

IL BUCO BRUNCH

ANTIPASTI

- 21 **Crispy Artichokes**
preserved lemon
- 19 **Lattuga**
market greens, chicories, tarragon, anchovy breadcrumbs
- 25 **Cucumber & Sugar Snap Peas**
labneh, green chili oil, dill, garrotxa
- 26 **Fluke Ceviche**
serrano aguachile, honeycrisp apple, fennel
- 18 **Avocado Toast**
8-minute egg, anchovy, aleppo pepper
- 18 **Uova al Forno**
baked eggs, early girl tomatoes, garlic, olives, arugula, pecorino
- 18 **Frittata**
chorizo, shrimp, garlic aioli

CONTORNI

- 16 **Broccoli di Cicco**
labne, za'atar
- 16 **Slow Roasted Beets**
creme fraiche, horseradish
- 16 **Row 7 Potatoes**
caper salsa verde, sultanas, mint
- 8 **Salsiccia**
red & green spicy pork sausage
- 8 **House-Cured Bacon**

COCKTAIL

- 16 **Mimosa**
fresh orange juice, prosecco
- 16 **Bellini**
white peach, prosecco
- 18 **Bloody Mary**
guindilla, olives, anchovy

PASTICCERIA

15 Pastry Basket | House Baked Bread - \$2 per person

- 10 Olive Oil Bundt Cake
- 3.5 Gluten-Free Berry Nut Muffin
- 5 Buckwheat & Cherry Scone
- 10 Chocolate Bundt Cake
- 4 Blueberry Muffin
- 4 Plain Bomboloni
- 15 Bombolone Trio - *chocolate, seasonal jam, sweet ricotta & whey*

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 reggiano, black pepper, farm egg
- 25 **Spaghettini Bottarga**
bottarga di muggine, peperoncino, lemon, parsley
- 26 **Cavatelli**
fennel-chili sausage, mint, aged pecorino

PANINI

- 18 **Breakfast Sandwich**
scambled farm egg, housemade salame rosa, mozzarella, garlic aioli
- 21 **Prosciutto**
parmigiano reggiano, arugula, balsamic vinegar
- 20 **Toscano**
montealva & arugula
- 30 **Porchetta**
arugula & salsa verde
- 17 **Verdura**
Jimmy nardello peppers, tuscan kale, avocado, garlic aioli
- 17 **Green Chorizo**
grilled bell peppers & onion, Calabrian aioli, oregano

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, yuzu vinaigrette, mint
- 112 **Roasted Short Rib for 2**
celery, castelvetro olives, walnut, 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.