Gluten-Friendly Menu

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.

Calories are based on 1 portion of a Buca Small[®].

Appetizers

Mussels Bianca or Marinara

steamed mussels prepared two ways: in a white wine garlic butter broth or in our homemade marinara sauce 580/600 Cal

Bruschetta

Roma tomatoes, fresh mozzarella, red onions, basil-infused olive oil & balsamic vinegar (request no Parmesan crostini) 390 Cal

Mozzarella Caprese

vine-ripened tomatoes, fresh mozzarella, fresh basil & basil-infused olive oil 180 Cal

Spinach Artichoke Dip

a mixture of Italian cheeses, artichokes & fresh spinach, served with chips 400 Cal

Salads

Chopped Antipasti

pepperoni, salami, red onions, pepperoncini, cucumbers, Roma tomatoes, black & green olives, provolone, feta & Gorgonzola with mixed lettuce in our signature Italian vinaigrette 380 Cal

Caesar

romaine hearts tossed in our signature Caesar dressing & Parmesan (request no croutons) 170 Cal

Mixed Green

mixed lettuce tossed in our signature Italian vinaigrette with Roma tomatoes, red onions, pepperoncini & black & green olives (Spice up your salad with prosciutto & Gorgonzola for \$2) 220 Cal

Our dishes are never served as a a single portion, so actually you dine for a fraction of the cost!

Entrées

Request that the entrée not be dusted with flour

Chicken Limone

lemon butter sauce & capers 400 Cal



topped with prosciutto & sage, served with artichoke hearts, lemon, capers & lemon butter sauce 570 Cal

Salmon Sorrento

lemon butter sauce, Roma tomatoes & capers 680 Cal

Chicken Marsala

baby portobello mushrooms in a traditional Marsala wine reduction 410 Cal



Italian Broccoli Romano 240 Cal

Green Beans 180 Cal

Baby Portobello Mushroom Risotto 470 Cal

Sausage & Peppers mild or spicy 230 Cal

Italian Sausage

Dennerta

Ice Cream

chocolate or vanilla 100-110 Cal





2,000 calories a day is used for general nutrition advice but calorie needs vary. Additional nutrition information available upon request.

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.