
il Buco

Lunch

Friday, November 2nd

Cestino di Pane, Sale, Olio 5/8

*house baked bread basket with
Trapanese fiore di sale, il Buco extra virgin olive oil*

Zuppa 11

purée of celery root, sunchoke chips, chives

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Garganelli 23

*house made pasta, romanesco,
walla walla onions, pine nuts, pangrattato*

Tagliatelle 24

*house made egg pasta, heritage pork, beef & veal ragù,
parmigiano*

Spaghetti 23

*artisan dried pasta, Long Island cockles,
scallions, Calabrian chili, parsley*

Risotto 24

*Principato di Lucedio carnaroli rice,
Oregon porcini, thyme, pecorino di fossa*

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Pesce 29

*grilled filet of Montauk albacore tuna,
avocado purée, baby beets, satsuma mandarins*

Pollo 30

*cast-iron seared Bella Bella Farm baby chicken,
green farro, pomegranate, green grapes, tabini*

Bistecca 36

*grilled Painted Hills Farm wagyu skirt steak,
fingerling potatoes, cabbage marmalade, french arugula*

il Buco's Classic

Umbrian Porchetta Panino 16

*slow-roasted Flying Pigs Farm heritage pork
with wild fennel pollen and rosemary on ciabatta*

Olive Oil Tasting 16

*we are offering distinct extra virgin olive oils
to complement your meal - a tasting of all three*

Biancolilla

*delicate and fruity with notes of orange blossom
and a soft, spicy finish - Trapani, Sicily*

Cerasuola

*a hearty varietal, fruity and fresh with very green flavors; floral and
herbaceous, finishing with slightly bitter, spicy
and sweet flavors - Trapani, Sicily*

Moraiolo

*a powerful, dark green, superior fruit with a grassy aroma
and spicy finish - Foligno, Umbria*