

Antipasti

Zuppa del Giorno 6.50
puree of carrot with dill and crème fraiche

Aglione al Forno 2.75
roasted whole head of garlic

Sapori Forti 8.00
baked goat cheese with anchovy,
olives and breadcrumbs

Skordalia 8.00
baked pine nut, potato and garlic dip served hot
with seasonal vegetables and crostini

Rollatini 10.00
eggplant rolls with ricotta filling roasted in tomato sauce

Antipasti Misti del Giorno 17.00
grilled eggplant, house-pickled sardines, orange-
marinated fennel, mozzarella with tomatoes, smoked trout
with pepper-caper relish

Capriccio 12.00
warm poached egg salad with arugula, baby spinach,,
bacon, garlic croutons, and a red wine vinaigrette

Insalate

Insalata Mista 6.50
organic mixed greens with house dressing,
grana padano cheese and pine nuts

Spinaci 7.50
organic spinach with marinated onions, olives,
hard-boiled eggs and feta cheese

Bietole 8.00
roasted organic gold beets with endive, radicchio,
gorgonzola dressing and walnuts

Caesar 7.00 / 8.50
organic romaine leaves, garlic croutons
and lemon and anchovy dressing

Primi

Gnocchi alla Bucci 10.00
three spinach and ricotta dumplings
baked in cream sauce

Pasta della Casa 9.00 with meatballs 14.00
spaghetti with tomato sauce, basil and
grana padano cheese

Cozze al Vapore 13.00
Canadian mussels steamed with lemon, garlic, herbs,
peperoncini and white wine served with aioli and crostini

Risotto 16.00
arborio rice with spinach, pancetta, sun-dried tomatoes,
toasted pine nuts and grana padano

Penne 15.00
pasta with a spicy pork and tomato ragù, wild hedgehog
and black trumpet mushrooms and ricotta salata

Cannelloni 17.00
fresh pasta sheets filled with smoked salmon, spinach,
leeks, lemon, ricotta and mascarpone, served
with a lemon-cream sauce

Secondi

Pesce 23.00
grilled seabass with charmoula, spicy toasted almonds,
and a ragout of ceci and grilled vegetables

Costolette 21.00
grilled pork loin chop served with fried Yukon potatoes,
roasted cauliflower, currants, pine nuts and
balsamic reduction

Pollo Fritto 18.00
fried chicken breast with a warm salad of Brussels sprouts,
squash, apples, red onions, walnuts and a whole grain
mustard vinaigrette

Contorni

fried shoestring potatoes with aioli 6.00
roasted butternut squash with sage 6.00
sautéed broccoli rabe and olives 6.00

Slow Dough Pizza

Margherita 14.00 / 16.00
tomato sauce, mozzarella, grana padano and basil

Bianca 14.00 / 16.00
whole garlic cloves poached in olive oil, basil,
grana padano, ricotta and mozzarella

Timpone 16.00 / 18.00
house-made fennel sausage, tomato sauce,
mozzarella, pecorino and oregano

Carbonara 16.00 / 18.00
pancetta, mozzarella, grana padano
and creamy egg custard

Pugliese 16.00 / 18.00
broccoli rabe, anchovies, capers,
and smoked mozzarella

Pera 16.00 / 18.00
pears, roasted onions, toasted walnuts,
mozzarella and gruyere

Salsiccia 16.00 / 18.00
Calabrese sausage, peppers, scallions,
mozzarella and feta cheese

Calzone 14.00
with a filling of roasted tomatoes, leeks, pesto,
ricotta, mozzarella and grana padano

Any pizza can be made with a gluten free crust 21.00

Bucci's Burger

6 oz of house-ground beef served on our own special bun
with grilled onions, truffle oil, aioli, tomatoes and organic
lettuce with your choice of fries or green salad 13.00

with Valle d'Aosta fontina or aged gorgonzola 14.00

TONIGHT'S SPECIAL WINE BY THE GLASS

SANGIOVESE, LUNA VINEYARDS, NAPA 2008 10.00