

# 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

## ANTIPASTI

- 17 Crispy Artichokes  
*preserved lemon*
- 14 House Cured Salmon  
*wasabi yogurt, pickled  
onions, buckwheat toast*
- 21 Crudo  
*big eye tuna, basil,  
cotton candy grape, yuzu*
- 18 Summer Squash  
*housemade ricotta,  
macadamia nuts, pecorino,  
biancolilla olive oil, mint*
- 16 Insalata  
*gem lettuce, shaved radish,  
avocado, anchovy,  
sunflower seeds*
- 18 Fried Rabbit  
*black pepper, honey, lemon*

## PANINI

- 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*

## House Baked Bread - \$2 per person

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

## EGGS ETC.

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

## PRIMI

- 20 Carbonara  
*house cured pancetta, farm  
egg, parmigiano  
reggiano (pasta Setaro)*
- 24 Cavatelli  
*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)*
- 25 Maccheroncini  
*white chanterelles, lobster  
mushrooms, rainbow chard,  
parmigiano (housemade)*

## SECONDI

- 34 Pollo Arrosto  
*Barred Rock half chicken,  
baby carrots, calabrian  
chili, mustard greens*
- 24 Market Fish a la Plancha  
*heirloom tomatoes,  
risina, beans, calabrian  
chili, lemon*

## 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 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 recuperated from the original Great Jones Lumber Supply.*