

## Buca Osteria & Enoteca

### - Sample Lunch Menu -

#### SALUMI DI BUCA

choice of 3 or 5 - \$18/\$28 served  
with seasonal preserves

daily selection

#### FORMAGGI

choice of 3 or 5 - \$18/\$28 served  
with seasonal preserves

daily selection

#### INSALATA PRANZO

##### PUNTARELLE 15

top tomato farm's roman chicory, pine nut crema, citrus,  
pangrattato aromatico

##### PROSCIUTTO E FICHI 16

prosciutto di parma, black mission figs,  
wildflower honey, pistachio, nipitella

#### FRITTI

##### OLIVE ASCOLANE 7

fried olived stuffed with sausage

##### ORECCHIO DI MAIALE 8

crisp pig's ears, sale di cervia, wild fennel

##### CERVELLO 9

lambs' brains alla saltimbocca, sicilian caper agliata

#### ASSAGGINI

##### PANE DI BUCA 6

rustic italian pagnotta, ottobratico olive oil

##### NODINI 6

warm bread knots with olive oil, rosemary, garlic, sea salt

##### OLIVE CALDE 6

warm marinated bariole olives

#### PASTE

##### SPAGHETTI ALLA CARBONARA 22

bronze die-cut spaghetti di rummo, guanciale, pecorino, black pepper, hen's egg

##### BIGOLI 22

torchio-cranked duck egg pasta, duck offal ragu, venetian spices, mascarpone, basil

##### GNOCCHI 22

buffalo ricotta dumplings, preserved tomato, pistachio pesto, parmigiano reggiano

##### CAVATELLI 24

hand rolled pasta made with abruzzese farro, calabrese pork braise,  
72 hour chicken brodo, coco bianco beans, black kale, conestoga  
eggs yolk, pecorino piccante

#### PIZZE

##### BIANCA

##### AL POMODORO

##### CARCIOFI 22

ontario artichokes, pancetta,  
duck egg yolk, pecorino romano

##### ALLA NORMA 19

preserved tomato, ontario  
eggplant, ricotta, peperoncino

##### ZUCCA 26

ontario acorn squash, scarmoza,  
burrata cheese, hazelnut  
gremolata

##### SALUMI DI BUCA 20

scarmoza, salumi di buca,  
seasonal mushrooms, savory

##### FUNGHI 28

sauteed seasonal mushrooms,  
mascarpone, gorgonzola,  
marjoram

##### BURRATA 24

preserved tomato, burrata  
cheese, ottobratico olive oil

#### CARNE E PESCE meat & fish

##### POLENTA 26

george mcgee farm's beef shortrib braised in preserved tomato, stone ground  
polenta, parmigiano reggiano, basil, ottobratico olive oil

##### BRANZINO 32

grilled whole sea bass from cyprus, bariole olives, preserved lemon,  
terre di san mauro olive oil

#### VERDURE

##### ROMANESCO

9

##### CICORIA

9