

A LA CARTE SIDES

Caramelized brussels sprouts,
chestnuts, aged balsamic vinegar

4-6 guests, \$ 20.00

8-10 guests, \$28.00

12-14 guests, \$36.00

Crushed yukon gold & sweet
potatoes, sea salt and Biancolilla olive oil

4-6 guests, \$16.00

8-10 guests, \$24.00

12-14 guests, \$32.00

Buckwheat stuffing with dried figs,
leeks, hazelnuts & sage

4-6 guests, \$16.00

8-10 guests, \$24.00

12-14 guests, \$26.00

Housemade cranberry sauce \$12.00 pt

HOUSEMADE BREADS BY SHEENA OTTO

Walnut Ginger \$15.00

Chocolate Cherry Bread \$17.00

<i>Multigrain (large)</i>	\$9.00
<i>Multigrain (small)</i>	\$6.00
<i>Ciabatta</i>	\$5.00
<i>Focaccia Fino</i>	\$4.50
<i>Rosemary Focaccia Slice</i>	\$3.50
<i>Filone</i>	\$9.00
<i>Bourbon Raisin Fennel</i>	\$6.00
<i>Sesame</i>	\$7.00
<i>Buckwheat Rye</i>	\$12.00
<i>Buckwheat Cherry Walnut</i>	\$8.00

THANKSGIVING DINNER

Serves 10-14 guests, \$250.00

16-18 pound Locust Point Farm turkey

Crushed yukon gold and sweet potatoes,
sea salt and biancolilla olive oil

Caramelized brussels sprouts, chestnuts,
aged balsamic vinegar

Buckwheat stuffing with dried figs,
leeks & hazelnuts

Homemade cranberry sauce

Sage Gravy

FARM RAISED TURKEY

All natural, pasture raised, 16-18lb

Locust Point Farm turkey

Serves up to 14 people

*Raw, brined, rubbed, trussed,
and ready to roast \$130.00*

*Cooked and ready to eat \$180.00
(cooked birds will only be available for pick up
on Thanksgiving Day)*

HOUSE MADE DESSERTS

Fairytale pumpkin pie \$40.00

Spiced apple cake with crumble \$60.00

Salted chocolate hazelnut tart \$64.00

SALUMI PLATTERS

All of our salumi is cured in house using
naturally raised pigs from Hudson Valley

Chef's selection of Alimentari Salumi

4-6 guests \$40.00

8-10 guests \$67.00

12-14 guests \$93.00

CHEESE PLATTERS

We are continuously sourcing cheeses from
new local producers

Chef's selection of Alimentari's cheeses

4-6 guests \$42.00

8-10 guests \$70.00

12-14 guests: \$98.00

il Buco Alimentari will be accepting
Thanksgiving pre orders
Friday, October 13th - Friday, November 17th

Pick ups may be scheduled on

Monday, November 20th, 9am - 7pm

Tuesday, November 21st, 9am - 7pm

Wednesday, November 22nd, 9am - 7pm

Thursday, November 23rd, 9am - Noon

Pick up at the Alimentari counter,
il Buco Alimentari, 53 Great Jones Street

Place your order online,
over the phone, or by email

www.shop.ilbucovita.com

(212) 837-2622

danny@ilbuco.com

**THANKSGIVING
TAKE-OUT MENU**



il Buco Alimentari & Vineria
53 Great Jones Street
New York, NY 10012
(212) 837 - 2622
danny@ilbuco.com