
il Buco

Spring Sample Dinner Menu

Cestino di Pane, Sale, Olio 5/8

house baked bread basket with Trapanese fiore di sale, il Buco extra virgin olive oil

Zuppa 12

purée of sunchoke, salsify chips, peas shoots

Torchio 24

house made pasta, Il buco Alimentari guanciaie, local asparagus, pecorino Toscano

Tagliatelle 32

house made egg pasta, Umbrian truffles, dried black trumpets, parmigiano

Spaghetti 24

artisan dried pasta, Maine bouchot mussels, sea beans, Calabrian chili, parsley

Risotto 23

Principato di Lucedio carnaroli rice, cauliflower mushrooms, spinach, caprino stagionato

Pesce 34

grilled filet of Spanish mackerel, Umbrian lentils, sugar snap peas, kumquat

Vitello 38

cast iron roasted Provitello Farm veal chop, fingerling potatoes, spring onions, salsa rossa

Pollo 32

seared Bella Bella Farm baby chicken, green farro, pomegranate, fava beans, lime-yogurt

Bistecca 40

grilled Painted Hills Farm wagyu skirt steak, red beets, baby turnips, radish, anchovy butter

Olive Oil Tasting 16

we are offering extra virgin olive oils - a tasting of all three

Biancolilla

delicate and fruity with notes of orange blossom and a soft, spicy finish - Trapani, Sicily

Cerasuola

fruity and fresh with very green flavors; floral and herbaceous, with a slightly bitter, spicy and sweet finish - Trapani, Sicily

Moraiolo

a powerful, dark green, superior fruit with a grassy aroma and spicy finish - Foligno, Umbria