

# IL BUCO PRANZO

## PANE, OLIO, SALE

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

2017 Harvest Olive Oil Tasting - \$14  
*Taggiasca (Liguria), Biancolilla (Sicilia), Moraiolo (Umbria)*

## ANTIPASTI

- 17 **Crispy Artichokes**  
*preserved lemon*
- 17 **Housemade Ricotta**  
*kohlrabi, dukkah spice,  
hazelnuts, pickled trumpet  
mushrooms*

- 18 **Insalata**  
*gem lettuce, trevisano,  
castelfranco, radishes,  
buttermilk*
- 18 **Charred Eggplant**  
*black garlic, colatura,  
smoked tea, crushed seeds*
- 21 **Crudo**  
*local fluke, charred avocado,  
persian cucumber,  
colatura, nasturtium*

- 18 **Riso Nero**  
*wild shrimp, farm egg,  
venetian black rice,  
calabrian sausage*

- 22 **Pizza Umbra**  
*lonza, tomatoes, mozzarella,  
arugula, calabrian chili*

## 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 Culatello  | 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**  
*red rock crab, preserved  
lemon, leeks, peperoncino,  
chives (housemade)*
- 27 **Paccheri**  
*rabbit ragu', pecorino,  
heirloom radicchio  
(pasta Mancini)*
- 20 **Bucatini Cacio e Pepe**  
*pecorino romano,  
black pepper (pasta Setaro)*
- 19 **Lasagnette**  
*housemade sausage, kale,  
parmigiano (housemade)*
- 18 **Spaghettoni**  
*tuna, capers, calabrian  
chili, fennel pollen (Setaro)*

## SECONDI

- 19 **Short Rib Panino**  
*gorgonzola butter, onion  
marmalade, arugula,  
salsa verde*
- 17 **Crispy Chicken Panino**  
*garlic 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**  
*charred baby leeks, lovage,  
tokyo turnips*

## CONTORNI

- 9 **Seasonal Greens**  
*broccolini, anchovy*
- 9 **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.

October 19th, 2018