

IL BUCO CENA

ANTIPASTI

- 17 **Crispy Artichokes**
preserved lemon
- 18 **Boquerones**
red grapefruit, marcona almonds, castelvetrano olives
- 18 **Housemade Ricotta**
poached local garlic grilled stirato
- 17 **Salt Roasted Baby Beets**
yogurt, beet chimichurri urfa biber chili, chive
- 21 **Hamachi Crudo**
housemade ponzu, furikake sicilian salt, agrumato
- 17 **Bottarga**
timilia carta di musica avocado, chili vinegar
- 18 **Insalata**
bitter greens, radish herbed bread crumbs anchovy vinaigrette
- 23 **Wagyu Tartare**
grass fed wagyu, olive colatura, flatbread
- 19 **Seared Local Squid**
butter beans, escarole chili oil
- 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

2019 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

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|----------------|---------------|------------------|
| 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**
wild game sugo, garlic sage, parmigiano
- 23 **Bucatini Cacio e Pepe**
pecorino romano, black pepper (pasta setaro)
- 26 **Risotto**
roasted field mushrooms oregano, sunflower seeds parmigiano
- 28 **Tagliolini Neri**
mossebec mussels piquillo peppers, lemon
- 24 **Spaghetti Bottarga**
bottarga di muggine peperoncino, lemon (pasta setaro)

SECONDI

- 34 **Hemlock Farms Chicken**
crispy potatoes, garlic almond-hazelnut romesco
- 31 **Seared Arctic Char**
fire-roasted cauliflower lemon tabini, sunflower shoots, aleppo pepper
- 37 **Roaming Acres Farm Porchetta**
roasted brussels sprouts salsa verde
- 42 **Whole Baked Branzino**
sicilian salt crusted rosemary, lemon, olive oil
- 75 **Roasted Short Ribs (for 2)**
castelvetrano olives, celery walnuts, horseradish

CONTORNI

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|---|--|--|
| 12 Polenta Fritta
<i>crispy polenta, parmigiano</i> | 12 Roasted Winter Squash
<i>miso butter, gomasio, bonito</i> | 12 Seasonal Greens
<i>anchovy butter</i> |
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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.