
il Buco

Olive 8

olives marinated in fennel pollen, rosemary, lemon zest

Salumi 18/36

*a selection of il Buco Alimentari salumi and
La Quercia prosciutto americano*

Croquetas 16

*cauliflower & blue cheese croquettes,
chive aioli*

Bikini 18

*5J Jamón Ibérico, fresh mozzarella,
Périgord black truffle, pan blanco*

Crudo 19

*sliced Long Island sea bass, kishu mandarins,
Calabrian chili, guindillas verdes*

Cavolonero 18

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

Botifarra Iberica 19

*house-made smoked Iberico pork sausage
with fontina cheese, pickled Walla Walla onion*

Insalata Invernale 16

*Castelfranco and tardivo radicchio,
winter greens, local apples, sidra vinaigrette*

Costolette d'Agnello 19

*slow roasted Colorado lamb ribs, harissa,
crispy smashed fingerling potatoes*

Gambas 21

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

Daily Specials

*each day our chef creates dishes with seasonal produce
sourced from local markets.*

Call for details and prices.

212.533.1932

Zuppa

Risotto

Pasta

Pollo

Pesce

Bistecca

***Please advise of any allergies or dietary
restrictions when placing your order.***