

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

Mixed Olives

citrus, rosemary, bay leaf

7

House Made Ricotta

olive oil, lemon, salt

8

Boquerones

olive oil, oregano, peperoncino

9

Torta España

egg, fingerling potato, calabrian aioli, trout roe

9

Anchovy Crostino

peperoncino, cultured butter, buckwheat

9

Crocchette di Prosciutto

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, mint

14

Roast Beef

arugula, pickled red onion, calabrian chili aioli

15

Arugula Salad

shaved fennel, lemon, parmigiano

10

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