

IL BUCO

al mare

EVENTS



Our story...



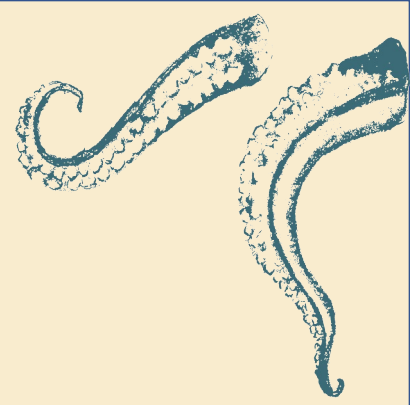
Il Buco al Mare is Donna Lennard's newest restaurant located in Amagansett at 231 Main Street.

Il Buco al Mare, features a simple, relaxed menu presenting the best local seafood & produce. Inspired by our sister restaurant, Bottega il Buco, in Ibiza, Spain, and our past pop-up last summer in Montauk, the restaurant offers the telltale il Buco ingredient driven cuisine.

The menu, created by Chef Justin Smillie, features ancient grain focaccias, imported tinned fish from the Iberian Peninsula and Italy and seasonal local fare from our wood burning oven. Il Buco al Mare's wine list highlights small, multi-generational producers focusing on coastal regions and wines touched by the sea to capture the feeling of 'al mare'.



Dining Room



Il Buco al Mare offers a Mediterranean-inspired dining experience in the heart of Amagansett.

The restaurant's light wood accents and accordion glass doors, which wrap the side of the restaurant, create a welcoming space filled with natural light, perfect for hosting daytime events and seated dinners.

CAPACITY

Full restaurant buyout: 75

Full dining room: 32

Partial dining room: 20



Chef's Table



Il Buco al Mare's Chef's Table is located across from the restaurant's wood burning oven and is the ideal setting for an intimate dining experience.

Capacity: 12



Outdoor

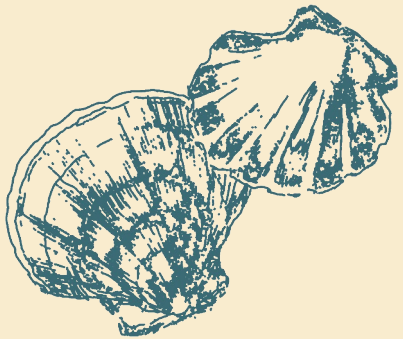
The restaurant's backyard hosts a beautiful outdoor garden where guests can enjoy dining al fresco.

CAPACITY

Full patio: 38

Picnic Benches: 24

Patio Tables: 14



Pricing and Packages

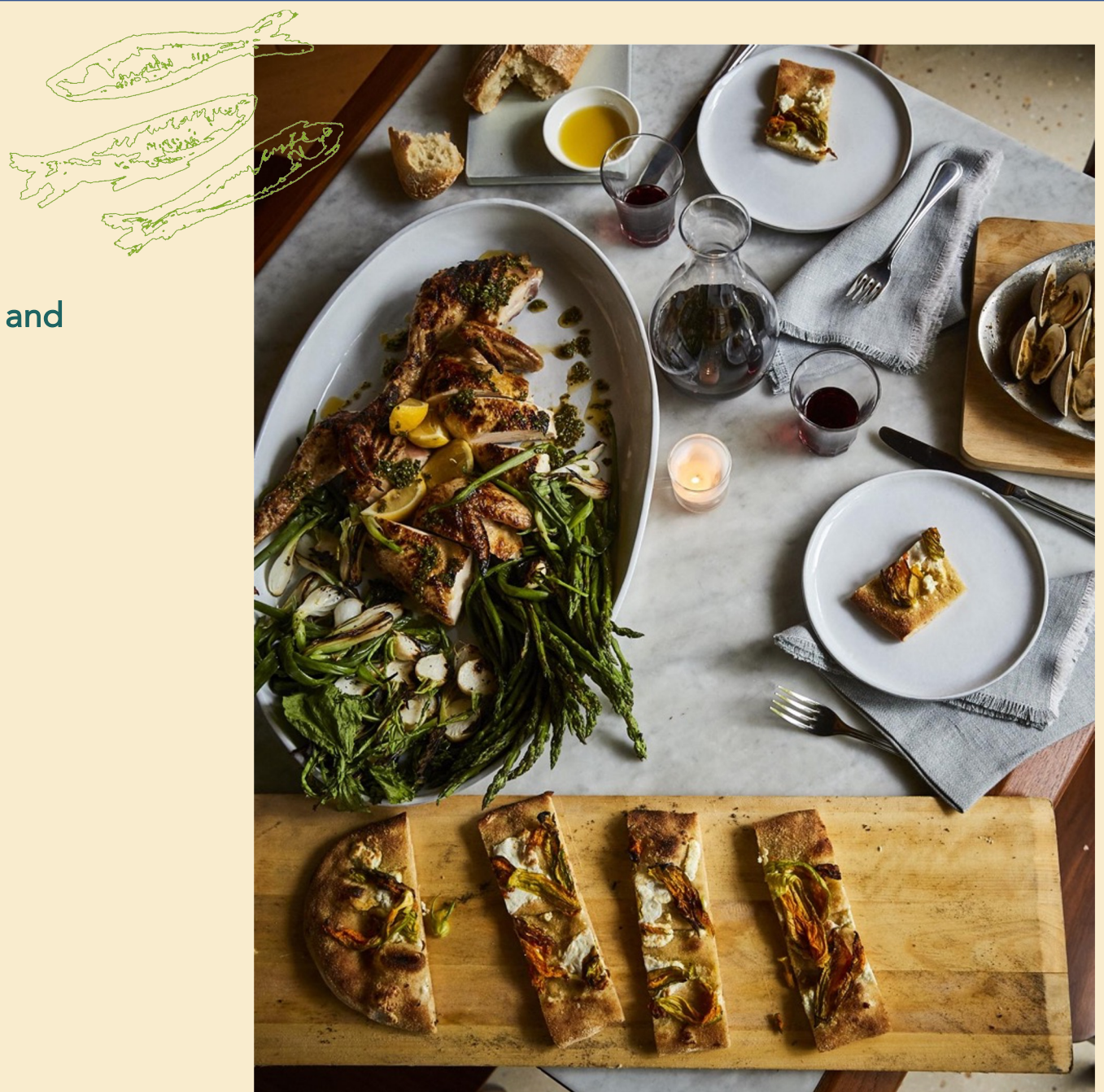
Seated Menu: \$125 per person

All of our dinner menus packages are served family style and the entire menu is pre-selected prior to the event.

MENU INCLUDES, Choice of

- 1 Ancient Grain Focaccia
- 1 Tin
- 3 Small Plates
- 2 Mains
- 2 Sides
- 2 Desserts

Supplements are available for each course at an additional cost.





Looking forward to hosting you!

Cynthia Rojas | Director of Events
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