

# IL BUCO CENA

## ANTIPASTI

- 17 **Crispy Artichokes**  
*preserved lemon*
- 18 **Chanterelle Crostino**  
*housemade ricotta,  
roasted garlic, pecorino,  
crispy herbs, lemon*
- 23 **Crudo**  
*New Zealand king salmon,  
green apple, spirulina, dill  
farm yogurt, trout roe*
- 17 **Insalata di Radicchio**  
*chicory, gem lettuce,  
pomegranate, persimmon,  
blood orange, almonds*
- 19 **Tartare di Bisonte**  
*sicilian bottarga, lemon,  
egg yolk, colatura,  
multigrain crisps*
- 22 **Wild Octopus**  
*roasted sunchokes,  
filone breadcrumbs,  
rosemary, lemon aioli*
- 16 **Roasted Autumn Squash**  
*butternut, delicata, pepitas,  
westfield capri, watercress,  
guajillo chili oil*
- 18 **Riso Nero**  
*wild shrimp, farm egg  
venetian black rice,  
calabrian sausage*

## PANE, OLIO, SALE

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

2016 Harvest Olive Oil Tasting - \$14  
*Taggiasca (Liguria), Cerasuola (Sicilia), Moraiolo (Umbria)*

## SALUMI DELLA CASA

20 Selezione for 2    30 Selezione for 4    38 Assortito  
*House-cured pork from Flying Pigs Farm*

9 Cacciatorini	14 Prosciutto	10 Guanciale
9 Finocchiona	14 Culatello	9 Pancetta
9 Toscano	9 Lardo	14 Coppa
9 Piccante	9 Mortadella	9 Coppa di Testa
14 Bresaola	9 Rosa	14 Lonza

## PRIMI

- 27 **Paccheri**  
*rabbit ragu', sage,  
kabocha squash, olives,  
pecorino (pasta Mancini)*
- 22 **Bucatini Cacio e Pepe**  
*pecorino romano, black  
pepper (pasta Setaro)*
- 24 **Maccheroncini**  
*hen of the woods,  
abalone mushrooms,  
rainbow chard, parmigiano  
(housemade)*
- 26 **Tagliolini Neri**  
*red rock crab, leeks,  
preserved lemon, chives,  
peperoncino (housemade)*
- 26 **Agnolotti**  
*eggplant filled house-made  
pasta, heirloom tomatoes,  
ricotta salata, basil*

## SECONDI

- 34 **Hemlock Farms Chicken**  
*herb roasted, purple potatoes,  
mustard greens, salsa verde*
- 34 **Ocean Trout**  
*cedar plank roasted,  
baby leeks, charred lemon*
- 36 **Flying Pigs Farm Porchetta**  
*roasted onions, mustard  
greens, honeycrisp apple*
- 42 **Elysian Fields Lamb**  
*watercress, maitake,  
smoked tea broth*
- 70 **Roasted Short Ribs (for 2)**  
*castelvetro olive,  
celery, walnuts,  
horseradish*

## CONTORNI

- 11 **Roasted Cauliflower**  
*anchovy butter, parsley*
- 11 **Polenta Fritta**  
*Anson Mills polenta, parmigiano*
- 11 **Seasonal Greens**  
*anchovy, lemon, breadcrumbs*

## 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 of recuperated wood from the original Great Jones Lumber Supply.

January 12th, 2018