

IL BUCO RISTORANTE

Lunch Menu

Antipasti

Insalata mista -vegetarian	9,50 €
<i>mixed salad + vegetables/ balsamic vinegar/ olive oil/ parmesan</i>	
Bruschetta pomodorini -vegetarian	10,50 €
<i>confit tomatoes/ ricotta/ grana padano/ basil/ apple capers/ aceto balsamico di modena igp</i>	

Pasta fatta in Casa

homemade Mezzelune with Beef	13,50 €
<i>butter/ sage</i>	

Pasta

Spaghetti Aglio e Olio peperoncino -vegan *	9,00 €
<i>garlic/ chili/ parsley/ olive oil</i>	
Spaghetti alla Puttanesca *	9,90 €
<i>tomato sauce/ chili/ capers/ anchovies/ black olives</i>	
Spaghetti with Vongole Verace *	15,50 €
<i>venus-clam/ olive oil/ cherry tomato/ garlic/ parsley/ tomato sauce</i>	
Fettuccine with King Oyster Mushroom -vegetarian *	11,50 €
<i>garlic/ onions/ cream sauce/ herbs/ chili</i>	
Linguine with Shrimps *	12,50 €
<i>olive oil/ cherry tomatoes/ garlic/ parsley/ tomato sauce</i>	
Cappellacci with Ricotta and Spinach	11,50 €
<i>butter sauce/ tomato confit/ walnut/ parmesan</i>	
Penne with Salsiccia	12,50 €
<i>onion/ tomato/ garlic/ cream/ parsley</i>	
* You can also choose these noodles as a homemade version!	3,50 €
<i>Surcharge:</i>	

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Menu of the Day

Antipasti

green Asparagus - optional

-with fried Shrimps

-with Prosciutto di San Daniele + baked Buffalo Mozzarella

with Shrimps 18,50 €

with Prosciutto 16,50 €

breaded Sardines

parsley pesto/ garlic/ seasonal salad

16,50 €

Tuna Tartar

tuna fillet/ buffalo mozzarella/ avocado/ lemon oil/ dried tomatoes/ apple

capers/ pistachios/ parsley pesto

18,50 €

Insalata

Zucchini Blossom Salad with Ricotta Cream

kalamata-oliven-paste/ capers/ lemon/ ricotta/ parmesan/ lavender

17,50 €

Pasta fatta in Casa

homemade Fettucine with green Asparagus and Cherry Tomatoes

butter/ garlic/ pine nuts/ lemon/ oregano

19,50 €

homemade Spaghetti with Burrata -vegetarian

basil pesto/ pomegranate/ mint/ pistachios/ olive oil

22,50 €

homemade Fettucine with fresh Chanterelles -vegetarian

butter/ herbs/ garlic/ onions/ chili/ parmesan

19,50 €

homemade Fettucine with fresh Chanterelles and Guanciale

butter/ herbs/ garlic/ onions/ chili/ pecorino

22,50 €

homemade Fettucine with fresh Chanterelles + Beef Tagliata

100g beef fillet from germany/ butter/ herbs/ garlic/ onions/ chili/ parmesan

29,50 €

homemade Fettucine with fresh Sommer Truffle

parmesan/ butter

29,50 €

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Antipasti

Italian Ham and Cheese - Plate for 2 people	29,50 €
<i>salami/ mortadella/ prosciutto di parma/ grana padano/ buffalo mozzarella/ fig mustard/ confit tomatoes/ zucchini</i>	
grilled Calamaretti	16,50 €
<i>parsley pesto/ rocket/ herbs/ confit tomatoes</i>	
vegetarian Antipasti	15,50 €
<i>seasonal vegetables</i>	
Burrata -vegetarian	16,50 €
<i>confit tomatoes/ capers/ taggiasca olives/ young spinach/ olive oil/ herbs/ aceto balsamico di modena igp</i>	
Bruschetta pomodorini -vegetarian	15,50 €
<i>tomato confit/ ricotta/ grana padano/ basil</i>	
Bruschetta with Caponata -vegan	15,50 €
<i>aubergine/ celery/ carrot/ paprika/ olive oil/ tomato sauce/ olive/ capers/ pine nuts</i>	
Beef Carpaccio	15,50 €
<i>olive oil/ grana padano/ rocket/ lemon/ capers</i>	
Vitello Tonnato	15,50 €
<i>tuna sauce/ capers/ apple capers/ anchovies/ mayonaise</i>	
Antipasti Platter (vegetarian or with Meat)	for 2 people 29,50 €
<i>vegetarian: seasonal vegetables</i>	for 3 people 42,50 €
<i>with meat: seasonal vegetables/ beef carpacchio/ vitello tonnato</i>	for 4 people 54,50 €

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Insalate e Pasta

Pasta fatta in Casa

homemade Spaghetti Aglio e Olio peperoncino -vegetarian	16,50 €
<i>garlic/ chili/ parsley/ olive oil</i>	
homemade Spaghetti alla Puttanesca	19,50 €
<i>tomato sauce/ chili/ capers/ anchovies/ black olives/ parsley/ parmesan</i>	
homemade Mezzelune with Veal or Beef	20,50 €
<i>butter sauce/ sage/ parmesan</i>	
homemade Spaghetti with Vongole Verace	21,50 €
<i>venus-clam/ olive oil/ cherry tomato/ garlic/ parsley/ tomato sauce</i>	
homemade Fettuccine with King Oyster Mushroom -vegetarian	21,50 €
<i>cream sauce/ garlic/ onion/ herbs/ parmesan</i>	
homemade Fettuccine with King Oyster Mushrooms and Beef Tagliata	29,50 €
<i>100g beef fillet from germany/ cream sauce/ garlic/ onion/ herbs/ parmesan</i>	
homemade Pappardelle with Shrimps	21,50 €
<i>chili/ garlic/ parsley/ olive oil/ tomato confit</i>	
homemade Pappardelle with Ragù alla Bolognese	19,50 €
<i>beef scoop - hung for 21 days/ guanciale/ tomato/ tomato sauce/ celery/ parsley root/ carrot/ red wine/ parmesan</i>	

Pasta

Scrigni con Burrata di Puglia - vegetarian	21,50 €
<i>tomato confit/ baby spinach/ butter/ pine nuts/ lemon/ garlic</i>	
Fiocchi Cheese Pear (vegetarian)	18,50 €
<i>butter sauce/ pear/ mint/ pomegranate/ walnut/ lemon</i>	
Raviolotti al Baccala	21,50 €
<i>cod stockfish/ wild salmon caviar/ lemon/ butter sauce/ dill</i>	

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Carne, Pesce e Dolce

Piatti di Carne

Calf Liver (milk calf liver from Germany) <i>garlic or sage/ spinach/ roasted potatoes</i>	25,50 €
Saltimbocca with Sommer Salad <i>prosciutto di parma/ sage/ white wine/ butter/ mixed salad with seasonal vegetables and fruit</i>	28,50 €
Tenderloin Beef Tagliata from Germany <i>potato/ green asparagus/ gremolata</i>	34,50 €

Piatti di Pesce

breaded Sardines on Summer-Salad <i>parsley pesto/ lemon dressing</i>	25,50 €
grilled Prawns <i>spring salad/ lemon/ butter sauce/ white wine</i>	27,50 €
Pulpo <i>paprika sauce/ olive nere secche/ apple capers/ confit tomatoes/ peperonata/ potatoes</i>	31,50 €
grilled Tuna Steak on Zucchini Spaghetti <i>confit tomatoes/ herbs/ lemon oil</i>	34,50 €

Dolce

Tiramisu with Sambuca and Tonka Bean Ice Cream <i>mascarpone/ cocoa/ biscuit/ coffee</i>	12,50 €
Semifreddo <i>homemade pistachio ice cream/ orange cream/ vanilla</i>	12,50 €
Mascarpone Panna Cotta <i>raspberry sauce/ vanilla</i>	12,50 €