

Buca D'oro Ristorante

Restaurant Week

Dinner Menu Price

\$40 Per Person



January 19- February 1

Tel. 215-928-0556

Address: 711 Locust Street

Website: bucadororistorante.com

Insta: [bucadororistorante711](https://www.instagram.com/bucadororistorante711)

Facebook: [bucadororistorante711](https://www.facebook.com/bucadororistorante711)

1st Course

- Zucchini Flowers- Lightly breaded and pan-fried Zucchini Flower stuffed with ricotta cheese in a creamy brandy
- Cavolino di Bruxelles- Rosted Brussels sprouts over lemon zest ricotta cheese topped with crispy pancetta drizzled with balsamic reduction
- Cozze e Vongole – steamed mussels & clams in white wine or spicy tomato broth
- Zuppa del Giorno - soup of day
- Insalata Di Cesare –Traditional Caesar with romaine topped with grated parmigiana cheese and croutons
- Dellaspiaggia -Baby arugula topped with sliced pears, sundried tomatoes and goat cheese in a lemon pesto dressing

2nd Course

- Short Rib Ragu con Pappardelle -Braised short rib in tomato and wine sauce tossed with homemade pappardelle pasta
- Gnocchi Gorgonzola- Potato based pasta, in a creamy gorgonzola sauce
- Cheese Ravioli- Homemade Cheese ravioli with Shrimp and cherry tomatoes in a creamy pesto sauce
- Pollo Parmigiana – chicken cutlet breaded with mozzarella & tomato sauce with a side of pasta in the same sauce
- Barramundi- Grilled halibut served over risotto with cherry tomatoes and capers in a garlic white wine lemon sauce
- Veal Marsala- Veal medallions with wild mushrooms in a marsala wine and demi-glazed sauce. Served with a side of pasta, same sauce

3rd course

- Choice of desserts of the day

Speciality Cocktails

Bourbon Old Fashioned Jim Beam Black Bourbon, sugar syrup, Dash Angostura bitters, orange peel \$15

Negroni Roku Gin, Campari, Sweet Vermouth \$15

*Consuming raw or uncooked seafood or meats may cause foodborne illness

* The pre-fixed menu is per person and cannot be shared