

IL BUCO PRANZO

ANTIPASTI

- 17 **Crispy Artichokes**
preserved lemon
- 19 **Lioni Burrata**
Eckerton Heirloom Tomatoes & basil
- 18 **Farro Salad**
quinoa, Persian cucumber, mixed radish, salva cremasco & mint
- 19 **Lattuga**
red and green gem lettuce, tarragon vinegar & anchovy
- 19 **Roasted Beets**
stone fruit, housemade ricotta, lemon, ginger & lime
- 21 **Steelhead Trout Crudo**
sea beans, Persian cucumber, lemon & Aleppo
- 21 **Gambas**
tabini, charred lemon & pickled garlic
- 19 **Riso Nero**
Venetian black rice, wild shrimp, Calabrian sausage & farm egg

PIZZA

- 17 **Pizza Margherita**
ancient grain dough, housemade mozzarella, tomatoes, spring onion & fresh basil
- Add-ons (\$2 each):
arugula, broccolini, anchovy, sausage, culatello
- 22 **Pizza Umbra**
ancient grain dough, passata, fried egg & housemade cured lonza
- 22 **Pizza Quattro Formaggi**
ancient grain dough, housemade ricotta, mozzarella, mascarpone bechemel & parmigiano reggiano

SALUMI DELLA CASA

20 Selezione for 2 30 Selezione for 4 38 Assortito

House-cured heritage breed pork

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|-----------------------|----------------------|---------------------|
| 9 <i>Cacciatorini</i> | 14 <i>Prosciutto</i> | 10 <i>Guanciale</i> |
| 9 <i>Finocchiona</i> | 14 <i>Culatello</i> | 9 <i>Pancetta</i> |
| 9 <i>Toscana</i> | 9 <i>Lardo</i> | 14 <i>Coppa</i> |
| 9 <i>Piccante</i> | 9 <i>Mortadella</i> | 14 <i>Lonza</i> |
| 14 <i>Bresaola</i> | 9 <i>Rosa</i> | |

PRIMI

- 23 **Cacio e Pepe**
Setaro Bucatini, parmigiano reggiano- infused butter, pecorino & black pepper
- 21 **Spghettini al Tonno**
tuna confit, capers, Calabrian chili & fennel pollen
- 22 **Lasagnette**
fennel sausage, Tuscan kale, passata & parmigiano reggiano
- 23 **Casarecce Trapanese**
tomato, anchovy, marcona almond & mint

SECONDI

- 30 **Smoked Senat Chicken**
cherry pepper, cilantro & garlic
- 75 **Roasted Short Rib for 2**
Castelvetrano olives, celery, horseradish, walnuts & colatura
- 32 **Local Steelhead Trout**
cedar plank roasted

PANINI

- 18 **Chicken Sandwich**
fried chicken thigh, lemon aioli, baby arugula, parmigiano reggiano & balsamic
- 15 **Eggplant**
marinated eggplant, shaved red onions, baby arugula, pecorino romano, radish, garlic, red wine vinegar
- 32 **Lobster Roll**
Maine lobster, celery, red onion, brown buttermilk crumble, mayonnaise & focaccia fino
- 19 **Short Rib**
Gorgonzola butter & onion marmalade
- 15 **Toscana**
salami toscano, capra sarda cheese, arugula & Nocellara olive oil
- 17 **Prosciutto**
prosciutto, arugula, parmigiano reggiano, balsamic & Nocellara olive oil
- 17 **Green Chorizo**
spicy pork sausage, grilled bell peppers, red onions, Calabrian aioli & fresh oregano

CONTORNI

- 12 **Wax Beans**
Tajin & pickled cherry vinegar
- 12 **Carrots Roasted Just Enough**
almond, cilantro & mint
- 12 **Caulilini**
mustard & tumeric