



## Soups

**MINISTRONE**   
Homemade

\$5

**ZUPPA DEL GIORNO**  
Homemade

\$5

## Salads

**HOUSE SALAD**      **Half \$6**      **Full \$9**  
Crisp greens, red pepper, cucumber, carrots and roma tomato, with our house balsamic vinaigrette.

**CAESAR SALAD**      **Half \$6**      **Full \$9**

**GREEK SALAD**      **Half \$6**      **Full \$10**  
Traditional Greek salad with romaine and our garlic feta emulsion.

**EMPEROR SPINACH SALAD** **Half \$6**      **Full \$10**  
Fresh spinach, mandarin oranges, red onion, almonds, mushrooms, green pepper, raisins and sunflower seeds dressed with our feta raspberry vinaigrette.

*Chef's Suggestions*  
*Try some of these!*

**Seasoned chicken breast**      \$4

Grilled Italian or dolce flamenco

**Calamari fritte**      \$4

**Salmon centre cut fillet**

4 oz.      \$5

8 oz.      \$10

Lemon pepper or dolce flamenco seasoned

**Scallops 5 oz.**      \$7

**Sautéed Vegetables**      \$3

## Sandwiches

**DIABLO CHICKEN** 

A lightly breaded chicken breast golden fried and smothered with pepperoncini peppers, sweet green chilies, caramelized onions and melted provolone cheese. Served on a fresh Italian loaf with chipotle pepper sauce. \$6

**CHICKEN PARMESAN**

A golden fried chicken breast smothered in our rich basil marinara sauce, melted mozzarella and parmesan cheeses on a fresh Italian loaf with sliced roma tomatoes and roast red pepper aioli. \$9

**RANCHERO SANDWICH**

Sweet, smokey and spicy! A boneless chicken breast seasoned with our mixed chili spice and smothered with bacon and provolone cheese. Served on warm Italian flat bread with lettuce, tomato and ranch sauce. \$10

**BUCCA SOUVLAKI**

Two marinated chicken skewers over crisp cucumber and red onion. Enjoy the whole feast on warm Italian flat bread topped with ranch sauce. \$9

**BUCCACINO CLUBHOUSE**

A grilled and seasoned chicken breast, cappicola ham, provolone cheese, roma tomatoes, lettuce and roasted red pepper aioli on a warm Italian loaf. \$10

**BUCCA BURGER**

The burger to beat all burgers! A 6 oz. homemade patty with Bull's Eye BBQ sauce, mayonnaise, roma tomatoes, lettuce and red onion on a sesame seed kaiser. \$8

**ADD cheese, mushrooms or bacon for \$1**

**CUCUMBER & CREAM CHEESE** 

Fresh cucumbers, alfalfa sprouts, baby spinach and whipped cream cheese on a warm Italian loaf with roasted red pepper aioli. \$9

**VEAL CIABATTA** 

Tender veal cutlets are lightly breaded and golden fried then tossed with pepperoncini peppers, sweet green chilies and zesty marinara. Served on a ciabatta bun with jalapeno havarti and chipotle sauce. \$9

**CAJUN CHICKEN WRAP** 

A chicken breast seasoned with our "dolce flamenco" spice mix is julienne then wrapped up in a tomato tortilla with lettuce, tomato, jalapeno havarti and smokey chipotle sauce. \$9

**PICKEREL FRY WRAP**

In this one we wrap our lightly breaded and pan fried pickerel with some lettuce, cucumbers, sprouts and lemon dill aioli. Served in a tomato tortilla. \$10

All sandwiches come with a choice of soup, salad, penne marinara or french fries.

Lunch Menu

# Pastas

## SPAGHETTI POLPETTI

Mama Buccacino's hand rolled meatballs served in our rich marinara sauce. **\$11**

## PENNE ARRABBIATTA

A spicy roast garlic tomato sauce with Italian sausage, mushrooms, red onions and red peppers. **\$11**

## POLLO PESTO

Julienne chicken breast sautéed in a basil, pine nut, garlic and extra virgin olive oil pesto cream sauce, tossed with linguini. **\$12**

## LINGUINI CARBONARA

Smokey bacon garlic cream sauce with egg and cracked black pepper. **\$11**

*Add a 3 oz. chicken breast for \$3*

## FETTUCCINI ALFREDO

A traditional parmesan cream sauce with Italian herbs, spices, garlic and butter. **\$10**

*Add a 3 oz. chicken breast for \$3*

## SPAGHETTI CALITALIA

Spanish black olives, tangy sun dried tomatoes, crisp bell peppers and ripe roma tomatoes tossed in garlic and extra virgin olive oil, finished with green onions and creamy feta cheese. **\$11**

## GAMBIERI DI ALBERTO

Plump shrimp sautéed in a roasted curry cream sauce, tossed with red and green peppers and finished with fresh pineapple. The perfect balance between sweet and spicy. **\$12**

## SALMON PENNE

Fresh Atlantic salmon, dill, sweet peas, chopped basil in a garlic cream sauce then tossed with penne noodles and finished with crisp green onions. **\$12**

## GAMBIERI CALIENTE

Plump shrimp sautéed to perfection in a rich chili lime cream sauce with a hint of spice. Tossed with fettuccini and finished with roma tomatoes and crisp green onions. **\$12**

## FOUR CHEESE TORTELLINI

A rich blend of mozzarella, parmesan, romano and feta cheeses served up in smooth garlic cream sauce, tossed with our cheese stuffed tortellini. **\$11**

*try some...*

Chicken	<b>\$3</b>
Six shrimp	<b>\$6</b>
Salmon 4 oz.	<b>\$5</b>
Scallops 5 oz.	<b>\$7</b>
Italian Sausage	<b>\$3</b>
Sautéed Vegetables	<b>\$3</b>

# Pizzas

## MEDITERRANEAN

A southern Italian inspired pizza with spicy marinated eggplant, feta, black olives, red onions and tomatoes. **\$12**

## DELLA CARNE

An Italian meat lovers dream! Italian sausage, cappicola ham, prosciutto and pepperoni. **\$12**

## CHICKEN ALFREDO PIZZA

Our fresh garlic alfredo sauce topped with seasoned julienne chicken breast and melted mozzarella and parmesan cheeses. **\$12**

*Add sun dried tomatoes! \$2*

## BRUSCHETTA CHICKEN PIZZA

Hand pressed dough topped with our garlic basil tomatoes with sliced herb roast chicken and mozzarella cheese. **\$12**

## DELLA CASA

We've added roasted red peppers to the traditional pepperoni and mushroom! The chef likes to spice his own up with some crushed chilies and leaves it in the oven till it's well done. **\$11**

*Ask for the Chef's suggestion!*

# Build your own pizza

## BUILD YOUR OWN PIZZA

Pizza done the way you like it! Any three regular toppings. **\$11**

*Additional toppings \$2*

## ADDITIONAL TOPPINGS

Some options for toppings are:  
Italian sausage, chicken, pepperoni, cappicola ham, spinach, tomato, onions, red or green peppers, banana peppers, roasted red peppers, black olives, roast garlic, field or portabella mushrooms, sun dried tomatoes, bacon, anchovies, artichoke hearts, cheddar, feta, basil pesto, alfredo sauce, spicy eggplant, pineapple.

*If you don't see it ask your server!*

*Join us every Monday & Tuesday to enjoy any item from this page for \$9.95!*

# Lunch Menu