
il Buco

30'anni

Olive 9

*olives marinated in fennel pollen,
rosemary, lemon zest*

Salumi 18/36

*a selection of il Buco Alimentari salumi,
La Quercia prosciutto americano*

Croquetas 18

*wild ramps, russet potatoes,
fontina cheese, green aioli*

Tonno 19

*fennel pollen crusted sashimi-grade tuna,
corona beans, Biancolilla olive oil*

Bikini 18

*Ibérico shoulder ham, fresh mozzarella,
black truffle, pan blanco*

Crudo di Capesante 21

*Maine sea scallop in its shell, cucumber,
yuzu juice, serrano, cilantro*

Ricotta 19

*house-made ricotta, sugar snap peas,
arugula, peperoncino, mint*

Pulpo a la Gallega 24

*poached Spanish octopus, pinto potatoes,
sweet paprika, parsley*

Cavolonero 19

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

Huevos a lo Pobre 21

*fried organic farm eggs, bottarga di muggine,
capers, red onion, parsley*

Costello di Agnello 24

*seared Hudson Valley lamb ribs, harissa,
spring onion, mustard greens*

Insalata di Fave 19

*fava beans, Windfall Farm greens,
watercress, pecorino Montalcino*

Gambas 24

*pan-fired Hawaiian king prawns
in Trapanese coarse sea salt*