

IL BUCO APERITIVO

3:30pm - 5:30pm SALUMI DELLA CASA

Made in house using Flying Pigs Farm pork

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

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|----------------|------------------|
| 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 |

PASTA

Cacio e Pepe

pecorino Romano, black pepper
(pasta Setaro)
19

Lasagnette

housemade pork sausage,
kale, parmigiano
(housemade pasta)
19

DAL MARE

anchovy Scallia, celery, picholine olive
5

MIXED OLIVES

*citrus, rosemary, bay leaf, peperoncino,
fennel pollen*
7

RICOTTA

olive oil, lemon, salt
9

FORMAGGI

one 8, three 21, five 28

Cow

Parmigiano Reggiano
Cremeux de Bourgogne
Salva Cremasco
Compte
Two Sister's Gouda
Clothbound Cheddar
Caciocavallo
Shropshire Blue

Sheep

Pecorino Stagionato
Peforino Foglie di Noce

Goat

Persilles de Rambouillet
Capra Sarda
Briar Rose's Lorelei
Testun di Capra

Buffalo

Quadrella di Bufala

PANINI & SALADS

*our sandwiches are served on house-made focaccia fino 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*

September 10th