
il Buco

Olive 8

olives marinated in fennel pollen, rosemary, lemon zest

Salumi 18/36

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

Croquetas 16

*cauliflower & blue cheese croquettes,
chive aioli*

Bikini 18

*5J Jamón Ibérico, fresh mozzarella,
Perigord black truffle, pan blanco*

Crudo 19

*sliced Long Island sea bass, kishu mandarins,
Calabrian chili, guindilla verde*

Tartara di Bietoline 17

*Phillips Farm beet tartare, lemongrass oil,
house-made horseradish ricotta, mint*

Calamari 19

*seared baby squid, rosso salvaggio,
fried parsley, squid ink*

Scottato di Bue 24

*seared Mishima wagyu beef carpaccio,
caper-Dijon mustard dressing, watercress*

Cavolonero 18

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

Spugnoli 21

*Oregon morels, poached organic farm egg,
Perigord black truffles*

Botifarra Iberica 19

*house-made smoked Iberico pork sausage with
fontina cheese, pickled walla walla onion*

Insalata Invernale 16

*Castelfranco and tardino radicchios,
winter greens, local apples, cider vinaigrette*

Costolette d'Agnello 19

*slow roasted Colorado lamb ribs, harissa,
crispy smashed fingerling potatoes*

Gambas 21

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