



# la buca

## italian café

40 northeast 28th avenue • 503.238.1058

### soups & sides

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- ~ **zuppa del giorno:** cup - 3.25, bowl - 4.50
- ~ **mediterranean olives:** imported olives marinated in lemon garlic olive oil, served with bread - 3.75
- ~ **mashed potatoes:** topped with basil pesto and olive oil - 4.00
- ~ **sauté:** broccoli or seasonal vegetables with olive oil, garlic & lemon - 3.75

### bruschetta *available at dinner only*

*add prosciutto - .75*

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- ~ **oliva:** kalamata olive tapenade - 3.50
- ~ **pomodoro:** tomato & roasted garlic - 3.50
- ~ **caprese:** tomato, fresh mozzarella & basil - 4.00

### insalate *all large salads served with an order of bread* *add chicken - 1.75* *add salmon - 2.75*

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- ~ **verdi:** mixed greens tossed with olive oil and balsamic vinegar *small 3.50, large 6.25*
- ~ **spinaci:** baby spinach with tomatoes, olives and feta dressed with a lemon-infused olive oil and balsamic vinegar *small 3.75, large 6.75*
- ~ **caesar:** romaine lettuce and croutons tossed with a traditional anchovy, garlic, lemon and parmesan aioli *small 3.75, large 6.75*
- ~ **gorgonzola:** romaine lettuce, with apple, walnuts and creamy gorgonzola dressing *small 3.75, large 6.75*

### panini *sandwiches served with a side of plain mashed potatoes, a cup of soup or a side verdi salad*

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- ~ **buffone:** roasted ham, taleggio cheese and basil pesto, grilled on a sliced rustic loaf - 8.00
- ~ **carciofi:** artichoke hearts, sundried tomatoes, roasted red peppers and fontina, grilled on a sliced rustic loaf - 7.75
- ~ **pollo e pesto:** chicken pesto salad with roma tomatoes and fontina, grilled on a sliced rustic loaf - 7.75
- ~ **polpette:** spicy pork and beef meatballs with marinara and smoked mozzarella, grilled on a hand made roll - 8.00
- ~ **fumoso:** smoked mozzarella, roasted squash, romas and red onion, grilled on a hand made roll - 7.75
- ~ **pollo caesar:** sliced chicken breast, romaine, tomatoes and caesar dressing, grilled on a hand made roll - 8.00

### pasta *served with an order of bread - additions available for all dishes, see below*

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- ~ **alfredo:** linguine tossed in a roasted garlic and parmesan cream sauce - 7.25
- ~ **pomodoro:** spaghetti tossed with a fresh basil and garlic tomato sauce - 6.25
- ~ **pesto basilico:** linguine tossed with a pesto of fresh basil, pinenuts, walnuts, garlic, parmesan and olive oil - 6.75
- ~ **puttanesca:** penne, roma tomatoes, mediterranean olives, capers, oregano, garlic, crushed red pepper with a hint of anchovy - 6.75
- ~ **vegetariana:** penne, roma tomatoes, broccoli, roasted yellow peppers and pinenuts tossed with garlic, lemon juice and x-virgin olive oil - 7.50
- ~ **polenta con maiale:** slow roasted pork with caramelized onions and peas, served on parmesan polenta in a fresh sage chianti butter sauce - 9.00
- ~ **salmone ubriaco:** nw salmon poached in vodka and cream, tossed with scallions and spaghetti - 9.00
- ~ **al forno:** penne baked with mascarpone, mozzarella, fontina and parmesan cheeses with tomato sauce - 7.25
- ~ **abituale:** penne tossed with spicy italian sausage in a parmesan & roasted garlic tomato cream sauce - 8.75
- ~ **pancetta e funghi:** penne with sautéed pancetta, mushrooms and shallots finished with dry vermouth and a hint of cream - 8.75

**additions:** *may be added to any of our menu items*

- add roasted chicken breast - 1.75*      *add salmon or prawns - 2.75*
- add spicy meat balls - 2.50*      *add broccoli - 1.25*
- add spicy italian sausage - 1.75*      *add seasonal vegetables - 1.25*
- substitute cheese ravioli or gnocchi - 3.50*

### entree *available at dinner only - served with an order of bread*

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- ~ **pollo marsala:** chicken medallions sautéed with mushrooms in a marsala wine sauce, served with mashed potatoes - 11.00
- ~ **risotto funghi e verdure:** arborio rice with mushrooms, seasonal vegetables and parmesan cheese - 9.25  
*with roasted chicken breast - 11.00*  
*with prawns - 11.50*
- ~ **pesci del giorno:** fish of the day; please see the specials board or ask your server.