
il Buco

Celebrating 25 Years

Olive 7

olives marinated in fennel pollen, rosemary, lemon zest

Salumi 18/34

*a selection of il Buco Alimentari salumi and
la Quercia prosciutto Americano*

Fiori di Zucca 16

*semolina fried squash blossoms filled with ricotta,
anchovy, basil, salsa rossa*

Crudo di Capesante 19

*Maine sea scallop in its shell, cucumber,
yuzu foam, serrano, cilantro*

Boquerones 16

*house cured white anchovies, beefsteak tomato,
pangratatto, 25yr sherry vinegar*

Pata Negra con Melon 18

*5J Iberico ham, honeydew melon,
mint-pine nut dressing*

Burrata e Fichi 17

*Maplebrook Farm's burrata, black mission figs,
marcona almonds, aged balsamic*

Pulpo a la Gallega 21

*poached Spanish octopus, pinto potatoes,
sweet paprika, biancollila oil*

Huevos Fritos a lo Pobre 18

*fried farm duck egg, bottarga di muggine,
capers, red onion, parsley*

Tonno 19

*wild fennel pollen crusted sashimi-grade tuna,
"bianchi di Spagna" beans, extra virgin olive oil, parsley*

Pomodori 18

*heirloom tomato panzanella, lemon cucumber,
opal basil, buckwheat bread*

Carne Cruda 21

*hand cut Painted Hills beef strip loin,
tahini-eggplant, carta di musica*

Cavolonero 17

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

Insalata di Zucchine 16

*shaved summer squash, purslane, Sicilian almond,
caprino stagionato*

Gambas 19

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