

IL BUCO CENA

ANTIPASTI

- 17 **Crispy Artichokes**
preserved lemon
- 17 **Housemade Ricotta**
*kohlrabi, hazelnut, dukkah,
black trumpet*
- 16 **Charred Eggplant**
*black garlic, colatura,
smoked tea, crushed seeds*
- 20 **Kampachi**
*smoked serrano, radish,
palm sugar*
- 17 **Sedano**
*celery, avocado, bottarga,
lemon vinaigrette*
- 18 **Insalata**
*gem lettuce, trevisano,
castelfranco, radishes,
butter milk*
- 19 **Tartare di Manzo**
*piedmontese beef, bottarga,
lemon, egg yolk, colatura,
multigrain crisps*
- 21 **Txipiron**
*baby squid a la plancha,
charred cabbage, cilantro*
- 18 **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

2017 Harvest Olive Oil Tasting - \$14
Taggiasca (Liguria), Biancolilla (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

- 25 **Paccheri**
*lamb ragu, passata,
winter savory
(pasta Mancini)*
- 22 **Bucatini Cacio e Pepe**
*pecorino romano, black
pepper (pasta Setaro)*
- 25 **Cavatelli**
*yellowfoot mushrooms,
plouret mushrooms,
squash, cloumage
(housemade)*
- 26 **Tagliolini Neri**
*peekytoe crab, leeks,
preserved lemon, chives,
peperoncino (housemade)*
- 23 **Spaghetti Bottarga**
*bottarga di muggine,
peperoncino, lemon
(pasta Setaro)*

SECONDI

- 34 **Hemlock Farms Chicken**
*dragon carrots, puntarelle,
rose harissa, house-preserved
tomato*
- 34 **Ocean Trout**
*cedar roasted, charred
lemon, grilled baby leeks*
- 37 **Flying Pigs Farm Porchetta**
*mushrooms sott'olio
slow cooked sunchoke,
market greens*
- 42 **Whole Roasted Branzino**
*sicilian salt crusted,
rosemary, lemon, olive oil*
- 70 **Roasted Short Ribs (for 2)**
*castelvetro olives, celery,
walnuts, horseradish*

CONTORNI

- 12 **Polenta Fritta**
crispy polenta, parmigiano
- 12 **Roasted Turnips**
candied walnuts, shiso, colatura
- 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.

December 19th, 2018