

La buca

APERITIVI

Campari Soda • Cinzano Arancia • Negroni • La Buca Bellini • Lambrusco • Prosecco
6.50 6.50 8 10 7 10

Zuppa del giorno

Today's soup A/Q

Insalata mista

Simple salad of mixed seasonal greens 8

Bresaola, melone, rucola e Parmigiano

House cured air dried beef with melon, wild arugula and parmensan 10.50

Carpaccio di caposante crudo

Scallop carpaccio, grilled bacon and radish salad, truffled lemon vinaigrette 11.50

Radicchio Cesare

Wilted radicchio salad with a hot Italian bacon ceasar dressing 9.50

Insalata di asparagi e burrata

Salad of asparagus, burrata and tomato fonduta 10.50

Gnocchi al tartufo con pollo alla cacciatora

Truffled potato gnocchi with braised chicken, hunter's style 18.50

Agnolotti con sugo d'agnello

Green pea and mint agnolotti with braised lamb sauce 18.50

Ravioli di zucca

Pumpkin ravioli, toasted hazelnuts, fresh sage, brown butter sauce 17

Tagliatelle bolognese

Classic meat sauce 17

Bucatini

Salsiccia Housemade Italian fennel sausage, tomato sauce, spinach and ricotta 17.50

Gamberi Gulf shrimp, green chili, pancetta, gremolata 17.50

Spaghetti

Vongole Fresh steamed clams, white wine, garlic and parsley 17.50

Puttanesca Olive, caper, anchovy, red onion, garlic, chili 16.50

Pomodoro e basilico Tomato and basil sauce 14.50

Osso Buco Milanese

Centre cut veal shank braised in tomato, wine and herbs, saffron and parmesan risotto 25

Scaloppine al limone

Veal scaloppine with lemon, capers, white wine and herbs 23.50

Braciola di maiale Calabrese

Grilled pork chop with garlic, fennel and chili, vinegar peppers and fried onions 19.50

Spalla d'agnello

Roast spring lamb with baby artichokes, fresh porcini and smoked prosciutto, tiny gnocchi 23.50

Bistecca alla Fiorentina

Dry aged Tuscan style steak with arugula, parmesan, crisp onions, warm vinaigrette 26.50

Pesce del giorno

Fresh fish everyday: chef's preparation or simply grilled with lemon, olive oil and herbs A/Q

Pollo arrosto

Crispy chicken roasted with lemon, rosemary, garlic, black pepper; olive oil mashed potato 22.50

focaccia bread 3.75 | 1L sparkling mineral water 5.95 | 1L filtered still water 2.95

desserts 6.95 | dark-roast Italian coffee 2.75 with biscotti 3.75 | hot water & lemon 1.95

split charge 2.50 | Visa, Mastercard, & Interac accepted

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Bubble	glass	bottle
Ca' del Bosco Franciacorta Brut, Lombardy		90
Luna Argenta Prosecco, Treviso	10	45
Riunite Lambrusco, Emilia-Romagna	7	30
White	quartino	bottle
Marchesi di Gresy Chardonnay 2001, Piedmont		75
Inama Soave Classico 2007, Veneto		50
Plozner Tocai 2005, Friuli		50
Bidoli Sauvignon Blanc 2007, Friuli	15	45
Damilano Arneis 2007, Piedmont		45
Rocca delle Macie Vermentino 2006, Tuscany	14	40
Alasia Muscat Sec 2005, Piedmont		40
De Angelis Prato Grande Chardonnay 2007, Marche	14	40
Gabbiano Pinot Grigio 2008, Tuscany	12	35
Araldica Cortese 2007, Piedmont	10	30
Rose	quartino	bottle
Tormaresca Piara Rosato 2005, Puglia	12	35
Red	quartino	bottle
Accordini Amarone Classico 2003, Veneto		120
Rocca delle Macie Roccato 2003, Tuscany		90
Avignonesi Vino Nobile de Montepulciano 2005, Tuscany		80
De Angelis Anghelos 2006, Marches		70
Gianfranco Alessandria Nebbiolo Langhe 2006, Piedmont		65
Selvapiana Chianti Rufina 2006, Tuscany		65
Alasia Renero Pinot Noir 2001, Monferrato, Piedmont		60
Gianfranco d'Alessandria Barbera d'Alba 2007, Piedmont		60
Noi Negociants Vasca 25 Nero d'Avola 2006, Sicily		55
La Quercia Montepulciano d'Abruzzo 2005, Abruzzo	18	55
Accordini Valpolicella Classico 2007, Veneto		50
Di Majo Norante Ramitello 2004, Molise	15	45
Odoardi Savuto 2003, Calabria	15	45
Renzo Masi Chianti Rufina "Basciano" 2005, Tuscany	14	40
Apollonio Squinzano 2001, Puglia		35
Pasqua Primitivo 2006, Sicily	10	30
Dessert	glass	bottle
Tenuta Il Poggione Vin Santo 1999, Tuscany (500ml.)	14.5	80
G. Marrone Moscato d'Asti "Sole d'Oro" 2007, Piedmont (750ml.)	12	70
Maculan Dindarello 2005, Veneto (375ml.)	8.5	40