
il Buco

Mother's Day Brunch 2019

choice of:

Crudo

*Scottish smoked steelhead trout,
fava beans, lime, thai chili*

Insalata

*white asparagus, endivies, shaved celery,
bottarga di muggini*

Salsiccia

*house made heritage pork sausage,
grilled spring onion, Espinaler sauce*

Uovo

*organic farm egg, baby artichokes,
summer black truffle*

choice of:

Orecchiette

*house made pasta, Alimetari guanciale,
fiddlehead fern, pecorino di fieno*

Risotto

*Principato di Lucedio carnaroli rice,
English peas, wood sorrel, pecorino Toscano*

Frittata

*organic farm egg, Oregon wild ramps,
fontina cheese*

Orata

*grilled whole Spanish dorade,
Salinas asparagus, peas shoots, Calabrian chili aioli*

Vitello alla Milanese

*breaded provitello farm veal flank steak,
spring market greens, rhubarb, meyer lemon*

Dolci

Chef's selection of seasonal desserts

*\$65 Prix Fixe Brunch Menu
exclusive of beverage, tax, and gratuity*