

# IL BUCO CENA

## ANTIPASTI

- 17 **Crispy Artichokes**  
*preserved lemon*
- 20 **Cucumber & Crab Salad**  
*herbs, ginger miso dressing,  
red shiso, aleppo pepper*
- 18 **Housemade Ricotta**  
*local cherry tomatoes,  
red mizuna, green radish,  
focaccia crostini*
- 19 **Grilled Local Asparagus**  
*summer truffle, lemon,  
agrumato, espelette pepper*
- 21 **Hamachi Crudo**  
*curried peppers,  
spring onions, puffed quinoa,  
urfa beber pepper*
- 17 **Sedano**  
*celery, avocado, bottarga,  
lemon vinaigrette*
- 18 **Insalata**  
*red & green little gem lettuce,  
radish, sugar snap peas,  
herbed-tabini dressing*
- 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

- 28 **Pappardelle**  
*rabbit sugo, mint, english  
peas, parmigiano  
(housemade)*
- 23 **Bucatini Cacio e Pepe**  
*pecorino romano, black  
pepper (pasta Setaro)*
- 26 **Risotto**  
*Maratelli rice,  
nettle pesto, asparagus,  
parmigiano*
- 28 **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**  
*preserved lemon,  
grilled broccolini*
- 34 **Grilled Local Swordfish**  
*blistered sugar snap peas,  
radish, pea shoots, yuzu  
koshu herb puree*
- 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 <b>Polenta Fritta</b><br><i>crispy polenta, parmigiano</i> | 12 <b>Roasted carrots</b><br><i>madras curry, yogurt, seeds</i> | 12 <b>Seasonal Greens</b><br><i>anchovy butter</i> |
|---------------------------------------------------------------|-----------------------------------------------------------------|----------------------------------------------------|

## 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.

June 9<sup>th</sup>, 2019