

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 - \$14

Biancolilla (Sicily), Cerasuola (Sicily), Moraiolo (Umbria)

ANTIPASTI

Salumi della Casa

house-cured heritage breed pork

20 Selezione for 2, 30 Selezione for 4, 38 Assortito

Formaggi

Selection of Alimentari artisan cheeses

8 One, 21 Three, 28 Five

House Made Ricotta

olive oil, lemon, salt

9

Mixed Olives

citrus, rosemary, bay leaf

7

Boquerones

olive oil, oregano, peperoncino

9

Burrata

cherry tomato, basil

12

Anchovy Crostino

peperoncino, cultured butter, buckwheat

9

Prosciutto Crochette

fig mostarda, horseradish, chives

12

Bottarga

shaved celery, lemon, biancolilla olive oil

15

PANINI & SALADS

Prosciutto di Parma

parmigiano, arugula, 10 year balsamic

16

Salame Toscano

peppercorn salame, capra sarda

14

Grilled Eggplant

sundried tomato, arugula, pecorino fresco

16

Roast Beef

arugula, pickled red onion, calabrian chili aioli

15

Roasted Porchetta

salsa verde, mixed greens, ciabatta

16

Arugula Salad

olive oil, lemon, parmigiano

10

Seasonal Salad

ask your server

12

Half Panino + Salad

choice of half panino and salad

14

PASTA

Cacio e Pepe

pecorino romano, black pepper

(pasta setara)

19

Lasagnette

housemade pork sausage, kale, parmigiano

(housemade pasta)

19