

LUNCH | \$18

CICCHETTI small bites | choice of two

FUNGHI FRITTI

fried honey mushrooms, citrus gremolata

TESTA

crisp pig's head, apple chili glaze, hazelnuts

CASTELFRANCO

heirloom radicchio, salamoia bolognese, pangrattato

NODINI

bread knots, rosemary, garlic

SPUNTINI hot plates | choice of one

POMODORO SCHIACCIATA

heirloom tomatoes, virgin mozzarella, basil, garlic

PORCHETTA PANINO

roast tuscan pork, mascarpone, apple mostarda, agliata

COZZE CALABRESE

PEI blue mussels, 'nduja, peperoncino

MELANZANE PARMIGIANA

milanese eggplant, virgin mozzarella, preserved tomatoes, arugula

DOLCE sweet | choice of two

AMARETTI

CIOCCOLATINA

CANTUCINI

ZEPPOLE

DINNER | \$28

CICCHETTI small bites | choice of two

MOSCARDINI CONSERVA

marinated baby octopus, n'duja, charred artichoke, rapini

TESTA

crisp pig's head, apple chili glaze, hazelnuts

CASTELFRANCO

heirloom radicchio, salamoia bolognese, pangrattato

CAPRESE

ontario heirloom tomatoes, barrel-aged vinegar, crema di burrata, chili

SPUNTINI hot plates | choice of one

POMODORO SCHIACCIATA

heirloom tomatoes, virgin mozzarella, basil, garlic

PORCHETTA PANINO

Roast tuscan pork, mascarpone, apple mostarda, agliata

COZZE CALABRESE

PEI blue mussels, 'nduja, peperoncino

MELANZANE PARMIGIANA

milanese eggplant, virgin mozzarella, preserved tomatoes, arugula

DOLCE sweet | choice of two

AMARETTI

CIOCCOLATINA

CANTUCINI

ZEPPOLE

FEATURED COCKTAILS

COCKTAILS DI BUCA

STALLONE ITALIANO <i>four roses bourbon, amaro montenegro, strawberry syrup, ginger beer</i>	9
IL NUOVO CANE <i>beefeater gin, cocchi rossa, grapefruit-lemon juice</i>	10.50

NON-ALCOHOLIC

TE FREDDO FICCHI BIANCHI <i>white honey fig tea, lemon juice, maple syrup</i>	5
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