

# IL BUCO PRANZO

## PANE, OLIO, SALE

House-Baked Bread - \$2 per person

*Trapanese fiore di sale, il Buco extra virgin olive oil*

2019 Harvest Olive Oil Tasting - \$14

*Biancolilla (Sicilia), Cerasuola (Sicilia), Moraiolo (Umbria)*

## ANTIPASTI

- 17 **Crispy Artichokes**  
*preserved lemon*
- 18 **Housemade Ricotta**  
*poached local garlic  
grilled stirato*

- 18 **Insalata**  
*bitter greens, radish  
herbed breadcrumbs  
anchovy vinaigrette*

- 17 **Salt Roasted Baby Beets**  
*yogurt, beet chimichurri  
urfa biber chili, chive*

- 21 **Hamachi Crudo**  
*housemade ponzu, furikake  
sicilian salt, agrumato*

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

- 23 **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

- 28 **Tagliolini Neri**  
*moosabec mussels  
piquillo peppers, lemon*
- 26 **Risotto**  
*roasted field mushrooms  
sunflower seeds, oregano  
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**  
*crispy potatoes, garlic,  
almond-hazelnut romesco*
- 31 **Seared Arctic Char**  
*fire-roasted cauliflower  
lemon tahini, sunflower  
shoots, aleppo pepper*
- 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.