

# IL BUCO BRUNCH

## SALUMI DELLA CASA

House-cured pork from  
Flying Pigs Farm

20 Selezione for two

30 Selezione for four

38 Assortito for six

## ANTIPASTI

17 Crispy Artichokes

preserved lemon

14 House Cured Salmon

wasabi yogurt, pickled  
onions, buckwheat toast

22 Asparagi Arrosto

morel mushrooms,  
spring onions, peperoncino,  
ricotta salata, tarragon

16 Insalata

spring lettuces, radishes,  
pickled rhubarb, wild herbs,  
buttermilk dressing

18 Fried Rabbit

black pepper, honey, lemon

## PANINI

18 Short Rib

gorgonzola, onion marmalade,  
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 eggs, lonza,  
filone toast

12 Torta di Spagna

fingerling potatoes,  
confit onion

18 Salsiccia e Uova

housemade sausage,  
fried egg, 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

blackberry compote, creme  
fraiche, maple syrup

18 Short Rib Hash

sunny side egg, salsa verde,  
gigante beans, calabrian chili

## PRIMI

20 Carbonara

house cured pancetta,  
farm egg, parmigiano  
reggiano (pasta Setaro)

24 Tagliolini Neri

red rock crab, leeks,  
preserved lemon, chives,  
peperoncino (housemade)

20 Bucatini Cacio e Pepe

pecorino romano, black pepper  
(pasta Setaro)

19 Lasagnette

housemade sausage,  
tomato, peperoncino  
(housemade)

25 Casarecce

braised lamb ragu,  
fava leaves, calabrian chili,  
peperoncino  
(housemade)

## SECONDI

34 Pollo Arrosto

herb roasted, salsa verde,  
purple potatoes, mustard greens

24 Market Fish a la Plancha

roasted carrots, parsley,  
anchovy butter, lemon

## CONTORNI

9 Seasonal Greens

anchovy, breadcrumb, lemon

9 Crispy New Potatoes

garlic scapes, colatura

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.