
il Buco

Spring Sample Lunch Menu

Cestino di Pane, Sale, Olio 5/8

house baked bread basket with Trapanese fiore di sale, il Buco extra virgin olive oil

Zuppa 12

purée of sunchoke, salsify chips, peas shoots

Torchio 23

house made pasta, Il buco Alimentari guanciale, asparagus, pecorino Toscano

Tagliatelle 26

house made egg pasta, Umbrian truffles, dried black trumpets, parmigiano

Spaghetti 22

artisan dried pasta, tuna bottarga, English peas, peperoncini, parsley

Risotto 23

Principato di Lucedio carnaroli rice, cauliflower mushrooms, wild spinach, pecorino Toscano

Pesce 29

grilled North Carolina big eye tuna, sugar snap peas, Satsuma mandarin, avocado

Pollo 32

seared Bella Bella Farm baby chicken, green farro, pomegranate, fava beans, lime-yoghurt

Bistecca 36

grilled Painted Hills Farm wagyu skirt steak, wild watercress, fingerling potatoes, salsa rossa

il Buco's Classic

Umbrian Porchetta Panino 18

slow-roasted Flying Pigs Farm heritage pork with wild fennel pollen and rosemary on ciabatta

Olive Oil Tasting 16

we are offering distinct extra virgin olive oils to complement your meal - a tasting of all three

Biancolilla

delicate and fruity with notes of orange blossom and a soft, spicy finish - Trapani, Sicily

Cerasuola

fruity and fresh with very green flavors; floral and herbaceous, finishing with slightly bitter, spicy and sweet flavors – Trapani, Sicily

Moraiolo

*a powerful, dark green, superior fruit with a grassy aroma
and spicy finish – Foligno, Umbria*