

IL BUCO CENA

ANTIPASTI

- 17 **Crispy Artichokes**
preserved lemon
- 18 **Crostino**
*housemade ricotta,
foraged mushrooms,
fava beans and blooms*
- 22 **Crudo**
*long island fluke,
grapefruit, trout roe,
marcona almonds*
- 16 **Insalata**
*castelfranco, westfield capri,
cara cara oranges, pistachio*
- 19 **Tartare di Bisonte**
*sicilian bottarga, lemon,
egg yolk, colatura,
multigrain crisps*
- 19 **Calamari alla Griglia**
*sprouted legumes,
marcona almonds,
romesco*
- 17 **Riso Nero**
*wild shrimp,
venetian black rice,
calabrian sausage,
farm egg*
- 18 **Funghi Arrosto**
*maitake, king oyster,
puffed farro verde,
cloumage, lemon*
- 19 **Granchio**
*soft shell crab, pea leaves
roasted garlic, pepperoncino
saffron aioli*

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

18 Selezione for 2 28 Selezione for 4 38 Assortito

9 Cacciatorini
9 Finocchiona
9 Toscano
9 Piccante

20 Prosciutto
14 Culatello
10 Coppa
12 Mortadella

10 Guanciale
9 Lardo
9 Pancetta
8 Coppa di Testa
20 Bresaola

PRIMI

- 23 **Spaghetti Neri**
*squid ink, seppia ragu,
marcona almonds,
peperoncino
(pasta felicetti)*
- 21 **Bucatini Cacio e Pepe**
*pecorino romano,
black pepper
(pasta setaro)*
- 26 **Gnocchi**
*foraged mushrooms,
ramps, cultured butter,
parmigiano
(housemade)*
- 24 **Orecchiette**
*pancetta, pecorino,
fresh garbanzo beans,
tarragon
(housemade)*
- 26 **Buckwheat Pansotti**
*sweet peas, housemade
ricotta, pea leaves,
mint, parmigiano
(housemade)*

SECONDI

- 34 **Pollo Arrosto**
*barred rock half chicken,
baby carrots, mustard greens,
calabrian chile*
- 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**
*watercress, maitake,
smoked tea broth*
- 65 **Roasted Short Ribs (for 2)**
*castelvetro olives, celery,
walnuts, horseradish*

CONTORNI

- 11 **Market Beans**
*colatura, garlic,
lemon, walnuts*
- 11 **Polenta Fritta**
*anson mills polenta,
parmigiano*
- 11 **Seasonal Greens**
anchovy, lemon, breadcrumb

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.

June 7th, 2017