

IL BUCO PRANZO

ANTIPASTI

- 17 **Crispy Artichokes**
preserved lemon
- 17 **Housemade Ricotta**
*baby fennel, pistachio
dukkab, fennel fronds*
- 18 **Insalata**
*gem lettuce, trevisano,
castelfranco, radishes,
buttermilk*
- 16 **Charred Leek**
*smoked steelhead trout roe,
meyer lemon*
- 20 **Spanish Mackerel**
*marinated rhubarb,
pickled mustard seed,
green meat radish*
- 18 **Riso Nero**
*wild shrimp, farm egg,
venetian black rice,
calabrian sausage*
- 22 **Pizza Umbra**
*lonza, tomatoes, mozzarella,
arugula, calabrian chili*

PANE, OLIO, SALE

House-Baked Bread - \$2 per person
Trapanese fiore di sale, il Buco extra virgin olive oil

2018 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
- | | | |
|----------------|---------------|------------------|
| 9 Cacciatorini | 14 Prosciutto | 10 Guanciale |
| 9 Finocchiona | 14 Culatelto | 9 Pancetta |
| 9 Toscano | 9 Lardo | 14 Coppa |
| 9 Piccante | 9 Mortadella | 9 Coppa di Testa |
| 14 Bresaola | 9 Rosa | 14 Lonza |

PRIMI

- 26 **Tagliolini Neri**
*moosabec mussels,
preserved meyer lemon,
calabrian chili, chives
(housemade)*
- 25 **Risotto**
*maratelli rice,
red kabocha squash,
parmigiano*
- 20 **Bucatini Cacio e Pepe**
*pecorino romano,
black pepper (Setaro)*
- 19 **Lasagnette**
*housemade sausage, lacinato
kale, parmigiano (housemade)*
- 18 **Spaghettini**
*tuna, capers, calabrian
chili, fennel pollen (Setaro)*

SECONDI

- 19 **Short Rib Panino**
*gorgonzola butter, onion
marmalade*
- 17 **Crispy Chicken Panino**
*calabrian aioli, parmigiano,
arugula salad*
- 18 **Porchetta Panino**
arugula, salsa verde
- 17 **Crispy Cod Panino**
*pickled vegetables,
cucumber, caper aioli*
- 24 **Market Fish a la Plancha**
*oven roasted cauliflower,
tabini, raisin, pine nut
gremolata*

CONTORNI

- 9 **Seasonal Greens**
- 9 **Polenta Fritta**
crispy polenta, parmigiano

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.

March 18th, 2019