce

**🍷 Spicy Chicken Rigatoni**

chicken breast, garlic, crushed red pepper and peas in spicy rosa sauce

**Linguine Frutti di Mare**

shrimp, baby clams, mussels and calamari in spicy red clam sauce

**Shrimp Florentine**

garlic shrimp, roma tomatoes and spinach with linguine in garlic butter sauce

**🍷 Shrimp Fra Diavolo**

garlic shrimp and crushed red pepper with penne in spicy rosa sauce

**Penne San Remo**

chicken breast, artichoke hearts, sun-dried tomatoes and peas in white wine cream sauce

**Fettuccine Supremo**

chicken breast, broccoli and red bell peppers in Alfredo sauce

**Macaroni Rosa**

chicken breast, cavatappi pasta, broccoli, mushrooms and peas in rosa sauce

**Chicken Carbonara**

chicken breast, prosciutto, peas and garlic in Alfredo sauce

**Penne Basilica**

chicken breast and broccoli in pesto cream sauce

**Penne alla Vodka**

garlic and crushed red pepper in creamy vodka rosa sauce

**Penne Arrabbiata**

spicy Italian sausage and crushed red pepper in our homemade marinara sauce

## TRADITIONAL PASTA

**Ravioli with Meat Sauce** cheese-filled

**Ravioli al Pomodoro** cheese-filled

**Fettuccine Alfredo**

**Spaghetti Marinara**

**🍷 Spaghetti with Meatballs**

our famous half-pound meatballs with our homemade marinara sauce

**Spaghetti with Meat Sauce**

## ENTRÉES

**Veal Parmigiana**

topped with our homemade marinara sauce and mozzarella

**Veal Saltimbocca**

lemon butter sauce, sage, prosciutto, artichoke hearts, lemon and capers

**Veal Marsala**

mushrooms in a traditional Marsala wine reduction

**🍷 Prosciutto Stuffed Chicken**

stuffed with mozzarella and prosciutto, served with our homemade marinara and pesto cream sauces

**Chicken Marsala**

mushrooms in a traditional Marsala wine reduction

**🍷 Chicken Saltimbocca**

lemon butter sauce, sage, prosciutto, artichoke hearts, lemon and capers

**Chicken Glorioso**

white wine, Alfredo sauce, artichokes and sun-dried tomatoes

**Chicken Parmigiana**

topped with our homemade marinara sauce and mozzarella

**Salmon Sorrento**

lemon butter sauce, tomatoes and capers

**Chicken Limone**

lemon butter sauce and capers

**Eggplant Parmigiana**

topped with our homemade marinara sauce, roma tomatoes, basil and mozzarella

## SIDE DISHES

**Rosemary Potatoes**

**Roasted Garlic Mashed Potatoes**

**Italian Broccoli Romano**

**Green Beans**

**🍷 Sausage & Peppers** mild or spicy

**Italian Sausage** mild or spicy

**Side of Fettuccine Alfredo**

**Side of Spaghetti Marinara**

**Meatball** half-pound

## DOLCE

**Dolce Platter**

Why settle for just one? Tiramisu, Double Dark Chocolate Cake, Homemade Cheesecake and Italian Crème Cake.

**Celebration Cake**

A delightful confection! We'll even decorate it to make your celebration extra special.

**Double Dark Chocolate Cake**

Moist dark chocolate cake with layers of rich chocolate frosting on top of our sinful chocolate sauce.

**Italian Crème Cake**

Six layers of rich lemon cake and mascarpone cheese filling, served in a pool of raspberry sauce and topped with whipped cream.

**Chocolate Chip Cannoli**

Crispy shells stuffed to order with a sweet, cannoli cream filling mixed with chocolate chips, served over a drizzle of our chocolate sauce.

**Tiramisu**

Our powerfully flavored Tiramisu features homemade ladyfingers soaked in dark rum and espresso, layered with sweetened mascarpone cheese and topped with cocoa and crumbled hazelnut biscotti.

**Homemade Cheesecake**

Rich, creamy cheesecake topped with raspberry sauce and sprinkled with toasted hazelnuts.



**DISCLAIMERS:** Before placing your order, please inform your server if a person in your party has a food allergy. While we have used reasonable efforts to prevent the introduction of the allergen of concern into the food we serve by carefully following preparation and handling procedures, we cannot guarantee that the allergens may not have been introduced during another stage of the food chain process, or involuntarily by us. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock 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.

Menu and pricing subject to change and may vary by location.