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# il Buco

## *Mother's Day Brunch* *May 12<sup>th</sup>, 2024*

*choice of:*

### ***Ceviche***

*mahi-mahi, rhubarb-citrus juice,  
avocado, cilantro, micro greens*

### ***Insalata***

*stone fruit, shaved watermelon radish,  
Windfall Farms greens, Sicilian almond*

### ***Salsiccia***

*grilled house-made Spanish rabbit sausage,  
fava beans, chives aioli*

### ***Uovo***

*poached organic farm egg, pioppino mushrooms,  
shaved black truffle butter*

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*choice of:*

### ***Spaghettoni***

*house-made egg pasta, Oregon ramp pesto,  
peperoncino, pecorino Montalcino*

### ***Risotto***

*Principato di Lucedio carnaroli rice,  
Montauk wild red shrimp, sweet peppers, Meyer lemon*

### ***Frittata***

*organic farm egg, green asparagus, wild onion,  
arugula, salsa picante Calabrese*

### ***Pesce***

*seared filet of Spanish dorade,  
local asparagus, pickled kumquat, peas relish*

### ***Bistecca***

*grilled Provitello Farm beef wagyu sirloin,  
"ganxet" white beans, fiddleheads, salsa verde*

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## ***Mother's Day Desserts***

*\$95 prix fixe menu*