buco
PIZZERIA + VINO BAR

ASSAGGINI *"little tastes"*

SMALL CHOOSE THREE *14* | **LARGE CHOOSE SIX** *28*

Additional $5 ea

SUPPLÌ *2pc*
risotto balls, tomato, pesto, fior di latte, aïoli

ITALIAN SAUSAGE *1pc*
grilled, arugula, aïoli

BUCO'S VEAL MEATBALL *1pc*
parmigiano, tomato sauce

ARANCINI *2pc*
risotto balls, pesto, friulano cheese, aïoli

BACON INVOLTINI *2pc*
bacon, plum, goat cheese, balsamic glaze

PROSCIUTTO MOZZA BALL *1pc*
bocconcino, tomato sauce, parmigiano

LOBSTER + SALMON CROQUETTE *1pc*
breaded, cream cheese, lemon sour cream

BRUSCHETTE

WHIPPED RICOTTA *1pc*
vine tomatoes, mint, chili

FUNGHI MISTI *1pc*
mixed mushroom, goat cheese, truffle oil

CARNE + FORMAGGIO

GREAT FOR SHARING!
fine italian "salumi" + cheese, condiments, fresh crostini, olives

SMALL (2-4 PEOPLE) *29* | **LARGE (4-6 PEOPLE)** *38*

Add ½ burrata 8 | Add full burrata 13

ANTIPASTI

BRUSCHETTA FLATBREAD
tomato, garlic, basil, evoo, goat cheese *16*

CALAMARI FRITTI
fried calamari, garlic plum sauce *18*

BEEF CARPACCIO
mushrooms, truffle oil, arugula, parmigiano, crostini, lemon olive oil *19*

MUSSELS
spicy tomato or white wine sauce, crumbled sausage, crostini *20*

TRUFFLE PARMIGIANO FRIES
lemon truffle aïoli *12*

BURRATA
italian burrata, prosciutto, olives, crostini, evoo *21*

ZUPPA + INSALATE

With Chicken Add $6

SOUP OF THE DAY *9*

CESARE
romaine, house-made croutons, shaved parmigiano, buco house dressing *11/15*

CAPRESE
tomatoes, fior di latte, olives, basil, spicy sriracha pesto, pistachio, evoo *18*

BUCO CHOP SALAD
radicchio, romaine, cherry tomato, chickpeas, genoa salame, lemon, oregano, provolone, peperoncino *14/19*

ROASTED VERDURE
beets, fennel, root vegetables, peppers, red onion, goat cheese, arugula, brown sugar balsamic dressing *15/19*

PASTA

MUSHROOM RAVIOLI
lemon, roasted tomato, arugula, fresh herb butter *25*

BAKED RIGATONI + MEATBALLS
veal meatballs, pomodoro sauce, béchamel, buco's three-cheese blend *27*

MACARONI + CHEESE
béchamel, tomato sauce, cheddar, pancetta bacon, breadcrumb topping *22*

HOUSE-MADE RICOTTA GNOCCHI
creamy mushroom sauce, brie cheese, speck prosciutto, truffle oil, walnuts, parmigiano, arugula *25*

PAPPARDELLE
buco's bolognese meat sauce, shaved pecorino *24*

HOUSE-MADE LASAGNA
buco's bolognese meat sauce, pomodoro sauce, three-cheese blend, béchamel, parmigiano *26*

HOUSE-MADE VEAL CANNELLONI
lemon, parmigiano cream, three-cheese blend *18/24*

FROM THE GRILL

with fresh arugula salad, daily side + choice of sauce

SAUCES spicy sriracha pesto | salsa verde | garlic parmigiano aïoli

GRIGLIATA MISTA (perfect for 2)
italian sausage, chicken, porchetta *58*

RIB-EYE (perfect for 2)
16oz alberta beef, sea salt, cracked pepper, cast iron pan finished *58*

PORCHETTA
slow-roasted alberta pork bacon wrapped loin, fennel, coriander, lemon *33*

BRINED HALF CHICKEN
buco's secret spice rub, grilled + roasted *36*

BEEF SHORT RIB
red wine braised, rosemary, garlic, beef jus *37*

SABLEFISH
charred lemon, garlic butter sauce *35*

SALMON + PRAWNS
puttanesca sauce *37*

PANINI

Lunch only until 3pm

Made fresh with buco pizza dough. Served with side soup or side cesare or house salad.

VEGE
grilled zucchini, bell peppers, mozzarella, goat cheese, mixed mushrooms, garlic aïoli *19*

SHORT RIB
caramelized onion, mozzarella cheese, tomato bruschetta *21*

SPICY ITALIAN
spicy sopressata, fresh bocconcino, tomato, oregano, arugula, la bomba aïoli *19*

POLLO
roasted chicken, bell peppers, mozzarella, tomato, arugula, oregano, la bomba aïoli *19*

PIZZE *Any pizza can be made into a calzone.*

Also available with italian gluten-free flour. Add $4

ROSSA *"with tomato sauce"*

DOLCE PICCANTE
spicy sopressata, friulano cheese, truffle honey, fior di latte *21*

MARGHERITA
fresh pomodoro sauce, fresh basil, fior di latte, evoo *17*

CALABRESE
spicy sopressata, mushrooms, fior di latte *22*

PINEAPPLE
prosciutto cotto, fior di latte, grana padano *20*

PEPPERONI FUNGHI
mushroom, fior di latte *21*

VEGETARIANA
eggplant, onion, sweet bell peppers, zucchini, goat cheese, fior di latte *21*

CARNE
short rib, italian sausage, pepperoni, bacon, smoked mozzarella, fior di latte *25*

CAPRICCIOSA
artichoke, mushroom, sausage, ham, fior di latte *21*

BIANCA *"without tomato sauce"*

PORCHETTA PERFETTA
porchetta, smoked cheese, fior di latte, garlic aïoli, sun-dried tomato *22*

PROSCIUTTO
grape tomato, arugula, fior di latte, shaved parmigiano *23*

POLLO
chicken, fresh roma tomato, garlic aïoli, green onion, fior di latte *21*

FUNGHI
cremini, portobellini, oyster mushrooms, truffle oil, friulano cheese, fior di latte *22*

4-FORMAGGI
friulano cheese, parmigiano, gorgonzola, truffle honey, fried sage leaves, fior di latte, charred lemon *21*

NORDICA
speck prosciutto, friulano cheese, walnuts, honey, fior di latte *21*

SPECK + GORGONZOLA
speck prosciutto, gorgonzola sauce, roasted apple, fior di latte *22*

BBQ CHICKEN
bbq chicken, caramelized onions, bell peppers, brie cheese, fior di latte *19*

PIZZETTE *Lunch only until 3pm*

Any pizza - 8 inch size. Served with side soup or side cesare or house salad *19*

BAMBINI *"kids menu"*

MINI LASAGNA *13*

MINI MACARONI + CHEESE *11*

RIGATONI TOMATO OR CREAM SAUCE *10*

VEAL MEATBALLS
tomato sauce, crostini *12*

MINI PIZZA
pepperoni or cheese *14*

GELATO SCOOP
chocolate or vanilla *5*

Vegetarian *Gluten-Friendly*

Please let your server know of any food allergies.

ITALIAN VINO

exclusive to sorrentino's restaurant group

BOLLICINE *sparkling*

	Btl	5oz
prosecco		
organic prosecco, corvezzo VENETO 100% glera	56	14¾
organic rosé, corvezzo VENETO chardonnay/pinot blanc/glera	56	14¾
franciacorta		
marchesi antinori, cuvée royale LOMBARDIA chardonnay/pinot noir & blanc	89	

ROSÉ

calafuria, tormaresca PUGLIA 100% negroamaro	56	14¾

VINI BIANCHI *white wine*

unique varietals + blends		
argiolas vermentino di sardegna SARDEGNA 100% vermentino	69	
orvieto classico, casasole, antinori UMBRIA trebbiano/grechetto/verdello	44	11¾
pinot grigio		
vigneti del sole, pasqua VENETO 100% pinot grigio	52	13¾
chardonnay		
tormaresca PUGLIA 100% chardonnay	48	12¾
planeta, chardonnay SICILIA 100% chardonnay	119	
sauvignon blanc		
attems, frescobaldi VENEZIA GIULIA 100% sauvignon blanc	56	14¾

VINI ROSSI *red wine*

	Btl	5oz
unique varietals + blends		
'italian zinfandel', tormaresca, neprica PUGLIA negroamaro/cabernet/primitivo	52	13¾
'baby amarone', gran passione, botter VENETO merlot/corvina	56	14¾
montepulciano d'abruzzo, umani ronchi, podere, ABRUZZO 100% montepulciano	56	14¾
maculan, pinot nero VENETO 100% pinot nero	94	
cabernet sauvignon		
i feudi di romans FRIULI ISONZO 100% cabernet sauvignon	60	15¾
sangiovese		
sangiovese 'santa cristina', antinori, TOSCANA sangiovese/merlot	48	12¾
chianti, fattoria dei barbi, TOSCANA sangiovese/canaiolo nero	56	14¾
'baby super tuscan', le maestrelle, TOSCANA sangiovese/merlot/syrah	60	15¾
chianti classico, castellare, TOSCANA 100% sangiovese	89	
brunello, la palazzetta TOSCANA 100% sangiovese	139	
brunello, castello romitorio TOSCANA 100% sangiovese	159	

	Btl	5oz
merlot		
poggio alla guardia, rocca di frassinello MAREMMA TOSCANA 100% merlot	60	15¾
nebbiolo		
barolo, batasiolo, PIEMONTE 100% nebbiolo	84	
barolo, boroli PIEMONTE 100% nebbiolo	139	
super tuscan		
volpolo bolgheri, podere sapaio TOSCANA cabernet sauvignon/merlot/petit verdot	99	
il bruciato bolgheri antinori TOSCANA cabernet sauvignon/merlot/petit verdot	84	
le serre nuove bolgheri, ornellaia, TOSCANA merlot/cabernet sauv/franc/petit verdot	139	
amarone + valpolicella		
valpolicella superiore, zenato VENETO corvina/rondinella/sangiovese	56	14¾
valpolicella ripassa, zenato VENETO corvina/rondinella/oseleta	69	
amarone della valpolicella, zenato VENETO corvina/rondinella/oseleta	109	
amarone della valpolicella, tenute falezza VENETO corvina/rondinella/corvinone/oseleta	130	

CANADIAN + WORLD WINES

CANADA

	Btl
o'rourke's peak cellars, riesling 100% riesling	64

USA – CALIFORNIA

	Btl
caymus 100% cabernet sauvignon	199

ARGENTINA

	Btl	5oz
red puro 100% malbec	52	13¾

AUSTRALIA

	Btl
rosemount estate 100% shiraz	55

Buco Brunch

SATURDAY & SUNDAY

11AM - 2PM

**Windermere & St. Albert locations only*

Daily Wine Specials

BYOW MONDAYS*

Bring Your Own Wine and enjoy FREE CORKAGE!

WINE FLIGHT TUESDAYS*

4 different 3oz wine samplers for $20

1/2 OFF WINE WEDNESDAYS*

Enjoy 50% off wine by the glass and bottle

GIRLS NIGHT OUT THURSDAYS*

$7 Bellini | $7 Feature Wine | $7 Sangria

*conditions apply. See drink book for details.

2 Social Hours

AFTERNOON APERITIVO SOCIAL HOUR
LATE NIGHT SOCIAL HOUR

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