

IL BUCO
APERITIVO

3:30PM - 5:30PM, DAILY

COCKTAILS \$9

Tom Yum

*lemongrass-infused vodka, makrut lime,
chili, salt*

Contratto Spritz

Contratto Aperitif, prosecco, orange

WINE \$9

Prosecco, Rosé

House White, House Red

BEER \$5

Peroni

SPUNTINI \$6

Ancient Grain Focaccia

house-made by Sheena Otto

Mixed Olives

citrus, rosemary, bay leaf

Ricotta Crostino

cherry tomato, olive oil, salt

Verdure Marinate *choice of*

roasted peppers, artichokes, dried tomatoes

Boquerones

olive oil, oregano, peperoncino

Anchovy Crostino

peperoncino, cultured butter, buckwheat

Crocchette di Prosciutto

ALIMENTARI

Salumi della Casa

selezione for 2/\$20, 4/\$30, assortito \$38

house-made by Bernardo Flores

Formaggi

choice of one/\$8, three/\$21, five/\$28

selection of Alimentari artisan cheeses

Prosciutto di Parma Panino \$16

parmigiano, arugula, aceto vino rosso

Salame Toscano Panino \$14

pickled vegetables, little gem lettuce, capra sarda

Salame Rosa Panino \$12

guindilla pepper, lemon aioli, salva cremasco, arugula

Grilled Eggplant Panino \$14

almond-hazelnut romesco, marinated artichoke, little gem lettuce, chili oil

Roast Beef Panino \$15

arugula, pickled red onion, calabrian chili aioli

Arugula Salad \$10

olive oil, lemon, parmigiano

Farro Salad \$12

salva cremasco, radish, cucumber, arugula

Roast Squash Salad \$12

arugula, walnuts, dried cranberries

CUCINA

Torta Espana \$9

egg, fingerling potato, calabrian aioli, trout roe

Cacio e Pepe \$23

pecorino romano, black pepper

Lasagnette \$22

pork sausage, kale, parmigiano (house-made pasta)