
il Buco

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 12

purée of honeynut squash, sweet potatoes, chives

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Messi Rigatoni 24

*artisan dried pasta, heritage pork, beef, veal ragù,
parmigiano*

Tagliatelle 26

*house made egg pasta, black mission fig,
Alimentari pancetta, pecorino di fossa*

Spaghetti 24

*artisan dried pasta, Maine bouchot mussels,
scallions, Calabrian chili, parsley*

Risotto 26

*Principato di Lucedio carnaroli rice,
black trumpet, thyme, pecorino di fossa*

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Pesce 32

*seared filet of Atlantic steelhead trout,
green farro, pomegranate, salsifis, black garlic*

Agnello 36

*cast-iron roasted Hudson Valley lamb tenderloin,
sweet red peppers, fingerling potatoes, salsa rossa*

Vitello 38

*grilled Provitello Farm veal chop,
roasted baby carrots, spigarello, salsa verde*

Bistecca 40

*grilled Painted Hills Farm strip loin,
white turnips, radish, pearl onion, anchovy butter*

*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 olive, 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*

