

## FOCACCIA

*proudly baked in house with organic ancient triticum durum grain from Sicily*

**\*see counter for daily focaccia** market price

---

## ALIMENTARI

*our products served with side of house made focaccia*

**Salumi** chef selection of artisanal cured meats 12 (for two)

**Formaggi** chef selection of imported cheeses from Spain and Italy 12 (for two)

**Mixed Olives** marinated in olive oil, fennel pollen, citrus, and mixed herbs 5

**Portuguese Mackerel** radish salad, lemon, extra virgin olive oil 9

**Smoked Baby Sardines** fresh tomato, spring onion, garnacha vinegar 9

**Monkfish Liver Crostino** cultured butter, assorted pickles 12

**Sicilian Anchovies** parsley, chili, extra virgin olive oil 10

---

## CUCINA

**Insalata** local greens, shaved fennel, orange, toasted pistachio 12

**Wild Asparagus** poached egg, hazelnuts, lemon, parmigiano 14

**Seared Yellowtail** galician seaweed, horseradish, soy vinaigrette 18

**Octopus Carpaccio** chili, orange zest, black olive powder 18

**Beef Tartare** colatura, celery, bottarga, timilia crisp 20

**Vegetable Lasagna** leeks, broccoli, parmigiano, fresh herbs 18

**Oven-Roasted Chicken** spring vegetables, salsa verde 22

**Fish of the Day** salt baked, lemon, chives 25

**French Beans** yuzu kosho, mint, toasted almonds 9

**Grilled Eggplant** white miso, toasted pumpkin seeds 9

**Spice Roasted Carrots** yogurt, lime, cilantro 9

---

## LA FILOSOFIA

*Bottega is an extension of il Buco NYC with the same passion and ethic for the simple ingredients of the Mediterranean. All the delicacies from the Alimentari are available to purchase so you can create beautiful meals at home with friends and family.*