

# IL BUCO BRUNCH

## SALUMI DELLA CASA

House-cured pork from  
*Flying Pigs Farm*

18 Selezione for two

28 Selezione for four

38 Assortito for six

## APPETIZERS

- 17 **Crispy Artichokes**  
*preserved lemon*
- 14 **House Cured Salmon**  
*wasabi yogurt, pickled onions,  
buckwheat toast*
- 21 **Crudo**  
*long island fluke,  
marcona almonds,  
grapefruit, trout roe*
- 18 **Crostino**  
*housemade ricotta,  
morels mushrooms,  
fava beans and bloom*
- 16 **Insalata**  
*castelfranco radicchio,  
cara cara orange, pistachio,  
westfield capri, mint*
- 18 **Fried Rabbit**  
*black pepper, honey, lemon*

## PANINI

- 17 **Crispy Cod**  
*pickled vegetables,  
cucumber, calabrian caper  
aioli*
- 18 **Short Rib**  
*arugula, salsa verde*
- 15 **Tuscan Kale**  
*stracciatella, Calabrian  
chili, anchovy*

## PASTICCERIA

12/17 Pastry Basket

*selection of house made pastries, butter, jam*

11 Bread Basket

*selection of house made breads, ricotta, butter, jam*

## PANE, SALE, OLIO

House-Baked Bread - \$2 per person

*Trapanese fiore di sale, il Buco extra virgin olive oil*

## BRUNCH

- 14 **Avocado Toast**  
*8-minute farm egg with anchovy,  
Aleppo pepper*
- 16 **Eggs al Forno**  
*three organic farm eggs,  
lonza, filone toast*
- 12 **Torta di Spagna**  
*fingerling potatoes, confit onion*
- 18 **Salsiccia e Uova**  
*housemade sausage, organic fried  
eggs,  
fontina cheese*
- 18 **Porchetta e Uova**  
*organic fried eggs, salsa verde,  
arugula, toasted filone*
- 14 **Torta Pasqualina**  
*tuscan kale, organic farm egg,  
parmigiano*
- 23 **Pizza Umbra**  
*two organic fried eggs, culatello,  
tomatoes, mozzarella, arugula,  
calabrian chili*

## PRIMI

- 20 **Carbonara**  
*house cured pancetta, farm  
egg, parmigiano reggiano  
(pasta Setaro)*
- 24 **Orecchiette**  
*pancetta, pecorino, fresh  
garbanzo beans, tarragon  
(housemade)*
- 19 **Bucatini Cacio e Pepe**  
*pecorino romano,  
black pepper  
(pasta Setaro)*
- 20 **Lasagnette**  
*housemade sausage,  
tomato, peperoncino  
(housemade)*
- 26 **Gnocchi**  
*foraged mushrooms,  
ramps, cultured butter,  
parmigiano  
(housemade)*

## SECONDI

- 34 **Pollo Arrosto**  
*Barred Rock half chicken,  
baby carrots, calabrian  
chile, mustard greens*
- 24 **Market Fish a la Plancha**  
*green lentils, salsa verde,  
boquerones, cipollini*

## CONTORNI

- 9 **Seasonal Greens**  
*anchovy, breadcrumb, lemon*
- 8 **Crispy Fingerling Potatoes**  
*anchovy, lime*
- 9 **House Made Sausage**  
*fennel, pork sausage, pecorino*

## 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.

June 17th, 2017

# VINO ET CETERA

## BY THE GLASS

### SPARKLING

Frezza Prosecco di Valdobbiadene NV (Veneto)	13/50
Coppola Brut Rose' "Sofia" 2016 (Sonoma, CA)	13/50
Mikulski Cremant de Bourgogne Brut NV (France)	17/68
Saetti Lambrusco Salamino "Rosso Viola" 2015 (Emilia-Romagna)	12/48

### ROSE'

Montenidoli Canaiuolo Rosato 2015 (Toscana)	15/54
Chateau Roquefort Cotes de Provence "Corail" 2016 (France)	14/52
Domaine de la Tour du Bon Bandol 2016 (France)	16/64

### WHITE

Oggero Alberto Roero Arneis "Valle Lunghi" 2013 (Piemonte)	12/48
La Staffa Verdicchio "Rincrocca" 2013 (Marche)	13/52
Monastero Suore Cistercensi Lazio "Coenobium" 2015 (Lazio)	14/56
C.V.N.E. Monopole Clasico Blanco 2014 (Rioja, Spain)	15/60
Mathieu Chteaneuf-du-Pape Blanc "Tradition" 2014 (France)	18/72

### RED

Lapierre Gamay "Raisin Galuois" 2016 (France)	12/48
Quintu Milu' Tempranillo 2015 (Ribera Duero, Spain)	13/50
La Torre Rosso di Toscana "Ampelio" 2014 (Toscana)	14/56
Savino Nero d'Avola "Nero Sicilli" 2012 (Sicilia)	17/68
Damilano Barolo "Lecinquevigne" 2012 (Piemonte)	20/80

### DRAFT BEER

Ommegang Wheat Ale "Witte"	9
Catskill Sour Saison "The Local"	9
Troegs DoubleBock "Troegenator"	9

### BOTTLE BEER

Allagash Belgian-Style "White"	10
Peroni Nastro Azzurro Premium Lager	8
Ommegang IPA "Nirvana"	9
Menabrea Ambrata	9
Old Rasputin Russian Imperial Stout	11

## COCKTAILS 15

### IL BUCO BLOODY MARY MIMOSA BELLINI

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### FROM THAILAND WITH LOVE

*Old Overholt Rye Whiskey, Yuzu, Honey,  
Omija Berry Blush, Lime*

### TOM YUM

*Lemongrass Infused Vodka,  
Makrut Lime, Chili, Salt*

### THIS SIDE OF PARADISE

*Square One Vodka, Fresh Grapefruit,  
Thyme and Grapefruit Infused Honey  
House-Made Lime and Anise Bitters,  
Preserved Grapefruit*

### ALIMENTARI NEGRONI

*Contratto Vermouth Rosso, Greenhook Gin,  
Amaro Blood Orange Amaro*

### SMOKING HEARTS

*Vida Mezcal, Blood Orange,  
Agro Dolce Bianco, Jalapeno, Honey*

### A DAY'S WAIT

*Potocki Vodka, Fresh Meyer Lemon,  
Rapa Giovanni Certosa,  
Rhubarb Infused Triple Sec*

## CAFFETTERIA

4	Coffee	3.5	Cortado	5/7	Fresh Orange Juice	5	Q Cola
3	Espresso	3.5	Macchiato	5/7	Fresh Grapefruit Juice	5	Q Ginger Beer
3	Americano	4	Cappuccino	3	Cranberry Juice	5	Q Tonic
4	Double	4	Latte	3.5	Lemonade	5	Limonata Lurisia
				4	Iced Tea	5	Aranciata Lurisia
				4	Cold Brew Iced Coffee	5	Chinotto Lurisia
				4.5	Iced Cappuccino		
				4.5	Iced Latte		

### Teas by Rishi

4.5 *green, earl grey, jade cloud,  
chamomile, lemon verbena,  
turmeric ginger*