BUCA 19
GOLFOOD & WINE

APPETIZERS

CREATED WITH FRESH, LOCALLY-SOURCED INGREDIENTS

PINK TACO

Homemade arugula tacos with local salmon tartare° (Zobec
Farm, Trieste), homemade guacamole and fresh sprouts - 17,90€
(1,3,4,6,7)

Recommended pairing:
Ribolla gialla, Fiegl, Oslavia (GO)

THE FARMER'S TIME

22-month aged cured ham and 60-day aged Tabor cheese (both from local producer Gruden-Zbogar, Trieste), homemade pickled vegetables and artisanal jam inspired by the chef's creativity - 16,50€
(1,7,8,9)

Recommended pairing:
Merlot, Tenuta Villanova (GO)

THE SEA IN THE FIELD

Seafood salad with octopus*, cuttlefish° and prawns°, served with fresh vegetables and lemon gel - 16,90€
(1,2,4,9,14)

FRESH HARMONY

Zucchini roll filled with fresh local goat ricotta (Gruden-Zbogar, Trieste), artisanal marinated anchovies from the Upper Adriatic (Cape Trieste, Trieste), fermented milk and mint oil - 14,50€
(1,4,7)

VESUVIAN GARDEN

Caprese with local buffalo mozzarella (Latteria d'Aviano, PN), fresh yellow cherry tomatoes, semi-dried red Piennolo tomatoes from Mount Vesuvius, fresh basil, and olive powder - 14,90€
(7)

FIRST COURSES

ALL OUR PASTA IS HOMEMADE

SEA'S EMBRACE

Homemade bronze-drawn spaghetti° with scampi,* prawns*, shrimp*, yellow and red cherry tomatoes, parsley emulsion, and a hint of citrus - 17,50€
(1,2,3,7,9)

Recommended pairing:
Friulano, Tenuta Villanova (GO)

SICILIAN SUNSET

Homemade bronze-drawn buckwheat tagliatelle with red pesto (sun-dried tomatoes, almonds, Parmigiano Reggiano, basil) and crispy goose speck - 15,90€
(1,3,7,8)

THE COOK AND THE FISHERMAN

Every evening, the sea becomes dinner in the hands of those who wait at home

Handmade wild garlic ravioli° filled with daily-selected fish, smoked barbecue potatoes, and shellfish* velouté - 16,90€
(1,2,3,4,7,9)

Recommended pairing:
Friulano, Tenuta Villanova (GO)

WHEN PARMIGIANA BECOMES LASAGNA

Mini lasagna made with homemade basil pasta, San Marzano tomato sauce, fiordilatte mozzarella, and roasted eggplant cream - 13,90€
(1,3,7,9)

Cover charge, bread* and service: €2.00 per person

° Fresh ingredients or preparations made in-house are blast chilled to ensure food safety, in compliance with EC Regulation 852/2004

*Ingredients purchased frozen, deep-frozen or previously frozen, in accordance with current regulations (EU Regulation 1169/2011 – Articles 9 and 44)

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MAIN COURSES

INGREDIENTS CAREFULLY SELECTED TO ENSURE THE FINEST QUALITY

ATLANTIC PEARL

From the deep waters of the Canary Islands, a carefully raised sea bass with an authentic taste

Low-temperature oil-cooked Acquanaria sea bass° fillet, steamed daikon, and undercover manioc "it looks like a potato, but it's not"
24,50€
(1,4,7)

Recommended pairing:
Ribolla gialla, Fiegl, Oslavia (GO)

GOLDEN TEMPTATION

Mixed fried seafood consisting of breaded anchovies*, panko-crusted prawns*, red mullet fillets*, and calamari*, homemade black garlic mayonnaise - 18,50€
(1,2,3,4,14)

Recommended pairing:
Prosecco Col Sandago (TV)

MEDITERRANEAN TENTACLE

Grilled octopus* tentacles, potato cubes, slow-cooked purple carrots, lemon oil and homemade black garlic mayonnaise - 23,50€
(3,4,14)

TENDER DELIGHT

Sous-vide beef medallions (Gruden-Zbogar, Trieste), baby zucchini, buttered potatoes, and beef jus - 25,00€
(1,7,9,10)

SCENTS OF THE SOUTH

Soy-glazed eggplant, buffalo mozzarella mousse, San Marzano tomato coulis, and red Tropea onion gel - 14,90€
(1,3,6,7)

THE CHEF RECOMMENDS TWO THREE-COURSE TASTING MENUS, ONE FEATURING FISH AND THE OTHER MEAT, EACH PAIRED WITH A WINE SELECTED TO ENHANCE EVERY FLAVOR

EARTHBOUND JOURNEY

THE FARMER'S TIME

↘ **SICILIAN SUNSET**

↘ **TENDER DELIGHT**

Recommended pairing: Cabernet Sauvignon – Castello di Spessa
Available by the bottle only

Structured and harmonious, with notes of red fruits and delicate spices. Perfectly suited to accompany every nuance of our meat tasting journey

VOYAGE OF THE SEA

PINK TACO

↘ **THE COOK AND THE FISHERMAN**

↘ **MEDITERRANEAN TENTACLE**

Recommended pairing: Vitovska – Kante
Available by the bottle only

A native wine from Trieste, mineral and floral, with elegant herbal notes and a freshness that perfectly complements every nuance of the sea

A LOCAL AMARO, ON US, TO END YOUR EXPERIENCE ON THE PERFECT NOTE

The amaro is reserved for guests who choose and fully enjoy the recommended tasting menu, without sharing

Cover charge, bread* and service: €2.00 per person

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*Ingredients purchased frozen, deep-frozen or previously frozen, in accordance with current regulations (EU Regulation 1169/2011 – Articles 9 and 44)

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DESSERTS

A TREAT FOR THE SENSES

AMONG THE CLOUDS

Vanilla namelaka balloon, gin-marinated pineapple, cocoa marquise with white chocolate mousse, and citrus gel - 7,90€
(1,7)

THE INCOMPLETE SPHERE

Half-sphere of pistachio mousse with strawberry coulis and vanilla cream - 7,50€
(3,7,8)

PIRATE'S SIP

Mojito semifreddo, mint gel, dried lime and mint powder.
Contains a light alcoholic note of rum - 7,00€
(1,3,7)

REGIONAL HERBAL LIQUEURS & SPIRITS

ARTISANAL AMARI AND SPIRITS, CAREFULLY SELECTED TO SURPRISE AND DELIGHT YOU

KNEZ, Trieste

-Pelinkovac, 27% vol

Double Gold at the Berlin World Wine & Spirits Competition 2024

Intense aroma, balanced flavor, with herbal, rounded notes — predominantly bitter with a hint of sweetness 5,50€

-Liquore di Terrano 17% vol

Triple Gold at the Berlin World Wine & Spirits Competition 2024

Amid intense violet hues, fruity aromas of raspberry, orange, rosemary, and cinnamon unfold 5,50€

LIQUORERIA FRIULANA, Spilimbergo

-Cocolàr, Nocino di Spilimbergo, 34% vol

Awarded the Gold Medal at the Merano WineFestival

Intense and enveloping artisanal liqueur, with notes of green walnut, warm spices, and the unmistakable soul of Friuli 6,00€

AMARO DEL CARSO, Trieste

-Amaro del Carso, 30% vol

Amaro of the Year 2025 at the Berlin International Spirits Competition

Artisanal amaro made with medicinal herbs from the Trieste Karst, featuring notes of thyme, savory, and rosemary, enriched with sea water and samphire 6,00€

PIOLO & MAX, Trieste

-Amaro di Trieste, 40% vol

Ranked third-best amaro in the world by Wine Enthusiast and winner of the 2024 Golden Bottle Award for Best Italian Amaro

Bold and balsamic, with notes of hops, gentian, and alpine herbs 6,00€

-Chocoliquor Fleur De Sel, 17% vol

Chocolate cream liqueur with a touch of sea salt from the Piran Salt Pans (Slovenia), enhancing the flavor of dark chocolate 6,00€

Espresso coffee 2,0€

Grappa Sarpa di Poli, 40% vol 5,00€

Grappa Sarpa Oro di Poli, 40% vol 6,00€

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WHITE WINES

KANTE, Duino Aurisina (TS)

"La Bora", Venezia Giulia IGT, 2018, 12,5% vol

100% Chardonnay
Aroma: refined bouquet combining freshness, salinity and minerality
Palate: yellow fruit, citrus notes, complex and elegant

70,00€ --

KANTE, Duino Aurisina (TS)

Vitovska, Venezia Giulia IGT, 2022, 12% vol

Indigenous grape variety
Aroma: intense, with floral notes, green apple, basil, and rosemary
Palate: fresh and savory, with a long, persistent finish

34,00€ --

CASTELVECCHIO, Sagrado (GO)

Malvasia Organic, Carso DOC, 2023, 13% vol

Aroma: elegant and intense, with fruity notes and hints of pear
Palate: well-balanced, with savory nuances, intense, persistent finish

31,00€ --

TACOLI ASQUINI, Bicinicco (UD)

Pinot Bianco, Venezia Giulia IGT 2024 13% vol

Aroma: pear, apple, with herbal and mineral notes
Palate: medium-bodied, fresh, with excellent sapidity

29,00€ --

SOC. AGR. FIEGL, Oslavia (GO)

Sauvignon, Collio DOC, 2022, 13% vol

Aroma: bay leaf, basil, sage, mint, intense and complex
Palate: fresh and vibrant, with a long, persistent finish

27,50€ --

Ribolla Gialla, Collio DOC, 2022, 12,5% vol

Indigenous grape variety
Aroma: white flowers and fresh fruit — elegant and complex
Palate: dry and mineral, with lively freshness and harmonious balance

27,50€ 4,80€

TACOLI ASQUINI, Bicinicco (UD)

Pinot Grigio, Friuli DOC 2024 13% vol

Aroma: pleasant fruity aroma
Palate: fresh, smooth, with good sapidity

24,00€ 4,00€

SPARKLING WINES

KANTE, Duino Aurisina (TS)

"KK", Méthode Champenoise Zero Dosage, 12,5% vol

Elegant and enveloping, with a fine and refined perlage
Aroma: citrus notes, bread crust, and almonds
Palate: vibrant and fresh, with a distinguished savory touch

35,00€

TACOLI ASQUINI, Bicinicco (UD)

Ribolla Gialla Sparkling Brut, 12% vol

Extremely fine and persistent bubbles
Aroma: Delicate notes of peach, apple and fig
Palate: Structured and lively, with an elegant finish

31,00€ --

COL SANDAGO, Susegana (TV)

Sparkling Prosecco, Treviso DOC, Extra Dry, 11,5% vol

A fine and long-lasting sparkle
Aroma: pleasant and typically fruity
Palate: smooth, harmonious, and persistent

25,00€ 4,50€

RED WINES

CASTELLO DI SPESSA, Capriva del Friuli

Cabernet Sauvignon, Friuli DOC, 2021, 13,5% vol

Aroma: notes of ripe red berries and delicate sweet spices
Palate: plum and red fruit, warm, smooth, and persistent

29,00€ --

SOC. AGR. FIEGL, Oslavia (GO)

Cabernet Franc, Collio DOC, 2021, 12,5% vol

Aroma: clear herbal tones, intense and persistent
Palate: generous body, with a smooth and refined character

27,50€ --

TENUTA VILLANOVA, Villanova di Farra (GO)

Merlot, Friuli Isonzo DOC, 2021, 13% vol

Aroma: notes of black cherry, blackberry, and blueberry
Palate: warm and enveloping, with soft tannins

24,00€ 4,00€

WATER

Treated and microfiltered drinking water
still or sparkling 0,75 lt 2,50€

Gluten-free pasta available. However, we cannot guarantee the complete absence of gluten traces.
If you have any food allergies or intolerances, please inform our staff. We are at your full disposal.

In accordance with the food labeling regulations set out in Regulation (EU) No. 1169/2011, we inform our valued guests that all food served in this establishment may contain one or more of the following allergens:

1: Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut, or their hybridized strains.
2: Crustaceans and crustacean-based products
3: Eggs and egg-based products
4: Fish and fish-based products
5: Peanuts and peanut-based products
6: Soy and soy-based products
7: Milk and milk-based products (including lactose)

8: Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium occidentale), pecan nuts (Carya illinoinensis – Wangenh. – K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia)
9: Celery and celery-based products

10: Mustard and mustard-based products
11: Sesame seeds and sesame-based products
12: Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/l in terms of total SO_2
13: Lupin and lupin-based products
14: Molluscs and mollusc-based products
Please note that, regardless of the ingredients used, every dish may contain traces of any allergen listed above