

IL BUCO CENA

ANTIPASTI

- 17 **Crispy Artichokes**
preserved lemon
- 17 **Housemade Ricotta**
charred snap peas, green garbanzos, fiddle head ferns, red quinoa
- 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
- 16 **Insalata**
spring lettuces, radishes, pickled rhubarb, wild herbs, buttermilk dressing
- 19 **Tartare di Bisonte**
sicilian bottarga, lemon, egg yolk, colatura, multigrain crisps
- 22 **Wild Octopus**
roasted sunchokes, 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

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)
- 25 **Mezzi Rigatoni**
pistachio pesto, watercress, calabrian chili, anchovy, ricotta salata (pasta Setaro)

SECONDI

- 34 **Hemlock Farms Chicken**
herb roasted, purple potatoes, mustard greens, salsa verde
- 34 **Ocean Trout**
cedar plank roasted, lemon, wild garlic scapes
- 36 **Flying Pigs Farm Porchetta**
torpedo onions, bing cherry 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 **Crispy New Potatoes**
garlic scapes, colatura
- 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.

June 12th, 2018