

IL BUCO PRANZO

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*
- 20 **New Harvest Olive Oil Toast**
*house-made ricotta, garlic,
grilled bread*
- 26 **Fluke Ceviche**
*serrano aguachile, honeycrisp
apple, fennel*

CONTORNI

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

PANE, OLIO, SALE

House-Baked Bread - \$2 per person

Trapanese fiore di sale, il Buco extra virgin olive oil

2022 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*
- 25 **Carbonara**
*house-cured pancetta, parmigiano,
black pepper, farm egg*
- 25 **Spaghettini Bottarga**
*bottarga di muggine, peperoncino,
lemon, parsley*
- 24 **Cavatelli**
*fennel-chili sausage, mint,
aged pecorino*

SECONDI

- 39 **Roasted Monkfish**
*tokyo turnip, bloomsdale
spinach, yuzu*
- 40 **Green Circle Chicken**
*baby kale, calabrian chile,
stirato*
- 72 **Whole Roasted Branzino for 2**
*shaved fennel, brown butter,
mint*
- 112 **Roasted Short Rib for 2**
*celery, castelvetro olives,
walnuts, horseradish*

PANINI

- 17 **Green Chorizo**
*grilled bell peppers & onion,
Calabrian aioli, oregano*
- 21 **Prosciutto**
*arugula, parmigiano,,
balsamic vinegar*
- 20 **Toscano Salami**
montealva & arugula
- 17 **Verdura**
*Jimmy Nardellos, tuscan kale,
avocado, garlic aioli*
- 30 **Porchetta**
arugula & salsa verde

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.