

IL BUCO BRUNCH

- 19 **Crispy Artichokes**
preserved lemon
- 19 **Lattuga**
*little gem lettuce,
tarragon vinegar, anchovy*
- 25 **Stracciatella**
roasted peppers, chimichurri, anchovies, bread crumbs
- 23 **Montauk Fluke Ceviche**
mandarin, almonds, harissa
- 22 **Steak Tartare**
Wagyu beef, forest mushroom, bulgar, farm egg, grilled bread
- 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
- 42 **Riso Selvatico**
crab, mixed wild rice, sprouted lentils, foraged mushrooms

CONTORNI

- 8 **House-cured Bacon**
- 8 **Salsiccia**
red & green spicy pork sausage
- 14 **Slow Roasted Beets**
creme fraiche, parsley root
- 14 **Blistered Sugar Snap Peas**
bottarga, lemon, peperoncino
- 12 **Crispy Row 7 Potatoes**
parsley, garlic-chili aioli

PASTICCERIA

12 / 17 Pastry Basket
House Baked Bread - \$2 per person

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|---|--|
| 4 <i>Olive Oil Cake Muffin</i> | 4 <i>Blueberry Muffin</i> |
| 3.5 <i>Gluten-Free Berry Nut Muffin</i> | 4 <i>Plain Bomboloni</i> |
| 5 <i>Buckwheat & Cherry Scone</i> | 12 <i>Bombolone Trio</i>
<i>chocolate, seasonal jam, sweet ricotta & whey</i> |
| 5 <i>Ancient Grain & Almond Scone</i> | |

SALUMI DELLA CASA

20 Selezione for 2 30 Selezione for 4 38 Assortito

House-cured heritage breed pork

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|-----------------------|----------------------|---------------------|
| 9 <i>Cacciatorini</i> | 14 <i>Prosciutto</i> | 10 <i>Guanciale</i> |
| 9 <i>Finocchiona</i> | 14 <i>Culatello</i> | 9 <i>Pancetta</i> |
| 9 <i>Toscana</i> | 9 <i>Lardo</i> | 14 <i>Coppa</i> |
| 9 <i>Piccante</i> | 9 <i>Mortadella</i> | 14 <i>Lonza</i> |
| 14 <i>Bresaola</i> | 9 <i>Rosa</i> | |

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, cranberry beans, aged pecorino

PIZZA

- 22 **Spicy Green Olive**
red onion, pickled chili, mozzarella, fresh basil
- 23 **Funghi**
smoked cabbage, sweet onions, mozzarella
- 24 **Bernardo's Pepperoni**
tomato, grilled onion, mozzarella, fresh basil
- 25 **House Smoked Bacon**
charred onion, crushed tomato, mozzarella

in aggiunta
house-cured bacon \$6
smoked anchovies \$5
prosciutto \$8

SECONDI

- 46 **Dentice**
seared snapper, garlic puree, asparagus, red endive
- 38 **Crispy Senat Chicken**
Row 7 potato, spicy escarole, salsa verde
- 72 **Whole Roasted Branzino for 2**
celeriac, parsnip, purple carrot, anchovy
- 112 **Roasted Short Rib for 2**
celery, castelvetro olives, walnut, horseradish, parsley, lime

PANINI

- 18 **Breakfast Sandwich**
scrambled farm egg, housemade salame rosa, mozzarella, garlic aioli
- 18 **Prosciutto**
arugula, balsamic, parmigiano reggiano
- 30 **Short Rib**
arugula, culatura, stracciatella on ciabatta
- 17 **Verdura**
crispy nardello peppers, tuscan kale, avocado, garlic aioli
- 17 **Green Chorizo**
spicy pork sausage, grilled bell peppers, red onions, calabrian aioli
- 17 **Toscana**
capra sarda, arugula

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.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*