

IL BUCO CENA

ANTIPASTI

- 17 **Crispy Artichokes**
preserved lemon
- 22 **Langoustine Crudo**
*new zealand langoustine,
radish, yuzu, 5 year soy*
- 18 **Housemade Ricotta**
*baby fennel,
pistachio dukkah,
fennel fronds*
- 17 **Charred Leek**
*smoked steelhead trout roe,
meyer lemon*
- 21 **Spanish Mackerel**
*marinated rhubarb,
pickled mustard seed,
green meat radish*
- 17 **Sedano**
*celery, avocado, bottarga,
lemon vinaigrette*
- 18 **Insalata**
*gem lettuce, trevisano,
castelfranco, radishes,
buttermilk*
- 23 **Wagyu Tartare**
*grass fed wagyu, olive,
colatura, flatbread*
- 20 **Manila Clams**
*spring onion, green garlic,
fregola and crispy sweet
calabrian chilies*
- 19 **Riso Nero**
*wild shrimp, farm egg,
venetian black rice,
calabrian sausage*

PANE, OLIO, SALE

House-Baked Bread - \$2 per person
Trapanese fiore di sale, il Buco extra virgin olive oil

2018 Harvest Olive Oil Tasting - \$14
Biancolilla (Sicilia), Cerasuola (Sicilia), Moraiolo (Umbria)

SALUMI DELLA CASA

20 Selezione for 2 30 Selezione for 4 38 Assortito

House-cured heritage breed pork

9 Cacciatorini	14 Prosciutto	10 Guanciale
9 Finocchiona	14 Culatello	9 Pancetta
9 Toscano	9 Lardo	14 Coppa
9 Piccante	9 Mortadella	9 Coppa di Testa
14 Bresaola	9 Rosa	14 Lonza

PRIMI

- 26 **Pappardelle**
*lamb neck sugo,
parsley, pecorino
(housemade)*
- 23 **Bucatini Cacio e Pepe**
*pecorino romano, black
pepper (pasta Setaro)*
- 25 **Risotto**
*maratelli rice,
red kabocha squash,
parmigiano*
- 26 **Tagliolini Neri**
*moosabec mussels,
preserved meyer lemon,
calabrian chili, chives
(housemade)*
- 24 **Spaghetti Bottarga**
*bottarga di muggine,
peperoncino, lemon
(pasta Setaro)*

SECONDI

- 34 **Hemlock Farms Chicken**
*roasted baby tokyo turnips,
fermented chili, green garlic,
yuzu*
- 34 **Ocean Trout**
*cedar planked, charred
lemon, grilled baby leeks*
- 37 **Flying Pigs Farm Porchetta**
*beets, beet greens,
green chimichuri*
- 42 **Whole Baked Branzino**
*sicilian salt crusted,
rosemary, lemon, olive oil*
- 75 **Roasted Short Ribs (for 2)**
*castelvetro olives, celery,
walnuts, horseradish*

CONTORNI

- 12 **Polenta Fritta**
crispy polenta, parmigiano
- 12 **Roasted Black Maitake**
miso dashi, gomasio
- 12 **Seasonal Greens**
spigarello, anchovy

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 of recuperated wood from the original Great Jones Lumber Supply.

March 21st 2019