



**CELEBRATING OUR 25<sup>TH</sup> YEAR**  
**With good friends and good food.**  
**Thank you from all of us at Bucci's!**

**February 10, 2012**

### Primi

Zuppa del giorno — *puree of carrot with dill and crème fraiche* 6.50  
Mixed greens — *house vinaigrette, grana padano cheese and pine nuts* 6.50  
Beet salad — *endive, radicchio, gorgonzola dressing and toasted walnuts* 8.00  
Spinach — *organic baby spinach, feta cheese, olives, egg and onions* 7.50  
Caesar salad — *with romaine leaves and garlic croutons* 7.00/8.50

### Panini del Giorno

Pastrami — *grilled panino with smoked brisket, pickled vegetables, gruyere, mustard* 9.50  
Quattro Formaggio — *grilled panino with gruyere, fontina, provolone, smoked mozzarella cheeses, roasted peppers and arugula* 9.50  
Polpette — *open-faced meatball sandwich served on Bucci's bread with tomato sauce* 10.00  
Bucci's Burger — *Golden Gate natural beef ground in-house and served on our own special bun with grilled onions, truffle oil aioli and your choice of fried potatoes or green salad* 13.00  
*With Valle d'Aosta fontina or aged gorgonzola* 14.00  
Pulled Pork — *slow roasted pork shoulder with fresh slaw and Carmen's salsa* 11.00

### Pizze

Margherita — *tomato sauce, garlic, mozzarella, grana padano cheese and basil* 14.00 / 16.00  
Bianca — *poached garlic, basil, mozzarella, ricotta and grana padano cheese* 14.00 / 16.00  
Timpone — *fennel sausage, tomato, garlic, mozzarella, pecorino Romano and herbs* 16.00 / 18.00  
Pepperoni — *spicy salami, mushrooms, tomato sauce, pecorino and mozzarella* 16.00 / 18.00  
Contadina — *speck, peppers, onions, arugula, mozzarella and gruyere cheese* 16.00 / 18.00  
Zucca — *squash, leeks, roasted tomatoes, pesto, mozzarella and grana padano* 16.00 / 18.00  
Calzone — *mushrooms, peppers, onions, sun dried tomato pesto, ricotta, mozzarella* 14.00  
Additional items on a pizza — 1.00–4.00 each  
Our pizzas can be made with a gluten free crust 21.00

### Secondi

Pesce — *grilled seabass with pepper aioli and roasted winter vegetables* 17.00  
Pollo Fritto — *fried chicken with a warm salad of potatoes, bacon, greens and mustard* 16.00  
Penne — *pasta with tuna confit, broccoli rabe, ceci, garlic, peperoncini, breadcrumbs* 15.00  
Linguine con Vongole — *manila clams, garlic, herbs, white wine, lemon, olive oil* 15.00  
Crespelle — *roasted crepes filled with chicken, peppers, spinach, gruyere and, ricotta* 13.00  
Pasta della Casa — *spaghetti with tomato sauce and grana padano cheese* 9.00  
*with meatballs* 14.00

### Dolci

Cranberry-Walnut Bread Pudding with caramel sauce and whipped cream 8.00  
Bittersweet and White Chocolate Tart with whipped cream 8.00  
Goat Cheese Cheesecake with poached pears 8.00  
Vanilla Bean Custard with whipped cream 8.00  
Gelato or Sorbet — *served with a chocolate cookie* 7.00  
*Dulce de Leche or Vanilla gelato or Pear-Merlot sorbet*  
Hot Fudge Sundae — *vanilla bean gelato with hot fudge, whipped cream and almonds* 8.00  
Biscotto 2.75

Bucci's at 6121 Hollis Street, Emeryville CA 94608 510/547-4725 [www.buccis.com](http://www.buccis.com)  
One check per table. A service fee of 18% will be included for parties of five or more.

A service fee of \$2 per person/ \$10 minimum will be charged for cake service.

American Express, VISA, MasterCard, personal checks and cash are all cheerfully accepted.

Bucci's is available for special events on Sundays: please inquire at the bar for information.

We use natural and sustainably harvested meat and fish and use organic produce whenever possible.