

# IL BUCO CENA

## ANTIPASTI

- 19 **Crispy Artichokes**  
*preserved lemon*
- 19 **Lattuga**  
*market greens, chicories, tarragon,  
anchovy breadcrumbs*
- 24 **Puntarelle Salad**  
*bagna cauda, parmigiano, pine nut,  
bon bon date*
- 26 **Fluke Ceviche**  
*serrano aguachile, honeycrisp apple,  
fennel*
- 32 **Nantucket Bay Scallop Crudo**  
*meyer lemon relish, neonata*
- 26 **Grilled Prawns**  
*spicy butter, pickled garlic, calabrian  
chili*
- 23 **Montauk Squid**  
*ajo blanco, jimmy nardello, preserved  
tomatoes*

## CONTORNI

- 16 **Row 7 Potatoes**  
*caper salsa verde, sultanas, mint*
- 16 **Slow Roasted Beets**  
*local stracciatella, dukkah, mint*
- 16 **Broccoli di Ciccio**  
*labne, za'atar*
- 16 **Baby Carrots**  
*coconut crema, almonds,  
pickled currants*

## PANE, OLIO, SALE

House-Baked Bread - \$2 per person  
*Trapanese fiore di sale, il Buco extra virgin olive oil*

2021 Harvest Olive Oil Tasting - \$14  
*Biancolilla (Sicilia), Cerasuola (Sicilia), Moraiolo (Umbria)*

## SALUMI DELLA CASA

25 Selezione for 2    35 Selezione for 4    45 Assortito  
*House-cured heritage breed pork*

12 Cacciatorini	14 Prosciutto	12 Guanciale
12 Finocchiona	18 Culatello	12 Pancetta
12 Toscano	12 Lardo	15 Coppa
12 Piccante	12 Mortadella	15 Lonza
15 Bresaola	12 Rosa	

## PRIMI

- 24 **Bucatini Cacio e Pepe**  
*pecorino romano, parmigiano  
reggiano, black pepper*
- 30 **Pappardelle**  
*wild boar, rosemary, pecorino*
- 25 **Spaghettoni Bottarga**  
*bottarga di muggine, peperoncino,  
lemon, parsley*
- 32 **Chestnut Agnolotti**  
*toasted chestnuts, leeks,  
ocelli de castagno*

## SECONDI

- 39 **Roasted Monkfish**  
*tokyo turnip, bloomsdale  
spinach, yuzu*
- 72 **Whole Roasted Branzino for 2**  
*shaved fennel, brown butter,  
mint*
- 40 **Green Circle Chicken**  
*baby kale, calabrian chile,  
stirato*
- 48 **Dry Aged Long Island Duck**  
*winter jimmy nardello, blood  
orange, fennel pollen*
- 112 **Roasted Short Rib for 2**  
*celery, castelvetrano olives,  
walnuts, horseradish, parsley,  
lime*

## 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 of recuperated wood from the original Great Jones Lumber Supply.