

BREAKFAST

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

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

Platter Serving Sizes

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

Formaggi

a selection of five artisan cheeses

\$40 • \$67 • \$93

Salumi

assortment of house-cured salumi

\$42 • \$70 • \$98

Assorted Grilled Vegetables

garlic, olive oil & sea salt

\$50 • \$60 • \$88

Market Crudite

olive oil yogurt

\$35 • \$45 • \$60

House Made Bread

olive oil & sea salt

\$18 • \$24 • \$30

ALIMENTARI SIDES

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

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

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

Insalata

gem lettuces, radish, wild herbs, buttermilk dressing

\$25 • \$45 • \$65

Arugula Salad

parmigiano, lemon, olive oil

\$20 • \$36 • \$52

COOKIES & DESSERTS

Assorted Cookies

biscotti, rosemary shortbread, pignoli

\$20 • \$32 • \$40

Flourless Chocolate Cake

Serves 12-14 guests

\$55

FROM THE KITCHEN

Whole Roasted Organic Barred Rock Chicken

new potatoes, mustard greens, salsa verde

Serves 2-4: \$52

Roasted Short Rib Platter

castelvetrano olives, celery, walnuts, horseradish

Serves 2-4: \$74

Porchetta Platter

with seasonal vegetables

Serves 3-4: \$45

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 • \$45

SMALL BITE PLATTERS

45 Pieces per Platter

Serves 20-25 guests: \$105

Select three of the following:

Steak Tartar Crostini

Tuna Tartar baby gem

White Bean Crostini on housemade buckwheat

Roasted Baby Carrot salsa verde

Breakfast Radish whipped lardo, pepper, lemon zest

Torta Espana calabrian aioli, trout roe

Octopus Skewers castelvetrano olives, peperoncino