

## STARTERS

DOMESTIC & IMPORTED  
CHEESE SAMPLER 12.

Garnished with fresh fruit & served with assorted  
crackers and crostini. Serves 2-4 guests.

TOMATO BRUSCHETTA 7.

Fresh mozzarella, Roma tomato, basil,  
& garlic crostini.

CALAMARI FRITTA 10.

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

BACON WRAPPED BBQ SHRIMP 9.

Jumbo shrimp, broiled, with tanqy bbq.

BUCCI'S SIGNATURE GARLIC BREAD 5.

Fresh Italian bread with garlic butter & melted  
provolone cheese.

SAUSAGE STUFFED HOT PEPPERS 7.

Oven roasted, extra virgin olive oil, Italian  
sausage, tomato sauce.

JUMBO SHRIMP COCKTAIL 11.

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

SOUP of the DAY 5.

FRENCH ONION SOUP GRATINEE 6.

TRADITIONAL CAESAR 9.

With Grilled Chicken 11. Grilled Steak 15.

WEDGES 9.

Crisp Iceberg lettuce, crumbled Maytag bleu  
cheese, bacon, candied pecans. With dinner 5.

## BUCCI'S PASTA

*Blush Marinara, Aglio e Olio, Alfredo, & Mushroom sauces available for an additional charge.  
Served with house salad, bread & butter.*

SPAGHETTI or ZITI 14.

With meatballs or sausage, in our  
homemade tomato sauce.

BAKED LASAGNA 16.

A homemade classic, baked until  
bubbly and golden brown.

FETTUCCINE BROCCOLI ALFREDO 17.

Classic parmesan cream sauce tossed with  
fettuccine.

*Add Grilled Chicken 3.*

REGINI PRIMAVERA 17.

Medley of garden vegetables in a  
blush marinara sauce.

RAVIOLI 15.

Your choice of meat or cheese, or a  
combination of both, in tomato sauce.

## DINNER ENTREES

*Each entree is served with appropriate side, house salad, bread & butter.*

CHICKEN PICCATA 16.

Sautéed breasts of chicken in white  
wine and lemon butter.

VEAL MEATLOAF 16.

With a chianti mushroom gravy,  
served over mashed potatoes.

BALSAMIC GLAZED SALMON 21.

Pan seared, oven finished and basted  
with balsamic syrup.

CHICKEN MARSALA 16.

Sauteed in butter with Marsala wine  
and fresh mushrooms.

PORK CHOP MILANESE 18.

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

### LEGENDARY PARMESANS

Hand breaded & topped with provolone cheese & tomato sauce.  
Served with choice of pasta.

VEAL 22. CHICKEN 16. STUFFED EGGPLANT 15.

## STEAKS & CHOPS

*Bucci's Steaks and Chops are USDA certified, hand selected for best visible marbling, and aged 28 days.  
Customize your dinner with choice of topping and side dish. Each selection includes our house salad, bread & butter.*

*Choose your cut:*

8 oz. FILET MIGNON 24.

12 oz. STRIP STEAK 22.

PORK CHOP 14.

TWIN PORK CHOPS 20.

RACK OF LAMB 27.

*Choose your topping:*

COGNAC PEPPERCORN 4.

MUSHROOM BORDELAISE 4.

GARLIC SHRIMP 7.

TUSCAN STEAK TOPPING 5.

Sauteed Italian Cipollino onions,  
roasted garlic and mushrooms.

*Choose your side:*

MASHED POTATOES 3.

LYONNAISE POTATOES 3.

SAUTEED SPINACH 3.

SIDE OF PASTA 3.

Marinara or Tomato Sauce.

*20% Gratuity will be applied to parties of 8 or more.*

