

cicchetti

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| fettunta ciabatta, garlic, olive oil | 4 |
| nodini garlic & rosemary bread knots | 6 |
| olive calde warm marinated bariole olives | 6 |
| antipasti seasonal vegetables, olive oil | 8 |
| speck alto adige igp | 9 |
| tigella bolognese skillet bun, soppressata, scamorza | 9 |
| formaggio daily selected cheese | 10 |

fritti

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| gran fritto misto selection of all 5 fritti | 35 |
| gnocco fritto warm caramelized eggplant | 9 |
| arancino tomato, 'nduja, mozzarella | 9 |
| sperlani lake erie smelts, lemon, dill zabaglione | 9 |
| funghi saskatchewan chanterelles, gremolata, lemon | 12 |
| fiori di zucchini zucchini blossoms, smoked ricotta, rosewood estates honey, 'nduja | 16 |

piatti freddi

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| sardella calabrese fermented smelts, chili, burrata, fennel pollen | 9 |
| insalata di cetrioli stark farms cucumber, goat yogurt, rhubarb | 9 |
| rughetta fisherville arugula, pine nut crema | 10 |
| insalata di pomodori sovereign farms tomatoes, water buffalo crema, basil | 12 |
| tonno crudo albacore tuna, salamoia bolognese, celery | 12 |
| burrata di buca pesto stuffed mozzarella, gremolata, alici | 19 |

schacciata

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| pesci fritti fried calamari, smelts, lemon dill zabaglione | 14 |
| porchetta roast tuscan pork, mostarda, agliata | 15 |
| dello stadio fennel sausage, sweet pepper agrodolce, senape zabaglione | 15 |
| caprese sovereign farms heirloom tomatoes, fior di latte, peperoncino, basil | 16 |

spuntini

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| gnocchi cacio e pepe ricotta gnocchi, pecorino, black pepper | 14 |
| pollo pazzo chicken thigh, bomba sauce, meyer lemon zabaglione | 14 |
| moscardini baby octopus, 'nduja, charred artichokes, rapini | 15 |
| polpette di capra sicilian-style goat & ricotta meat balls | 16 |
| braciola d'agnello milanese style lamb chop, pecorino gremolata | 19 |

spiedini

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|---|----|
| arrosticini harriston sheep, salsa all'erbe, lemon <i>*by piece</i> | 5 |
| rapa bianca fisherville white turnips, salsa verde | 10 |
| costolette beef short ribs, gorgonzola cream, cipollini | 15 |
| gamberi grilled side stripe shrimp, cunza, lemon | 16 |

Hours of Operation

Monday to Friday: 7:30am to 2am
Saturday & Sunday: 8am to 2am

Brunch

Saturday & Sunday: 9am to 4pm

Aperitivo

4pm to 7pm Daily



PLACING CANADA ON THE MENU!

fooddaycanada.ca

Rob Gentile
Chef Director

Raffaele Ventrone
Chef de Cuisine

Food Day Canada 2018

Buca.ca
