

IL BUCO CENA

ANTIPASTI

- 17 **Crispy Artichokes**
preserved lemon
- 19 **Lioni Burrata**
Eckerton Heirloom Tomatoes & basil
- 18 **Farro Salad**
quinoa, Persian cucumber, mixed radish, salva cremasco & mint
- 19 **Lattuga**
red & green little gem, tarragon vinegar & anchovy
- 19 **Roasted Beets**
stone fruit, housemade ricotta, lemon, ginger & lime
- 21 **Steelhead Trout Crudo**
sea beans, Persian cucumber, lemon & Aleppo
- 21 **Gambas**
tahini, charred lemon & pickled garlic
- 19 **Riso Nero**
Venetian black rice, wild shrimp, Calabrian sausage & farm egg

PIZZA

- 17 **Pizza Margherita**
ancient grain dough, housemade mozzarella, tomatoes, spring onion & fresh basil
- Add-ons** (\$2 each):
arugula, anchovy, sausage, culatello
- 22 **Pizza Umbra**
ancient grain dough, passata, fried egg & lonza
- 22 **Pizza Quattro Formaggi**
ancient grain dough, mozzarella, housemade ricotta, mascarpone & parmigiano

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 **Bucatini Cacio e Pepe**
parmigiano reggiano, pecorino & black pepper
- 21 **Spaghettini al Tonno**
tuna confit, capers, Calabrian chili, sungold tomato & fennel pollen
- 22 **Lasagnette**
fennel sausage, Tuscan kale, passata & parmigiano reggiano
- 25 **Spaghettini Bottarga**
bottarga di muggine, peperoncino, lemon & parsley
- 23 **Casarecce Trapanese**
tomato, anchovy, marcona almond & mint

SECONDI

- 30 **Smoked Senat Chicken**
cherry pepper, cilantro & garlic
- 75 **Roasted Short Rib for 2**
Castelvetrano olives, celery, horseradish, walnuts & colatura
- 32 **Local Steelhead Trout**
cedar plank roasted
- 51 **Salt Roasted Branzino for 2**
lemon & thyme

CONTORNI

12 for one 23 for two 32 for three

Wax Beans

Tajin, pickled cherry vinegar & ginger lime

Roasted Sweet Peppers

aleppo, smoked paprika & espelette

Carrots Roasted Just Enough

almond, cilantro & mint

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 of recuperated wood from the original Great Jones Lumber Supply.