

# 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, bing cherries, 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 **Cicatelli di Ricotta**  
*patty pan squash, garlic scape pesto, lemon, 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.*