

# *Il Buco Ristorante Menu*

## **STARTERS/PRIMI**

**GARLIC OR HERB BREAD** \$4.00      **BRUSCHETTA** \$7.00

**SALADS**      **ITALIAN SALAD** *Smf* \$7.50 *Lrg* 11.50      **CAPRESE** \$9.00

**RUCOLA SALAD** \$11.00

**CRUMBED STUFFED OLIVES** \$12.50

### **CARPACCIO DI TONNO**

*Thinly sliced yellow fin tuna dressed with extra virgin oil, soy sauce and chilli*

### **CALAMARI FRITTI**

14

*Calamari lightly fried, served with rocket and balsamic mayo*

### **FIORI DI ZUCCHINE**

16.50

*Battered zucchini flowers stuffed with prawns and ricotta, served with a capsicum puree sauce*

### **GRANCHIO AL GUSCIO MORBIDO**

15

*Soft shell crab crumbed topped with IL BUCO'S tartare sauce*

### **POLIPY AFFOGATI**

17

*Braised baby octopus with white wine, oregano, garlic and napolì sauce*

### **FRITELLE DI NANNATA**

17

*White bait fritters served with shaved fennel, olives, tomato and white balsamic dressing*

### **FUNGHI DI BOSCO**

16

*Field mushroom stuffed with fresh breadcrumbs, fresh herbs, tomato and parmesan, served with pesto*

### **GAMBERI AGLIO E OLIO**

19

*Garlic prawns*

## **PASTA**

### **LINGUINE AL PORTOFINO**

20

*Linguine pasta with prawns, garlic and chilli, finished with white wine and napolì sauce*

### **PASTA CON POLPETTE**

17

*Pasta of your choice with home made pork and veal meatballs*

### **PAPPARDELLE RAGU D'ANGELO**

18

*Pappardelle pasta with slowly braised lamb shanks, cooked in a napolì sauce*

### **TORTELLINI BOSCAIOLA**

17

*Meat tortellini with mushroom and bacon and cream sauce*

### **SPAGHETTI MARINARA**

21

*Spaghetti with a medley of fresh seafood, garlic, basil, white wine, in napolì sauce*

### **PENNE AL BUCO**

16

*Penne with garlic, chilli, basil, eggplant finished with a napolì sauce*

## **GNOCCHI DI CASA**

17

*Homemade potato dumplings with your choice of pesto, napolí, or gorgonzola*

## **TRADITIONAL SAUCES ARE AVAILABLE**

*main size extra*

3.00

*ARRABIATA, AGLIO E OLIO, PESTO, BOLOGNESE,*

## **RISOTTO**

### **RISOTTO CON POLLO E FUNGHI MISTI**

19

*Risotto with chicken, mixed mushrooms and spinach, topped with parmesan shavings*

### **RISOTTO CON FRUTTI DI MARE**

21

*Risotto with prawns, calamari, pipis and chilli, finished in a cherry tomato sauce*

### **RISOTTO CON VERDURE**

17

*Risotto with fresh mixed seasonal vegetables, cooked with white wine and stock*

## **SECONDI**

### **OSSO BUCO**

24

*Veal shank, oven baked with mixed diced vegetables, served on a bed of mashed potato*

### **AGNELLO ALLA MENTA**

26

*Grilled lamb cutlets with mashed peas and fresh mint, finished in a red wine jus*

### **CONIGLIO ALLA CACCIATORE**

28

*Braised rabbit with mushrooms, white wine, green olives, on a bed of mash, finished in a napolí sauce*

### **POLLO VALDOSTANA**

26

*Chicken breast fillet with prosciutto, mozzarella, fresh mixed herbs and white wine*

### **POLLO AL BUCO**

24

*Chicken breast fillet with artichokes, semi-dried tomatoes, white wine and cream*

### **VITELLO SALTIMBOCCA**

28

*Veal topped with parma prosciutto, fresh sage, topped with mozzarella and touch of napolí*

### **VITELLO AL BUCO**

29

*Pan fried veal with prawns and shallots, finished with a pernod cream sauce*

### **VITELLO FUNGHI**

26

*Pan fried veal with mixed mushrooms, finished in a wine jus sauce*

## **PESCE**

### **GAMBERONI**

38

*Pan fried king prawns with garlic and fresh chilli, finished with white wine and cherry tomato sauce  
Served on a bed of canellini bean puree*

### **SCAMPI**

48

*Western Australian scampi with garlic, white wine, parsley, basil, fresh lemon*

### **GAMBERONI AL PEPPERONCINO**

37

*BBQ prawns with or without chilli*

### **SEAFOOD PLATTER**

58

*King prawns, whitebait fritter, soft shell crab, octopus, calamari and john dory*

### **FISH OF THE DAY**

*p.o.a*

*Please ask our wait staff*

## **FILETTO**

### **FILETTO GRIGLIA**

33

*Eye fillet steak grilled to your liking..... or with a red wine jus*

### **FILETTO FUNGHI**

34

*Eye fillet steak with mixed mushrooms, fresh herbs. touch of cream, finished in a red wine jus*

### **FILETTO IL BUCO**

35

*Eye fillet steak with fresh garlic, basil,, green peppercorns, bacon, finished in a brandy cream sauce*

### **FILETTO AL MARINAIO**

37

*Eye fillet steak topped with black tiger prawns, fresh basil, finished in pernod peppercorn cream sauce*

## **SIDE ORDERS**

**THICK HOME MADE CHIPS**

*sml 6 lrg 8*

**SHOESTRING CHIPS**

*sml 5 lrg 7*

**VEGIES**

