

Buca's Tuscan Roadhouse

Dinner Menu

Appetizers

GAMBARETTI di CATANZANO

Tuscan shrimp cocktail-chilled marinated grilled shrimp, lemon garlic aioli, dressed Arugula

MOZZARELLA EN CARROZA

herb crusted Mozzarella baked with a Tuscan tomato sauce

BRUSCHETTA ala BUCA

grilled Tuscan bread, olive oil, garlic, tomatoes, basil and goat cheese

FIRE IN THE HOLE

fried calamari, hot peppers, arabiatta sauce

COZZE ALLA FINOCCHIO

Local mussels, grilled fennel, onion, Italian parsley, white wine

COZZE ALA PESTO

local mussels, Arugula pesto, Tuscan tomato and cream

RISOTTO

risotto with goat cheese, honey and rosemary

CARCIOFI RIPIENI

Grilled artichoke hearts stuffed with gorgonzola, wrapped with prosciutto, baked

VONGOLE DI SAN REMO

steamed Littleneck clams, tuscan tomato broth, grilled garlic crustini

POLENTA ALA GRIGLIA

grilled goat cheese polenta, Tuscan tomato sauce, Pecorino cheese

Pasta

POMODORO A TOSCANO

spaghettini with our Tuscan Tomato sauce, toasted breadcrumbs, currants & Pecorino

RUSTICA

Tagliatelle pasta tossed with roasted garlic, olive oil, anchovy, pinenuts, toasted breadcrumbs & currants

GORGONZOLA CREAM

parpadelle with Gorgonzola cream, prosciutto and peas

PASTA ALA CAPRESE

baby heirloom and plum tomatoes, fresh mozzarella, pancetta, spinach, basil and olive oil tossed with tagliatelle pasta

RAVIOLI DI FRUITTI DE MARE

Homemade jumbo seafood ravioli, light lemon cream sauce, garnished with pan seared lobster, scallops and shrimp

PASTA ALA VONGOLE

Local clams, garlic, white wine and a touch of crushed red pepper over fresh tagliatelle pasta, toasted breadcrumbs, crisped pancetta

SALSICCIA E GAMBARETTI

Hot Italian sausage, sauteed shrimp and portabella mushrooms in a spicy marinara, parpadelle pasta

Entrées

BISTECCA DI BUCCA

Grilled Ribeye steak, gorgonzola polenta, grilled asparagus

VITELLO ROSA

Veal scallopine with red wine, balsamic butter sauce, sun dried cherries, roasted potatoes

VITELLO alla PICATTA

Veal scallopine with white wine, lemon, capers, and butter, roasted potatoes

POLLO AL CHIANTI

Bell & Evans organic chicken breast in a red wine sauce with roasted garlic & tomatoes, cipolino onions, roasted potatoes

POLLO ALLA TUSCANO

Bell & Evans organic chicken breast seasoned with a fennel, garlic & sage rub, olives, Buca potatoes

GAMBERETTI ALA TOSCANA

Tuscan herbed shrimp, goat cheese risotto, lemon butter sauce, grilled asparagus

EGGPLANT PARMIGIANA

Classic Eggplant Parmigiana, pasta pomodoro

RAVIOLI DI FRUITTI DE MARE

Homemade jumbo seafood ravioli, light lemon cream sauce, garnished with pan seared lobster, scallops and shrimp

CACCIUCCO

cherrystones, mussels, scallops, calamari, shrimp and fresh catch fish in a rich tomato sauce redolent of the Tuscan Coast, garlic toast

MERLUZZO di MARLIANO

Line caught Native Cod with Pistachio crust, grilled stuffed tomato, parpadelle pasta tossed with roasted garlic, peas and Pecorino cheese

SALMONE ALLA GRIGLIA

grilled Wild Salmon, goat cheese, honey and rosemary risotto, balsamic-fig glaze

SOGLIOLA CON ARAGOSTA

Sauteed Sole and lobster, Mediterranean olives, roasted tomato, lemon basil butter, parpadelle pasta

SALSICCIA E GAMBARETTI

Hot Italian sausage, sauteed shrimp and portabella mushrooms in a spicy marinara, parpadelle pasta