
il Buco

Winter Appetizers

Olive 7

olives marinated in fennel pollen, rosemary, lemon zest

Salumi 16/32

a selection of il Buco Alimentari salumi and La Quercia prosciutto Americano

Crudo 15

Spanish mackerel, sunchoke puree, fresh horseradish, sunflower greens

Polenta 12

Anson Mills polenta, house-cured lardo, chestnuts, aged balsamic

Frittelle di Baccala 14

house cured salt cod fritters, saffron aioli

Cavolonero 15

Tuscan black kale, garlic-anchovy-lemon vinaigrette, filone croutons, Reggiano

Polpo 16

grilled octopus, fingerling potatoes, celery, capers, smoked paprika

Burrata 18

Maplebrook Farm's burrata, Fuyu persimmon, shaved mozzarella

Salsiccia 14

house made Mangalitsa pork sausage, coco bianco beans, pioppino mushrooms

Castelfranco 16

Italian heirloom radicchio, blood orange, pistachios, strained yoghurt

Quaglia 17

grilled Vermont quail, Savoy cabbage, kumquats, dates

Carpaccio 18

thinly sliced venison, pomegranate, pine nuts, urfa pepper, lemon oil

Gambas 19

pan-fired Hawaiian king prawns in Trapanese coarse sea salt

il Buco

Sample Dinner Specials

Vellutata 10

Cauliflower Puree, Golden Whitefish Caviar, Crispy Cauliflower, Crème Fraiche

Sarde 16

Grilled Greek Sardines, Cubanelle Peppers, Grilled Lime

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Pappardelle 24

House Made Pasta Ribbons, Vermont Veal Sugo, Castelvetrano Olives, Parmesan, Sage

Penne Rigate 21

House Made Pasta, Confit Artichokes, Anchovy, Breadcrumbs

Spaghetti 23

Artisan Dried Pasta, Rhode Island Squid, Cockles, White Wine, Peperoncino, Basil

Risotto 22

Principato Di Lucedio Carnaroli Rice, Oregon Chanterelles, Thyme, Parmesan

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Pesce 32

Grilled Spanish Mackerel, Poached Fennel, Piopino Mushrooms, Aioli

Pollo 28

Cast Iron Roasted Half Label Rouge Chicken, Rosso Selvaggio, Chanterelle Mushrooms, Herb Butter

Porchetta 28

Flying Pigs Farm Heritage Pork, Fingerling Potatoes, Taggiasca Olives, Chicory

Manzo 30

Grilled Creekstone Farms Tri-Tip Steak, Russet Potato Puree, Chiogga Beets, Horseradish

O l i v e O i l T a s t i n g

We are offering distinct extra virgin olive oils to compliment your meal. A tasting of both...\$8

Il Buco “Viridens”

deep emerald, full bodied, spicy and nutty

Olio di Sicilia, “Biancolilla”

light elegant oil, floral and fragrant