

IL BUCO APERITIVO

3:30pm - 5:30pm

House-Baked Bread - \$2 per person
Trapanese fiore di sale, il Buco extra virgin olive oil

Fall Harvest Olive Oil Tasting - \$12
Taggiasca, Moraiolo Castiglione, Biancolilla

SALUMI DELLA CASA

Made in house using Flying Pigs Farm pork

18 *Selezione for two* 28 *Selezione for four*
38 *Assortito for six*

20 Prosciutto	8 Coppa di testa
9 Cacciatorini	10 Coppa
9 Finocchiona	12 Mortadella
9 Toscano	14 Culatello
9 Piccante	10 Guanciale
21 Bresaola	9 Pancetta
	9 Lardo

FORMAGGI

Selection of Alimentari artisan cheeses
one 8, three 21, five 28

RICOTTA

olive oil, lemon, salt

9

MIXED OLIVES

citrus, rosemary, bay leaf, peperoncino,
fennel pollen

7

ALIMENTARI COUNTER

Avocado alla Griglia

charred avocado, grapefruit, shiso, peperoncino

10

Bottarga

shaved celery, lemon, biancolilla olive oil

15

Anchovy Crostino

scalia cured anchovies, peperoncino,
cultured butter on buckwheat toast

9

Baccala Montecato

salt cod, potato, polenta crisps, bay leaf

12

PASTA

Cacio e Pepe

pecorino romano, black pepper
(pasta setara)

19

Lasagnette

housemade pork sausage, kale, parmigiano
(housemade pasta)

19

PANINI & SALADS

our sandwiches are served on house-made bread and dressed with first harvest
sicilian olive oil

16 **Prosciutto di Parma** *parmigiano, arugula, 10 year balsamic*

12 **Salame Rosa** *cooked salami with pistachio, salva cremasco*

14 **Salame Toscano** *peppercorn salumi, capra sarda*

17 **Roasted Porchetta** *salsa verde, mixed greens*

14 **Half Panino + Salad** *choice of half panino and seasonal salad*

12 Seasonal Market Salads

10 **Arugula Salad** *olive oil, lemon, sea salt, black pepper, parmigiano*