

IL BUCO CENA

ANTIPASTI

- 17 **Crispy Artichokes**
preserved lemon
- 19 **Ricotta**
*roasted Fairytale pumpkin,
buckwheat toast,
pickled grapes*
- 21 **Crudo**
*miso cured hamachi,
meyer lemon, capers,
trout roe*
- 16 **Lattuga**
*little gem lettuces,
pickled onions, anchovies,
tarragon, radishes*
- 21 **Capesante**
*seared sea scallops,
fennel pollen, gaeta olives,
sunchoke chips*
- 17 **Salsiccia**
*Calabrian pork sausage,
cavolo cappuccio,
cicerchia beans*
- 20 **Insalata di Funghi**
*fall mushrooms,
kale, hazelnuts,
Pecorino Toscano*
- 18 **Calamari alla Griglia**
*Tuscan lentils,
crispy prosciutto,
broccoli di cicco*
- 19 **Polpo**
*octopus, ceci puree, cilantro,
meyer lemon chips*

PANE, SALE, OLIO

House-Baked Bread - \$2 per person
Trapanese fiore di sale, il Buco extra virgin olive oil

Fall Harvest Olive Oil Tasting - \$12
Taggiasca, Moraiolo Castiglione, Biancolilla

SALUMI DELLA CASA

Our house-cured pork is from Flying Pigs Farm

18 Selezione for 2 28 Selezione for 4 38 Assortito

| | | |
|----------------|---------------|--------------------|
| 9 Cacciatorini | 20 Prosciutto | 10 Guanciale |
| 9 Finocchiona | 14 Culatello | 9 Lardo |
| 9 Toscano | 10 Coppa | 9 Pancetta |
| 9 Piccante | 9 Lonza | 9 Pancetta Arrosto |
| 12 Mortadella | | 8 Coppa di Testa |

PRIMI

- 23 **Spaghetti Neri**
*squid ink, bottarga,
peperoncino, scallions
(pasta Felicetti)*
- 21 **Bucatini Cacio e Pepe**
*pecorino Romano,
black pepper
(pasta Setaro)*
- 23 **Busiate**
*tomatoes, capers,
almonds, anchovy
(pasta Campo)*
- 22 **Gnocchi di Zucca**
*pumpkin, young leeks,
shiitake mushrooms,
prosciutto, marjoram
(housemade)*
- 28 **Pansotti**
*potato, kale, walnuts,
Burgundy truffles,
bianco sardo
(housemade)*

SECONDI

- 34 **Pollo Arrosto**
*Barred Rock half chicken,
baby bell peppers, red onion,
poblano peppers*
- 35 **Salt-Baked Whole Branzino**
charred lemon, thyme
- 36 **Porchetta**
*Black Mission figs,
roasted cauliflower, PX Port*
- 65 **Roasted Short Ribs (for 2)**
*Castelvetrano olives, celery,
walnuts, horseradish*

CONTORNI

- 12 **Funghi al Forno**
*baked maitake, yukon potatoes,
salsa verde*
- 11 **Carrots**
yogurt, marcona almonds
- 11 **Polenta Fritta**
*Anson Mills polenta,
parmigiano*
- 11 **Seasonal Greens**
anchovy, lemon

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 recuperated from the original Great Jones Lumber Supply.

October 9th, 2016