

IL BUCO PRANZO

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)

ANTIPASTI

- 17 **Crispy Artichokes**
preserved lemon
- 18 **Housemade Ricotta**
local cherry tomatoes, red mizuna, green radish, focaccia crostino
- 18 **Insalata**
red & green little gem lettuce, radish, sugar snap peas, herbed-tabini dressing
- 19 **Grilled Local Asparagus**
summer truffle, lemon, agrumato, espelette pepper
- 21 **Hamachi Crudo**
curried peppers, spring onion, puffed quinoa, urfa biber pepper
- 19 **Riso Nero**
wild shrimp, farm egg, venetian black rice, calabrian sausage
- 23 **Pizza Umbra**
lonza, tomatoes, mozzarella,

SALUMI DELLA CASA

- 20 **Selezione for 2** 30 **Selezione for 4** 38 **Assortito**
House-cured heritage breed pork
- | | | |
|-----------------------|----------------------|-------------------------|
| 9 <i>Cacciatorini</i> | 14 <i>Prosciutto</i> | 10 <i>Guanciale</i> |
| 9 <i>Finocchiona</i> | 14 <i>Culatello</i> | 9 <i>Pancetta</i> |
| 9 <i>Toscana</i> | 9 <i>Lardo</i> | 14 <i>Coppa</i> |
| 9 <i>Piccante</i> | 9 <i>Mortadella</i> | 9 <i>Coppa di Testa</i> |
| 14 <i>Bresaola</i> | 9 <i>Rosa</i> | 14 <i>Lonza</i> |

PRIMI

- 28 **Tagliolini Neri**
moosabec mussels, preserved meyer lemon, calabrian chili, chives (housemade)
- 26 **Risotto**
Maratelli rice, nettle pesto, asparagus, parmigiano
- 23 **Bucatini Cacio e Pepe**
pecorino romano, black pepper (Setaro)
- 22 **Lasagnette**
housemade sausage, lacinato kale, parmigiano (housemade)
- 19 **Spaghettoni**
tuna, capers, calabrian chili, fennel pollen (Setaro)

SECONDI

- 19 **Short Rib Panino**
gorgonzola butter, onion marmalade
- 18 **Porchetta Panino**
arugula, salsa verde
- 17 **Crispy Cod Panino**
pickled vegetables, cucumber, caper aioli
- 34 **Hemlock Farms Chicken**
preserved lemon, grilled broccolini
- 28 **Market Fish a la Plancha**
blistered sugar snap peas, radish, pea shoots, herb puree
- 42 **Whole Baked Branzino**
sicilian salt crusted, rosemary, lemon, olive oil

CONTORNI

- 12 **Seasonal Greens**
anchovy butter

- 12 **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.

June 10th, 2019