

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*

- 16 **Charred Eggplant**
*black garlic, colatura,
smoked tea, crushed seeds*

- 20 **Kampachi**
*smoked serrano, radish,
palm sugar*

- 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 <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

- 26 **Tagliolini Neri**
*red rock crab, preserved
lemon, leeks, peperoncino,
chives (housemade)*
- 25 **Cavatelli**
*yellowfoot mushrooms,
plouret mushrooms,
cloumage (housemade)*
- 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**
spigarello, 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.

December 18th, 2018