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# il Buco

## *Easter Brunch Sunday, March 31<sup>st</sup>*

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*choice of:*

### ***Ceviche***

*Florida red snapper, snow peas, citrus,  
scallions, Fresno chili, cilantro*

### ***Insalata***

*Windfall Farms greens, bibb lettuce, favas,  
black truffle dressing, edible flowers*

### ***Uovo***

*poached organic farm egg, white asparagus,  
toasted Sicilian almonds, chervil*

### ***Cavolonero***

*Tuscan black kale, garlic-anchovy-lemon vinaigrette,  
filone croutons, parmigiano Reggiano*

### ***Tortilla de Patatas***

*organic farm eggs, chorizo, purple potatoes,  
wild onion, arugula*

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*choice of:*

### ***Gnocchi***

*house-made potato dumplings,  
nettles pesto, pine nuts, parmigiano*

### ***Lasagnette***

*house-made pasta, Martin Farms English peas,  
Alimentari pancetta, pecorino Toscano*

### ***Pesce***

*grilled filet of Spanish mackerel,  
avocado, guindillas relish, pea shoots*

### ***Milanese di Vitello***

*breaded Provitello Farm veal flank steak,  
fiddleheads, watermelon radish, mustard greens*

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### ***Dolci***

*Easter brunch desserts*

*\$95 per person  
prix fixe*