

# IL BUCO BRUNCH

## ANTIPASTI

- 17 **Crispy Artichokes**  
*preserved lemon*
- 17 **Ricotta and Cherries**  
*housemade ricotta, pickled cherries & il Buco Aceto Rosso*
- 18 **Farro Salad**  
*Persian cucumber, mixed radish & salva cremasco*

## UOVA & ALTRO

- 14 **Avocado Toast**  
*8-minute egg, anchovy & aleppo pepper*
- 18 **Short Rib Hash**  
*sunny side egg & salsa verde*
- 12 **Torta d'Espagna**  
*potato, mushroom, farm egg, onion, arugula & parmigiano*
- 16 **Breakfast Sandwich**  
*farm egg, housemade salame rosa, fontina & focaccia fino*
- 17 **Pizza Margherita**  
*ancient grain dough, housemade mozzarella, tomatoes, spring onion & fresh basil*

Add-ons (\$2 each):

*arugula, broccolini, anchovy, sausage, culatello*

- 22 **Pizza Umbra**  
*ancient grain dough, passata, fried egg & housemade cured lonza*
- 22 **Pizza Quattro Formaggi**  
*ancient grain dough, mozzarella, housemade ricotta, mascarpone bechemel & parmigiano*

## PASTICCERIA

House Baked Bread - \$2 per person

- 4 Olive Oil Cake Muffin
- 3-5 Gluten-Free Berry Nut Muffin
- 4 Plain Bomboloni
- 9 Chocolate Budino
- 12 Bombolone Trio  
*chocolate, seasonal jam, sweet ricotta & whey*

## SALUMI DELLA CASA

20 Selezione for 2    30 Selezione for 4    38 Assortito

*House-cured heritage breed pork*

- |                |               |              |
|----------------|---------------|--------------|
| 9 Cacciatorini | 14 Prosciutto | 10 Guanciale |
| 9 Finocchiona  | 14 Culatello  | 9 Pancetta   |
| 9 Toscano      | 9 Lardo       | 14 Coppa     |
| 9 Piccante     | 9 Mortadella  | 14 Lonza     |
| 14 Bresaola    | 9 Rosa        |              |

## PRIMI

- 23 **Cacio e Pepe**  
*Setaro Bucatini, parmigiano reggiano-infused butter, pecorino & black pepper*
- 19 **Spaghettini**  
*tuna confit, capers, Calabrian chili & fennel pollen*
- 22 **Lasagnette**  
*fennel sausage, Tuscan kale, passata & parmigiano reggiano*
- 25 **Casarecce**  
*Setaro Casarecce, lamb sugo, butter parsley & parmigiano reggiano*

## PANINI & SECONDI

- 14 **Trout Tartine**  
*cured Hudson Valley steelhead trout, mascarpone, avocado & red onions on buckwheat bread*
- 32 **Lobster Roll**  
*Maine lobster, celery, red onion, brown buttermilk crumble & mayonnaise on focaccia fino*
- 15 **Eggplant Panino**  
*marinated eggplant, shaved red onions, baby arugula, pecorino romano, radish, garlic & red wine vinegar*
- 30 **Smoked Senat Chicken**  
*cherry pepper, cilantro & garlic*

## CONTORNI

12 for one    23 for two    32 for three

**Slow Roasted Beets**  
*stone fruit, ginger & lime*

**Wax Beans**  
*Tajin, pickled cherry vinegar & ginger lime*

**Carrots Roasted Just Enough**  
*almond, cilantro & mint*

**Charred Dandelion Greens**  
*pepperoncino, garlic confit & colatura*

**Roasted Sweet Peppers**  
*aleppo, smoked paprika & espelette*

**Caulilini**  
*mustard & tumeric*

## LA FILOSOFIA

An offspring of il Buco on Bond Street, the Alimentari continues with the same commitment to sustainable living. Our salumi is prepared in house with pigs raised hormone and antibiotic free. The bread is baked on the premises with organic whole grains and long fermentation. All of our wood furnishings have been constructed with the joists recuperated from the original Great Jones Lumber Supply.