

IL BUCO BRUNCH

ANTIPASTI

- 17 **Crispy Artichokes**
preserved lemon
- 14 **House Cured Salmon**
*wasabi yogurt, pickled onion,
buckwheat toast*
- 18 **Insalata**
*bitter greens, radish
herbed breadcrumbs
anchovy vinaigrette*
- 18 **Housemade Ricotta**
*poached local garlic,
grilled stirato*
- 21 **Hamachi Crudo**
*housemade ponzu, furikake
sicilian salt, agrumato*
- UOVA & ALTRO**
- 14 **Avocado Toast**
*8-minute egg, anchovy,
aleppo pepper*
- 18 **Short Rib Hash**
sunny side egg, salsa verde
- 16 **Uova al Forno**
*three farm eggs, piri piri,
seasoned yogurt, focaccia*
- 15 **Semolina Pancakes**
market berries compote
- 23 **Pizza Umbra**
*two fried farm eggs,
culatello, tomatoes,
mozzarella, calabrian chili*
- 14 **Torta Pasqualina**
*tuscan kale, farm egg,
parmigiano*
- 19 **Mixed Grain Bowl**
*farro, wild rice, quinoa,
poached egg, gomasio
roasted vegetables, avocado*

PASTICCERIA

12 / 17 Pastry Basket

House Baked Bread - \$2 per person

- 3 *Brioche Bun*
3.5 *Bomboloni*
5 *Scone of the Day*
4 *Blueberry Muffin*
4 *Gluten-Free Berry Nut Muffin*
4 *Olive Oil Cake*
6 *Fresh Fruit Crostata*
2 *Biscotti-chocolate pistachio, star anise*

SALUMI DELLA CASA

20 Selezione for 2 30 Selezione for 4 38 Assortito

House-cured heritage breed pork

- | | | |
|-----------------------|----------------------|-------------------------|
| 9 <i>Cacciatorini</i> | 14 <i>Prosciutto</i> | 10 <i>Guanciale</i> |
| 9 <i>Finocchiona</i> | 14 <i>Culatello</i> | 9 <i>Pancetta</i> |
| 9 <i>Toscana</i> | 9 <i>Lardo</i> | 14 <i>Coppa</i> |
| 9 <i>Piccante</i> | 9 <i>Mortadella</i> | 9 <i>Coppa di Testa</i> |
| 14 <i>Bresaola</i> | 9 <i>Rosa</i> | 14 <i>Lonza</i> |

PRIMI

- 22 **Carbonara**
*house cured pancetta,
farm egg, parmigiano reggiano
(pasta setaro)*
- 26 **Risotto**
*roasted field mushrooms,
oregano, sunflower seeds,
parmigiano*
- 19 **Spghettini**
*tuna, capers, calabrian chili,
fennel pollen
(pasta setaro)*
- 22 **Lasagnette**
*housemade sausage, lacinato
kale, parmigiano
(housemade)*
- 23 **Bucatini Cacio e Pepe**
*pecorino romano, black pepper
(pasta setaro)*

PANINI & SECONDI

- 17 **Crispy Cod Panino**
*calabrian aioli,
pickled vegetables*
- 18 **Porchetta e Uova Panino**
*fried eggs, salsa verde,
arugula, toasted filone*
- 18 **Salsiccia e Uova Panino**
*housemade sausage, fried egg,
fontina cheese*
- 34 **Hemlock Farms Chicken**
*crispy potatoes, garlic,
almond-hazelnut romesco*
- 31 **Seared Arctic Char**
*fire-roasted cauliflower, lemon
tahini, sunflower shoots, aleppo
pepper*

CONTORNI

- 12 **Seasonal Greens**
anchovy, lemon
- 10 **House Made Sausage**
pork, fennel, arugula

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 recuperated from the original Great Jones Lumber Supply.