

IL BUCO CENA

ANTIPASTI

- 17 **Crispy Artichokes**
preserved lemon
- 19 **Calamari Crostino**
*sweet peas, buckwheat rye,
calabrian chili, mint,
castelvetrano olives*
- 23 **Crudo**
*New Zealand king salmon,
green apple, spirulina, dill
farm yogurt, trout roe*
- 17 **Insalata di Radicchio**
*chicory, gem lettuce,
pomegranate, almonds,
blood orange*
- 19 **Tartare di Bisonte**
*sicilian bottarga, lemon,
egg yolk, colatura,
multigrain crisps*
- 22 **Wild Octopus**
*roasted sunchoke,
filone breadcrumbs,
rosemary, lemon aioli*
- 22 **Asparagi Arrosto**
*morel mushrooms,
spring onions, peperoncino,
ricotta salata, tarragon*
- 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

2017 Harvest Olive Oil Tasting - \$14
Biancolilla (Sicilia), Cerasuola (Sicilia), Moraiolo (Umbria)

SALUMI DELLA CASA

20 Selezione for 2 30 Selezione for 4 38 Assortito

35 Jamon Iberico de Bellota / 15 supplement

House-cured heritage breed pork

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)*
- 27 **Casarecce**
*braised lamb shoulder ragu,
fava beans and leaves,
calabrian chili, pecorino
(housemade)*
- 26 **Tagliolini Neri**
*red rock crab, leeks,
preserved lemon, chives,
peperoncino (housemade)*
- 26 **Red Beet Gnocchi**
*black trumpet mushrooms,
leeks, ricotta salata,
tarragon (housemade)*

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**
*torpedo onions, mandarin
mostarda, broccoli di cicco*
- 42 **Whole Roasted Branzino**
*sicilian salt crusted,
rosemary, lemon, olive oil*
- 70 **Roasted Short Ribs (for 2)**
*castelvetrano olives,
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.

April 7th, 2018