

ALIMENTARI COUNTER

SALUMERIA & FORMAGGI

Salumi della Casa

18 Selezione for two 28 Selezione for four 38 Assortito for six

Chef's selection of Formaggi

One 8 Three 21 Five 28

35 House Cured Prosciutto, 48 Months
hand sliced

CROSTINI

- 9 **Acciughe e Burro**
Scalia oil cured anchovies,
Calabrian chili, cultured butter
on buckwheat toast
- 12 **Seppia in Umido**
braised cuttlefish, tomatoes,
oregano on filone
- 10 **Pate di Fegatini**
chicken liver, capers, sherry
vinegar, chive on multigrain
- 8 **Olive Tapenade**
black olive tapenade
on filone

ANTIPASTI

- 10 **Avocado alla Griglia**
charred avocado, grapefruit,
shiso, peperoncino
 - 15 **Baccala Mantecato**
salt cod, potato, laurel,
polenta crisps
 - 23 **Bottarga Siciliana**
shaved celery, lemon, olive oil
 - 12 **Insalata di Mare**
octopus, mussels,
cicerchia beans, fennel pollen
 - 10 **Tartare di Manzo**
Piedmontese beef, hearts of
palm, black truffle
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LA FILOSOFIA

An offspring of *il Buco* on Bond Street, the *Alimentari e Vineria* continues with the same commitment to sustainable living. Our salumi is prepared in house with pigs raised hormone and antibiotic free. The bread is baked on the premises with organic whole grains and long fermentation. All of our wood furnishings have been constructed with the joists from the original Great Jones Lumber Supply.

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SHERRIES

Lustau “Almanecista” M.C. Jurado Manzanilla Pasada de Sanlucar de Barrameda (Jerez, Spain)	12
Lustau Fino En Rama Spring 2014 (Jerez, Spain)	13
Lustau “Almanecista” Cayetano del Pino y Cia Palo Cortado (Jerez, Spain)	14
Bodegas Tradicion Oloroso Vors 30 yrs (Jerez, Spain)	16

SPARKLING

Frezza Prosecco di Valdobbiadene NV (Veneto)	13/50
Ferrari Rose’ Trento Doc NV (Alto Adige)	20/75
Pace Metodo Classico NV (Piemonte)	18/70
Cantine della Volta Lambrusco Metodo Classico 2009 (Emilia Romagna)	16/64
Shacksbury Craft Cider “Lost and Found” 2013 (Vermont)	15/58

WHITE

Hartmann Dona’ Pinot Bianco 2013 (Alto Adige)	12/48
Damilano Arneis 2015 (Piemonte)	14/54
La Crotta di Vegneron Chambave Muscat 2015 (Valle d’Aosta)	13/50
Tenuta La Fauci Grecanico “Incanto” 2014 (Sicilia)	18/70
Matthiason White Blend 2013 (CA)	20/80

ROSE’

RED

Domaine Dupeuble Beaujolais 2015 (France)	12/48
La Rioja Alta Tempranillo “Viña Alberdi” RV 2010 (Spain)	13/50
Bodega Chacra Pinot Noir “Barda” 2015 (Argentina) 1,5 lt	18/120
Armosa Nero d’Avola “Curma” 2008 (Sicilia)	16/64
Fenocchio Barolo 2012 (Piemonte)	23/90

Full wine list available upon request