

# 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

### Ancient Grain Focaccia

*see counter for today's specials*

6

### 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

## PANINI & SALADS

### Prosciutto di Parma

*parmigiano, arugula, 10 year balsamic*

10

### Salame Toscano

*peppercorn salame, capra sarda*

8

### Grilled Eggplant

*sundried tomato, mint*

8

### Roast Beef

*arugula, pickled red onion, calabrian chili aioli*

10

### Arugula Salad

*olive oil, lemon, parmigiano*

8

### Farro Salad

*persian cucumber, radish, salva cremasco*

12

## PASTA

### Cacio e Pepe

*pecorino romano, black pepper  
(pasta setara)*

19

### Lasagnette

*housemade pork sausage, kale, parmigiano  
(housemade pasta)*

19