

The Feast of Seven Fishes
night of December 24th, 2018

ANTIPASTI

Oysters & Cava

Focaccia with onions, tomato, anchovies, capers & with octopus, paprika, potatoes

Selection of tin fish: razor clams, sword fish, bacalao, kombu

PRIMI PIATTI

Risotto Carnaroli with mussels and tuna bottarga

SECONDI PIATTI

Spit-roasted yellowtail with oven cooked endives, pistacchios, citrus fruit

DOLCI

Panettone, pandoro with crema chantilly, torrone,
grapes and clementines

Menu 80€ per person excluding drinks

for bookings bottega@ilbuco.com

call +34 971 197 676

Christmas Day Lunch

December 25th, 2018

ANTIPASTI

Sauteed Lamb Offal

Poached egg & artichokes

Sicilian anchovies Foligno's style

Vegetarian focaccia

Salumi

PRIMI PIATTI

Cappelletti in brodo

SECONDI PIATTI

Bollito di carne with pickles

DOLCI

Panettone, pandoro with crema chantilly, torrone,
grapes and clementines

Menu 70€ per person excluding drinks

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New Years Eve

December 31st, 2018

aperitif with Canape', selection of focaccia & glass of franciacorta

ANTIPASTI

Marinated wild Alaskan salmon & seaweed salad
poched truffle egg

PRIMI PIATTI

Risotto with langustine bisque, coconut milk flavored

SECONDI PIATTI

Yellowtail "al cartoccio" with anchovies sauce & semidry tomatoes
mixed roasted vegetables

DOLCI

Panettone, pandoro with crema chantilly, torrone,
grapes and clementines

Menu 95€ per person exluding drinks

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