

IL BUCO

ALIMENTARI & VINERIA

NYC RESTAURANT WEEK, WINTER 2019, DINNER

*House baked organic, whole grain breads, Trapanese fiore di sale,
extra virgin olive oil \$2 per person*

Salumi for two

*House cured pork from Flying Pigs Farm
(optional supplement \$18)*

ANTIPASTI

*Roasted Baby Carrots
green tahini, dukkah*

*Beet Carpaccio
flying fish roe, aleppo pepper, nasturtium*

*Crispy Pork Belly
oyster mushrooms, charred red onion, chili paste, cilantro*

SECONDI

*Polenta Verde
wild mushrooms agrodolce, parmigiano*

*Calamarata
clams, lemon, herbed breadcrumbs*

*Berkshire Pork Cheeks
gigante beans, kale, crispy leeks*

DOLCI

*Housemade Gelato
Meyer Lemon Panna Cotta
pistachio crumble*

\$42.00 per person

Executive Chef Preston Madson