
il Buco

Olives 7

marinated in fennel pollen, rosemary, lemon zest

Salumi 18/34

*a selection of il Buco Alimentari salumi and
La Quercia prosciutto americano*

Croquetas 16

wild ramps, robiola cheese, green piquillo aioli

Crudo 19

*Florida red snapper, pickled rhubarb, serranos,
shamawa pepper*

Burrata 18

*Maplebrook Farm burrata, watercress,
sugar snap peas, trout roe*

Uovo 17

*poached farm egg, English peas,
wild onion, saffron, peas shoots*

Pulpo 21

*seared Spanish octopus, fresh chick peas,
Persian cucumber, cilantro, jalapeño*

Cavolonero 18

*Tuscan black kale, garlic-anchovy-lemon vinaigrette,
filone croutons, parmigiano reggiano*

Botifarra 21

*grilled Iberico pork sausage, fried artichokes,
summer black truffle butter*

Insalata di Fave 17

*fava beans, Windfall Farms greens,
Espelette, pecorino di fieno*

Costolette d'Agnello 19

*spiced slow roasted Colorado lamb ribs,
spring onion, espinaler sauce*

Insalata 17

*Leni's Farm baby lettuce, black cured olives,
marcona almond, Sardinian sheep's milk feta*

Tartare di Bue 22

*wagyu striploin beef carpaccio, Salinas asparagus,
smoked Ibiazabal*

Gambas 21

*pan-fired Hawaiian king prawns
in Trapanese coarse sea salt*