

IL BUCO BRUNCH

ANTIPASTI

- 17 **Crispy Artichokes**
preserved lemon
- 14 **House Cured Salmon**
*wasabi yogurt, pickled onion,
buckwheat toast*
- 18 **Insalata**
*gem lettuces, trevisano,
castelfranco, radishes,
buttermilk*
- 17 **Housemade Ricotta**
*baby fennel, pistacchio
dukkah, powdered san
marzano tomato*
- 20 **Spanish Mackerel**
*marinated rhubarb, pickled
mustard seed, green meat
radish*
- UOVA & ALTRO**
- 14 **Avocado Toast**
*8-minute egg, anchovy,
aleppo pepper*
- 18 **Short Rib Hash**
*sunny side egg, salsa verde,
calabrian chili*
- 16 **Eggs al Forno**
*three farm eggs, piri piri,
seasoned yogurt, ancient
grain focaccia, cilantro*
- 14 **Semolina Pancakes**
*blackberry compote,
maple syrup*
- 23 **Pizza Umbra**
*two fried farm eggs,
culatello, tomatoes,
mozzarella, calabrian chili*
- 14 **Torta Pasqualina**
*tuscan kale, farm egg,
parmigiano*

PASTICCERIA

12 / 17 Pastry Basket

selection of house made pastries, butter, jam

11 Bread Basket

selection of house made breads, ricotta, butter, jam

House Baked Bread - \$2 per person

Trapanese fiore di sale, il Buco extra virgin olive oil

SALUMI DELLA CASA

20 Selezione for 2 30 Selezione for 4 38 Assortito

House-cured heritage breed pork

9 Cacciatorini	14 Prosciutto	10 Guanciale
9 Finocchiona	14 Culatello	9 Pancetta
9 Toscano	9 Lardo	14 Coppa
9 Piccante	9 Mortadella	9 Coppa di Testa
14 Bresaola	9 Rosa	14 Lonza

PRIMI

- 20 **Carbonara**
*house cured pancetta,
farm egg, parmigiano reggiano
(pasta setaro)*
- 25 **Risotto**
*maratelli rice, red kabocha
squash, parmigiano*
- 18 **Spaghettoni**
*tuna, capers, calabrian chili,
fennel pollen
(pasta setaro)*
- 20 **Lasagnette**
*housemade sausage, lacinato
kale, parmigiano
(housemade)*
- 19 **Bucatini Cacio e Pepe**
*pecorino romano, black pepper
(pasta setaro)*

PANINI & SECONDI

- 17 **Crispy Cod Panino**
*calabrian aioli,
pickled vegetables*
- 18 **Porchetta e Uova Panino**
*fried eggs, salsa verde,
arugula, toasted filone*
- 18 **Salsiccia e Uova Panino**
*housemade sausage, fried egg,
fontina cheese*
- 34 **Hemlock Farms Chicken**
*roasted baby tokyo turnips,
fermented chili, green garlic,
yuzu*
- 24 **Market Fish a la Plancha**
*oven roasted cauliflower,
tahini, raisin, pine nut,
gremolata*

CONTORNI

- 9 **Seasonal Greens**
anchovy, lemon
- 9 **House Made Sausage**
pork, fennel, chives

LA FILOSOFIA

An offspring of il Buco on Bond Street, the Alimentari continues with the same commitment to sustainable living. Our salumi is prepared in house with pigs raised hormone and antibiotic free. The bread is baked on the premises with organic whole grains and long fermentation. All of our wood furnishings have been constructed with the joists recuperated from the original Great Jones Lumber Supply.