

# IL BUCO

*al mare*



## LUNCH MENU

### SMALL

Local fluke crudo, cucumber, avocado, creme fraiche + pistachio	22
Winter chicory salad, apple, walnuts + piave vecchio	22
Cannellini beans & Tuscan kale soup, breadcrumbs + parmigiano	18
Burrata, buzzard crest grapes, pistachio pesto + crispy sunchokes	28

### ANCIENT GRAIN FOCACCIA

House made with ancient triticum durum flour from Sicily

Rosemary, salt + Nocellara olive oil	16
Margherita, crushed tomato, fresh mozzarella, peperoncino + basil	24

### PASTA

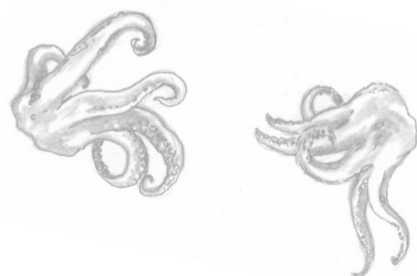
Bucatini cacio e pepe, pecorino, parmigiano + black pepper	26
Spaghetti, bottarga, peperoncino, garlic, lemon + parsley	28

### SANDWICH

Lobster Roll, meyer lemon, tarragon, house made potato bun	32
al Mare Burger, house made potato bun, taleggio, red onion & Calabrian chili	26

### VEGETABLES

Broccoli di cicco, garlic, lemon + chili	16
Delicata squash, thyme butter + oregano	16
Beauregard sweet potato, harissa + sprouted lentil	16



\*Consuming raw or uncooked shellfish or meat may increase your risk of foodborne illness.  
Please inform your server prior to ordering if you have any allergies.

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## COCKTAILS

<b>Contratto Spritz</b> aperitif, prosecco, sparkling + orange	17
<b>Spicy Paloma</b> tequila, piment d'espelette, lime + grapefruit Galvanina	19
<b>Wild Genievre</b> gin, elderflower, pressed pomegranate + lemon	21
<b>Roosting Drummer</b> famous grouse, lucano amaro + camomile grappa	18
<b>Skipping Stone</b> vodka, stone fruit, curacao, citrus + aquafaba	18
<b>Pumpkin Espresso</b> espresso, coffee chicory liqueur, vodka, pumpkin spice cream	19
<b>Alimentari Negroni</b> gin, amara blood orange, contratto rosso	18
<b>Blood Orange Mezcalita</b> mezcal, fresh blood orange, lime	19
<b>Everlasting</b> bonded rye whiskey, barrel-aged maple, orange + bitters	18

## WINE BY THE QUARTINO



250ml 750ml

### SHERRY

**La Cigarrera**, Manzanilla Sherry NV (Andalucía, SP) **13g1 (3oz)**

### SPARKLING

**Ca' Furlan**, Prosecco Extra-Dry "Cuvée Beatrice" NV (Veneto, IT) **17g1/68**  
**Raventos i Blanc**, Brut Rosado "De Nit' 2021 (Penedés, SP) **19g1/76**

### WHITE

**Tasca d'Almerita**, Mozia Grillo 2022 (Sicilia, IT) **22/66**  
**Channing Daughters**, Sylvanus Vineyard, Tocai Friulano 2021 (Hamptons, NY) **20/60**  
**Rocher des Violettes**, "Touche Mitaine" Chenin Blanc 2021 (Loire, FR) **24/72**  
**Les Heritiers du Comte Lafon**, Macon-Village 2022 (Burgundy, FR) **28/84**

### ROSÉ & ORANGE

**Montenidoli**, Canaiuolo Rosato 2022 (Toscana, IT) **24/72**  
**Di Giovanna**, Grillo "Camurria Orange" 2021 (Sicilia, IT) **24/72**

### RED

**Pietro Caciorgna**, Etna Rosso "Ciauria" 2022 (Sicilia, IT) **25/75**  
**Orto Vins**, Cariñena + Garnacha + Tempranillo 2020 (Montsant, SP) **21/63**  
**GD Vajra**, Langhe Nebbiolo 2022 (Piedmonte, IT) **22/66**  
**Fabbri**, "Lamole" Chianti Classico 2019 (Toscana, IT) **25/75**  
**Vina Sastre**, "Crianza" 2019 (Ribera del Duero, SP) **31/93**

### CRAFT BEER

**Flagship Brewing**, Kill van Kolsch, Lager 12oz. (Staten Island, NY) **9**  
**Grimm Weisse**, Hefeweissbier, Bavarian Wheat 16oz. (Brooklyn, NY) **14**  
**Threes Brewing**, All or Nothing IPA 16oz. (Brooklyn, NY) **14**

### N/A BEVERAGES

**Galvanina Italian Sodas** **9**  
cola, blood orange, clementine, grapefruit, lemon, pomegranate

**GHIA "Le Spritz"** **14**  
ginger, rosemary, yuzu, elderflower, lemon balm

**Deeper Roots** **12**  
cranberry, Roots Divino, agave + mint

**Californium** **10**  
pressed pomegranate, local honey, fresh lemon + soda

**The Raspberry Orange** **10**  
blood orange, agave + squeezed lime

**231 MAIN STREET  
AMAGANSETT, NY**