

IL BUCO  
APERITIVO

3:30PM - 5:30PM, DAILY

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**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**

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**SPUNTINI \$6**

**Ancient Grain Focaccia**

*house-made by Sheena Otto*

**Mixed Olives**

*citrus, rosemary, bay leaf*

**Ricotta Crostino**

*olive oil, lemon, salt*

**Boquerones**

*olive oil, oregano, peperoncino*

**Anchovy Crostino**

*peperoncino, cultured butter, buckwheat*

**Crocchette di Prosciutto**

*fig mostarda, horseradish, chives*

**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 \$10**

*parmigiano, arugula, 10 yr balsamic*

**Salame Toscano Panino \$8**

*peppercorn salame, capra sarda*

**Grilled Eggplant Panino \$8**

*sundried tomato, mint*

**Roast Beef Panino \$10**

*arugula, pickled red onion, calabrian chili aioli*

**Arugula Salad \$8**

*olive oil, lemon, parmigiano*

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**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)*