

# Appetizers

## Jumbo Shrimp Cocktail

Colossal Black Tiger Shrimp, citrus poached with spicy cocktail sauce  
11.

## Garlic Toast

Fresh baked Italian bread toasted with fresh garlic & melted provolone  
5.

## Crispy Calamari

Seasoned fresh calamari with Bucci's house made marinara sauce  
9.5

## Bacon Wrapped BBQ Shrimp

Jumbo shrimp, broiled with bbq spice and wrapped with applewood smoked bacon  
9.

## Tomato Bruschetta

Fresh mozzarella, tomatoes, basil, extra virgin olive oil, balsamic vinegar, with homemade crustini  
7.

## Crab Stuffed Mushroom Caps

Stuffed with crabmeat, seasoned bread crumbs, topped with mornay sauce  
8.

## Ravioli Crustini

Crispy four cheese filled raviolis with spicy marinara sauce  
7.

## Stuffed Hot Peppers

Banana peppers stuffed with Italian sausage, oven roasted, served with Bucci's tomato sauce  
8.

## Scallops Arrabiatta

Seared jumbo sea scallops with crispy risotto cake and arrabiatta sauce  
10.

## French Onion Soup

Garlic crouton and melted provolone cheese  
6.

# Entrée Salads

## Wedge Salad

Crisp iceberg lettuce, crumbled bleu cheese, applewood bacon, candied pecans, grape tomatoes and choice of dressing  
Full 9. Half 6.5

## Chop Chef Salad

Mixed greens, honey baked ham, roast turkey, tomato, cucumber, egg, black olives, provolone cheese and choice of dressing  
Full 9.5 Half 7.

## Traditional Caesar Salad

Romaine lettuce, house made dressing & garlic croutons  
Full 7. Half 5.5

## Strawberry Salad

Mixed greens, candied pecans, strawberries, dried cranberries, goat cheese and sweet & sour celery seed dressing  
Full 9. Half 6.5

## Tuscan Salad

Romaine & iceberg lettuce, roasted red peppers, feta cheese, calamata olives, artichoke hearts and grape tomatoes, tossed in Italian dressing  
Full 9.5 Half 7.

## Sweet & Spicy Chicken Salad

Chicken tenders, sweet-spicy glaze, mixed greens, tomato, colby-jack and bleu cheese dressing  
Full 9.5 Half 7.

**Add to any salad: Chicken 3. Steak 7. Salmon 7.**

All Entree salads are available as a side salad with dinner for an additional charge

## Legendary Parmesans

Hand breaded & topped with provolone cheese and tomato sauce.

Veal 22. • Chicken 16. • Eggplant Rotolo 15.

# Pastas

## Spaghetti or Ziti

Traditional Bucci family tomato sauce with homemade meatballs, Italian sausage or meat sauce  
14.

## Shrimp & Angel Hair

Sautéed butterflied shrimp with sherry wine, mushrooms, garlic and extra virgin olive oil over angel hair pasta  
18.

## Cavatelli Al Forno

Homemade ricotta dumplings simmered in tomato sauce, topped with mozzarella cheese and baked  
17.

## Gnocchi

Pasta dumplings made from potatoes, served with tomato sauce  
17.

## Lasagna

A homemade classic, baked until bubbly and golden brown  
16.

## Mushroom Tortelloni

Filled with roasted portobello & crimini mushrooms wrapped in egg pasta in our famous blush sauce  
17.

## Ravioli

Cheese, meat or a combination of both in tomato sauce  
15.

## Linguini Clam Sauce

Choice of Red or White sauce with minced sea clams, garlic, oregano, parsley and onions  
17.

# House Specialties

## Seared Salmon

Filet cut of fresh salmon, basted in balsamic, served with sautéed spinach  
21.

## Pork Chop Milanese

Bone-in pork chop, pounded thin, Italian breaded, topped with tomato-mozzarella caprese  
17.

## Marsala

Sauteed in butter with Marsala wine & fresh mushrooms  
Chicken 16. Veal 22.

## Piccata

Sauteed in white wine, scallions & lemon butter  
Chicken 16. Veal 22.

## Francaise

Dipped in light egg batter, sauteed with lemon & white wine  
Chicken 16. Veal 22.

## Broiled Scampi Genovese

Legendary scampies, butterflied & broiled with garlic Chardonnay butter  
26.

## Chicken with Proscuitto

Lightly breaded and topped with Italian ham & roma tomatoes in a light Romano cream sauce, served over angel hair pasta  
17.

## Broiled Scrod

Baked in casserole with lemon butter & toasted bread crumbs  
16.

# Steaks & Chops

All Steaks & Chops are USDA certified and aged 28 days

## Prime Rib of Beef

Slow roasted, served with au jus and horseradish cream  
8oz. 15. 12oz. 22.

## 12 oz. NY Strip

Selected for best marbling and center cut  
25.

## 8 oz. Filet Mignon

Hand cut from the tenderloin  
26.

## Grilled Pork Chops

Marinated and grilled, served with garlic crouton  
Chop 16. Twin Chops 22.

Consuming raw or undercooked meats may be a potential health risk.