

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

53 GREAT JONES STREET

NEW YORK, NY 10012

212.837.2622

CATERING@ILBUCCO.COM

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

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

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: \$45

Roasted Short Rib Platter

castelvetro 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

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*