

## BREAKFAST

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### Platter Serving Sizes

Small: 4-6 Medium: 8-10 Large: 12-14

### Assorted Pastries

*croissants, muffins, bomboloni, olive oil cake*

\$25 • \$45 • \$65

### Fruit Platter

*assortment of seasonal fruit*

\$50 • \$60 • \$72

### Yogurt & Granola

*Keepsake Farm honey*

\$38 • \$50 • \$62

### Chia Pudding

*housemade almond milk, honey, seasonal fruit*

\$38 • \$50 • \$62

### Housemade Ricotta

*seasonal compote & honey*

\$50 • \$60 • \$72

### Torta Espana

*organic eggs, fingerling potatoes, onion*

Serves 8: \$35

### Torta Pasqualina

*organic eggs, kale, parmigiano*

Serves 8: \$35

## DRINKS

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### Beverge Serving Sizes

Small or Large

### Fresh Orange Juice

\$5 • \$7

### Fresh Grapefruit Juice

\$5 • \$7

Cold Brew Iced Coffee \$4

Beverages by the Bottle \$5

*Aranciata*

*Chinotto*

*Q Kola*

*Ginger Beer*

*Limonata*

*Lurisia Still Water*

*Lurisia Sparkling Water*

**ALIMENTARI**  
CATERING

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## ANTIPASTI PLATTERS

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### Platter Serving Sizes

Small: 4-6 Medium: 8-10 Large: 12-14

### Formaggi

*a selection of five artisan cheeses*

\$40 • \$68 • \$96

### Salumi

*assortment of house-cured salumi*

\$42 • \$70 • \$98

### Assorted Grilled Vegetables

*garlic, olive oil & sea salt*

\$50 • \$70 • \$90

### Market Crudite

*olive oil yogurt*

\$40 • \$60 • \$80

### House Made Bread

*olive oil & sea salt*

\$18 • \$24 • \$30

## ALIMENTARI SIDES

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Available by the pint or half pint

### Grilled Peppers

*marinated in olive oil, garlic, basil*

\$6 • \$11

### Mixed Marinated Olives

*rosemary, orange, lemon, olive oil*

\$8 • \$14

### Marinated Artichokes

*rosemary, orange, lemon, olive oil, red wine vinegar*

\$8 • \$14

### Calabrian Chili

*marinated in olive oil*

\$6 • \$11

### Sundried Tomato

*marinated with olive oil, rosemary*

\$7 • \$13

### Boquerones

*marinated in olive oil*

\$8 • \$14

## PANINI PLATTERS

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### Platter Pricing

Small: \$42 Medium: \$84 Large: \$126

Select three of the following:

**Prosciutto** *parmigiano, arugula, balsamic*

**Rosa** *salame rosa, salva cremasco*

**Toscana** *salame toscano, capra sarda*

**Rosticceria** *porchetta, salsa verde, arugula*

**Melanzane** *eggplant, sundried tomato spread, mint*

**Tonno** *albacore tuna, tomato, lemon aioli*

**Manzo** *roast beef, arugula, pickled red onion, calabrian chili aioli*

**Mozzarella** *preserved tomato, arugula, balsamic*

All of our paninis are served on house made bread  
and with olive oil

## SALADS

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### Insalata

*gem lettuces, radish, wild herbs, buttermilk dressing*

\$25 • \$45 • \$65

### Arugula Salad

*parmigiano, lemon, olive oil*

\$20 • \$36 • \$52

## COOKIES & DESSERTS

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### Assorted Cookies

*biscotti, rosemary shortbread, pignoli*

\$20 • \$32 • \$40

### Flourless Chocolate Cake

Serves 12-14 guests

\$55

## FROM THE KITCHEN

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### Whole Roasted Organic Barred Rock Chicken

*seasonal sides (contains gluten)*

Serves 2-4: \$45

### Roasted Short Rib Platter

*castelvetro olives, celery, walnuts, horseradish*

Serves 2-4: \$74

### Porchetta Platter

*with seasonal vegetables*

Serves 2: \$35

### Pasta Platter

*please inquire for options from our dinner menu*

\$60 • \$100 • \$130

### Vegetarian Option

\$55 • \$95 • \$125

### Roasted Market Vegetables

*seasonal vegetables with olive oil*

\$30 • \$40 • \$50

## SMALL BITE PLATTERS

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### 45 Pieces per Platter

Serves 20-25 guests: \$105

*Select three of the following:*

### Steak Tartar Crostini

### Marinated Maitake Mushroom Crostini

### Tuna Tartar baby gem

### White Bean Crostini

### Roasted Baby Carrot *salsa verde*

### Breakfast Radish *whipped lardo, pepper, lemon zest*

### Torta Espana *calabrian aioli, trout roe*

### Salt Cured Anchovies *with giundilla peppers*