

## SALUMI DI BUCA

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

daily selection

## FORMAGGI

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## INSALATA PRANZO lunch salads

### PUNTARELLE 15

roman chicory, bagna fredda, pecorino romano, conestoga hen's  
egg yolk, dill, ottobratico olive oil

### BRESAOLA E FICHI 16

black figs, cured piemontese beef eye round, whipped buffalo ricotta,  
barrel-aged vinegar, terre di san mauro olive oil

## FRITTI fried

### 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 small bites

### 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 fresh pasta

### 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, pesto genovese, parmigiano reggiano,  
ottobratico oil

### TAGLIATELLE 24

traditional pasta from emilia romagna, calabrese style pork braise, green garlic,  
chili, cipollini, pecorino, raisins

## PIZZE pizza

### BIANCA white

CON CICORILLI 22  
calabrese style pork braise, sicilian  
caper, agliata, mascarpone, apple  
mostarda

ANATRA 26  
slow cooked muscovy duck,  
butternut squash, taleggio,  
mascarpone, pine nut, sage

FUNGHI 28  
sauteed seasonal mushrooms,  
mascarpone, gorgonzola,  
marjoram

### AL POMODORO tomato

SALUMI DI BUCA 19  
smoked mozzarella, seasonal  
mushrooms, savory, salumi  
di buca

ARRABBIATA 20  
preserved tomato, chili, garlic,  
oregano, parsley, basil,  
ottobratico olive oil

BURRATA 24  
preserved tomato, local  
burrata cheese, basil, terre di  
san mauro olive oil

## CARNE E PESCE meat & fish

### FINOCCHIONA CON POLENTA 26

pork & fennel sausage, stone ground polenta, preserved tomato, parmigiano  
reggiano, basil, ottobratico olive oil

### BRANZINO 32

grilled whole sea bass from cyprus, bariole olives, preserved lemon, colina  
di brindisi d.o.p olive oil

## VERDURE

FAGIOLINI ALL'AMATRICIANA  
9

CICORIA  
9