

CATERING



IL BUCO
F A M I L Y

ANTIPASTI

FORMAGGI

Selection of four / six artisanal cheeses
Served with dried fruit, & nuts, honey

SMALL (SERVES 6-8) \$80

LARGE (SERVES 12-14) \$150

SALUMI

Assortment of three / five house-cured charcuterie

SMALL (SERVES 6-8) \$80

LARGE (SERVES 12-14) \$150

FORMAGGI & SALUMI

An assortment of three artisanal cheeses & three house-cured salumi
Served with house-made bread

ONE SIZE (SERVES 6-8) \$180

MIXED MARINATED OLIVES

SMALL \$10

LARGE \$20

BOQUERONES

SMALL \$10

LARGE \$20

HOUSE-MADE BREAD

Three types served with olive oil & sea salt

SMALL (SERVES 6-8) \$30

LARGE (SERVES 12-14) \$40



PANINI

Select two for a custom panini platter

Cut into 24 or 36 portions

SMALL - 6 PANINI (SERVES 8-10) \$105

LARGE - 9 PANINI (SERVES 12-14) \$135

PROSCIUTTO

Prosciutto, arugula, parmigiano, balsamic vinegar

ROSA

Salami rosa, salva cremasco, arugula, extra virgin olive oil

TOSCANO

Salami toscano, monte alba, arugula, extra virgin olive oil

MOZZARELLA

Mozzarella, tomato, basil, balsamic vinegar

GREEN CHORIZO

Spicy pork sausage, grilled bell peppers, red onions, calabrian aioli, oregano

FROM THE KITCHEN

GREEN CIRCLE CHICKEN

Baby kale, Calabrian chile, stirato

ONE SIZE (SERVES 2) \$40

ROASTED SHORT RIB

Roasted Alimentari short rib, smoked onions, spicy celery, parsley, lime

Served with two contorni

ONE SIZE (SERVES 2) \$120

SALAD

ARUGULA

Arugula, parmigiano, lemon vinaigrette

ONE SIZE (SERVES 6-8) \$75

LATTUGA

Red & green little gem, tarragon vinegar, anchovy

ONE SIZE (SERVES 6-8) \$150

ALIMENTARI PIZZA

MARGHERITA

Tomato sauce, fresh mozzarella, grana padano, basil, sea salt, umbrian olive oil

ONE SIZE (SERVES 2) \$21

GREEN CHORIZO

House-made green chorizo, charred onions, fresh mozzarella, provolone, peperoncini

ONE SIZE (SERVES 2) \$23

CACIO & PEPE

Fresh mozzarella, fontina, ricotta, pecorino, black pepper

ONE SIZE (SERVES 2) \$19

SOPPRESSATA PICCANTE

Tomato, fresh mozzarella, soppressata, calabrian chili, garlic

ONE SIZE (SERVES 2) \$21

KALE & ANCHOVY

Lacinato kale, anchovy, pickled chilies, stracciatella, parmigiano

ONE SIZE (SERVES 2) \$23

BACON & ONION

Tomato, house-cured bacon, fresh mozzarella, roasted onion

ONE SIZE (SERVES 2) \$24

GREEN TOMATO

Green tomato, stracciatella, fresh mozzarella, provolone

ONE SIZE (SERVES 2) \$21



DOLCI

ASSORTED COOKIES

Mix of house-made chocolate & anise biscotti & pignoli almond cookies

ONE SIZE (SERVES 6-8) \$36

OLIVE OIL CAKE

LOAF (SERVES 10) \$65

BEVERAGES

ARANCIATA

ARANCIATA ROSSO

Q KOLA

GINGER BEER

LIMONATA

LURISIA STILL WATER

LURISIA SPARKLING WATER

EACH BOTTLED BEVERAGE \$6



TO PLACE AN ORDER, PLEASE EMAIL:

events@ilbuco.com

All orders must be placed at least 48 hours in advance and require a 50% deposit.

All pricing listed above is per portion, unless indicated otherwise.

Prices do not include tax, 20% gratuity or 5% administrative fee.

PICK UP FROM:

il Buco Alimentari & Vineria

53 Great Jones Street

New York, NY 10012

Our catering is for large format pick up orders only.

THANK YOU