

SALUMI DI BUCA

choice of 3 or 5 \$21/\$32
with seasonal preserves

SOPPRESSATA

cured pork and beef salami,
calabrese spices
hereford & angus, niagara

SPALLA

cured pork shoulder,
black pepper, chili
old spot, cambridge

SALSICCINE

spicy calabrese style pork sausage
whey-fed mennonite, john orofino

FINOCCHIONA

cured pork salami,
black pepper, fennel
duroc, wallenstein

SANGUINACCIO

cured pork blood sausage, rosemary,
clove, black pepper
old spot, cambridge

BRESAOLA DI MANZO

cured chianina beef eye round,
red wine, black pepper
paradise farm, ontario

PIATTI FREDDI

SPECK E MELONE

sugar cube melon, house cured speck, fisherville's arugula,
barese cucumber, wildflower honey

INSALATA CAPRESE

sovereign farm's tomato, house stretched fior di latte mozzarella,
clay pepper, barrel aged vinegar

CRUDO

SALMERINO ALPINO

cambridge bay arctic char, smoked crema fresca,
ontario zucchini, preserved ramps, herring caviar

CARNE SALATA

semi-cured paradise farm's chianina beef, porcini conserva,
pecorino moliterno, cured duck egg yolk

FORMAGGI

choice of 3 or 5 \$26/\$36
with seasonal preserves

BUFALA FRESCO

fresh water buffalo milk's cheese,
sweet and tangy
monforte, ontario

MARI JANE

water buffalo milk's cheese,
coated with herbs
monforte, ontario

BRA

cow's milk cheese, mild and tangy,
piedmont, italy

DRUNKEN BUFALA

firm water buffalo milk's cheese,
wrapped in grappa must
piedmont, italy

GORGONZOLA PICCANTE

blue-veined cheese, soft and sharp,
aged 4 months
lombardy, italy

PARMIGIANO REGGIANO

full-bodied, firm cow's milk cheese,
aged 30 months
emilia romagna, italy

PASTE

MACCHERONCINI DI CAMPOFILONE

traditional marchegian pasta, ontario roma tomato passata,
fermented peperoncino, san rocco pecorino pepato

SPAGHETTI AL NERO DI MAIALE

pork blood pasta, 'nduja, onion soffritto, ramps, smoked burrata cheese

BIGOLI

torchio extruded pasta, duck offal ragu, venetian spices, mascarpone, basil

SCIALATIELLI

peperoncino spiced pasta, tuatua clams, vine ripened tomato, garlic
scapes, pinenut gremolata, clay pepper

CAPPELETTI

ricotta and lemon stuffed pasta, sweet peas, fava,
roasted mushroom brodo, scorzone truffle

CARNE E PESCE

CAPESANTE

seared new england scallops, ontario corn, sweet peas, fennel, 'nduja

BRANZINO

grilled whole sea bass, barirole olives, preserved lemon,
terre di san mauro olive oil

FILETTO DI MANZO

george mcgee farm's canadian aaa beef tenderloin,
smooth ontario cauliflower, seasonal mushrooms, ontario apricots,
ricotta forte

COSTATA DI MANZO

george mcgee farm's canadian aaa prime rib steak, dry-aged for 60 days,
seared, finished with salmoriglio & ottobratico olive oil

FRITTI

ASCOLANE

sausage-stuffed olives

CERVELLO

lamb's brains alla
saltimbocca, agliata

GNOCCO FRITTO

tuscan spiced dumplings,
strawberry mostarda,
lardo

FIORI DI ZUCCA

ontario zucchini flowers,
stuffed with lemon ricotta

VERDURE

FAGIOLINI ALL' AMATRICIANA

ontario wax beans, guanciale, preserved tomato, pecorino romano

ZUCCHINE

ontario zucchini, white anchovy, ricotta forte, whey butter

PIZZE

BIANCA

SOPPRESSATA

grilled calabrese pork sausage,
tropea onion, taggiasche olives, chili,
pecorino pepato

ZUCCHINE

ontario zucchini, cured cherry tomato,
buffalo mozzarella,
pesto genovese

LARDO E FICHI

black mission figs, pistachio, lardo,
drunken buffalo

FUNGHI

sauteed seasonal mushrooms,
mascarpone, gorgonzola, marjoram

ASSAGINI

OLIVE CALDE

warm marinated barirole olives

NODINI

warm bread knots, olive oil,
rosemary, garlic

PANE DI BUCA

rustic italian pagnotta,
smooth eggplant

PARMIGIANA DI MELANZANE

preserved tomato, crisp eggplant,
ricotta, burrata cheese

AL POMODORO

ARRABBIATA

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

SALUMI DI BUCA

smoked mozzarella, salumi di buca,
seasonal mushrooms, savory

CAPRESE

sovereign farm's heirloom tomatoes,
buffalo mozzarella, caper agliata, basil

BURRATA

preserved tomato, burrata cheese, basil,
ottobratico olive oil

BUCA OSTERIA & ENOTECA

Food Day Canada 2018



fooddaycanada.ca

ROB GENTILE
Chef Director

JORGE FIESTAS
Chef de Cuisine