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# il Buco

## **Olive 7**

*olives marinated in fennel pollen, rosemary, lemon zest*

## **Salumi 18/34**

*a selection of il Buco Alimentari salumi and  
la Quercia prosciutto Americano*

## **Fiori di Zucca 16**

*semolina fried squash blossoms filled with ricotta,  
anchovy, basil, salsa rossa*

## **Crudo 19**

*Maine sea scallop in its shell, yuzu foam,  
trout roe, shiso leaf*

## **Anguria e Fragole 16**

*watermelon, local strawberries, pickled radish,  
Sardinian sheep's milk feta*

## **Pulpo 21**

*marinated & seared Spanish octopus,  
cherry tomatoes, black olives, P.X. vinegar*

## **Insalata di Cavolfiore 16**

*cauliflower salad, french arugula,  
hazelnuts garapiñados, blu di bufala*

## **Baccala' Nero 19**

*miso-marinated grilled Pacific black cod,  
cipollini & pioppino sott'olio*

## **Carpaccio di Fichi 18**

*black mission figs, stracciatella,  
market baby head lettuce, aged balsamic*

## **Cavolonero 17**

*Tuscan black kale, garlic-anchovy-lemon vinaigrette,  
filone croutons, parmigiano Reggiano*

## **Pomodori 16**

*heirloom tomato panzanella, lemon cucumber,  
opal basil, buckwheat bread*

## **Butifarra Catalana 19**

*poached heritage pork and organic egg sausage,  
summer black truffle, purslane*

## **Carne Cruda 21**

*hand cut Painted Hills Farm wagyu tenderloin,  
quail egg, crispy eggplant, market herbs*

## **Gambas 19**

*pan-fired Hawaiian king prawns  
in Trapanese coarse sea salt*