

IL BUCO CENA

ANTIPASTI

- 17 **Crispy Artichokes**
preserved lemon
- 18 **Summer Squash**
*housemade ricotta,
macadamia nuts, pecorino,
biancolilla olive oil, mint*
- 22 **Crudo**
*big eye tuna, basil,
bing cherries, yuzu*
- 16 **Insalata**
*gem lettuce, shaved radish,
avocado, anchovy,
sunflower seeds*
- 19 **Tartare di Bisonte**
*sicilian bottarga, lemon,
egg yolk, colatura*
- 19 **Calamari alla Griglia**
*sprouted legumes,
marcona almond,
romesco*
- 16 **Heirloom Tomatoes**
*westfield capri, opal basil,
cucumber, basil seed
vinaigrette*
- 17 **Riso Nero**
*wild shrimp,
venetian black rice,
calabrian sausage,
farm egg*

House-Baked Bread - \$2 per person

Trapanese fiore di sale, il Buco extra virgin olive oil

2016 Harvest Olive Oil Tasting - \$12

Biancolilla (Sicilia), Cerasuola (Sicilia), Moraiolo (Umbria)

SALUMI DELLA CASA

Our house-cured pork is from Flying Pigs Farm

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|---------------------------|---------------------------|---------------------|
| 18 Selezione for 2 | 28 Selezione for 4 | 38 Assortito |
| 9 Cacciatorini | 20 Prosciutto | 10 Guanciale |
| 9 Finocchiona | 20 Bresaola | 9 Lardo |
| 9 Toscano | 14 Culatello | 9 Pancetta |
| 9 Piccante | 10 Coppa | 8 Coppa di Testa |
| 9 Rosa | 12 Lonza | 12 Mortadella |

PRIMI

- 26 **Busiate**
*baby octopus, calabrian
chili, heirloom tomatoes,
castelvetrano olives
(pasta felicetti)*
- 21 **Bucatini Cacio e Pepe**
*pecorino romano,
black pepper
(pasta setaro)*
- 25 **Cicatelli di Ricotta**
*patty pan squash
garlic scape pesto,
pinenuts, pecorino
(housemade)*
- 24 **Cavatelli**
*pancetta, pecorino,
fresh garbanzo beans,
tarragon
(housemade)*

SECONDI

- 34 **Pollo Arrosto**
*barred rock half chicken,
baby carrots, mustard greens,
calabrian chili*
- 34 **Ocean Trout**
*cedar plank roasted,
baby leeks, charred lemon*
- 36 **Flying Pigs Farm Porchetta**
*spring onions, mustard greens,
blonde rainier cherries*
- 42 **Elysian Fields Lamb**
*roasted mushrooms,
watercress, smoked tea broth*
- 65 **Roasted Short Ribs (for 2)**
*castelvetrano olives, celery,
walnuts, horseradish*

CONTORNI

- 11 **Market Beans**
*colatura, garlic,
lemon, walnuts*
- 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 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.

July 26th, 2017