
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*

Baccalá Fritto 18

*Sanmartí flour fried salted Atlantic cod,
Lani's Farm ramp aioli*

Ceviche 21

*wild Spanish branzino, jalapeño,
strawberry-citrus juice, cilantro*

Spring Bikini 18

*Iberico ham, tomino cheese, arugula,
green asparagus, pan blanco*

Burrata 21

*Lioni burrata, Phillip's Farm watercress,
sugar snap peas, aged balsamic*

Pulpo 24

*seared Spanish octopus, shabazi blend,
avocado, salsa piccante Calabrese*

Uovo 21

*poached organic egg, English peas,
spring onion, mint, bottarga di muggine*

Fave 19

*fava beans, Windfall Farms greens,
Espelette, formaggio Mitica Pantaleo*

Cavolonero 19

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

Insalata 18

*spring market greens, Castelrosso cheese,
crispy shallots, Marcona almond*

Salsiccia di Bisonte 21

*house-made bison sausage, gorgonzola,
shaved celery, parsley, toasted walnuts*

Gambas 24

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

il Buco

Zuppa 14

*purée of golden cauliflower, Yukon gold potatoes,
saba, micro greens*

Torchio 28

*house-made pasta, Roban duck sausage,
local asparagus, pecorino Toscano*

Tagliatelle 40

*house-made egg pasta, Perigord black truffle,
parmigiano*

Spaghetti 26

*artisan dried pasta, swordfish poached in olive oil,
snow peas, fennel pollen, Calabrian chili*

Risotto 28

*Principato di Lucedio carnaroli rice,
Oregon porcini, thyme, pecorino di noce*

Pesce 34

*seared filet of Atlantic wild king salmon,
avocado, citrus, rhubarb pickles, black garlic*

Vitello 42

*oven roasted Provitello Farm veal chop,
charred broccoli, spring onions, salsa rossa*

Pollo 36

*cast-iron roasted Bella Bella Farm baby chicken,
artichokes, Meyer lemon, Sicilian almond, mustard greens*

Bistecca 45

*grilled Provitello Farm beef wagyu skirt steak,
fiddlehead ferns, cipollinis, shishitos, salsa verde*

Cestino di Pane, Sale, Olio 6/8

*house-baked bread basket with Trapanese fiore di sale,
il Buco extra virgin olive oil*

Olive Oil Tasting 18

*we offer distinct extra virgin olive oils
to complement your meal - a tasting of all three*

'20 Biancolilla

*delicate and fruity with notes of orange blossom
and a soft, spicy finish – Trapani, Sicily*

'20 Cerasuola

*fruity and fresh green flavors; floral, herbaceous,
slightly bitter finish, spicy and sweet flavors – Trapani, Sicily*

'20 Moraiolo

*powerful, dark green, superior fruit with a grassy aroma
and spicy finish – Foligno, Umbria*