
il Buco

Winter Appetizers

Olives 7

selected imported olives marinated in wild fennel flowers and fresh rosemary

Salumi 12

cured meat selection

Crocchette di Cavolfiori e Gorgonzola 12

fried cauliflower and gorgonzola cremificato croquettes

Bruschetta di Cozze 11

bouchot mussels, carrots, onions, fennel and spices in escabeche, toasted filone bread

Foie Gras 17

salt cured foie gras terrine, raw fennel, pickled currants

Carpaccio di Bisonte 15

bison strip loin carpaccio, fried chickpeas, black cumin, arugula, podda classico

Crudo 14

wild striped bass, satsuma mandarins, horseradish

Toronjas con Mojama 13

sliced grapefruit with salt-cured tuna, marcona almonds, scallions

Pulpo a la Plancha 16

seared octopus, pimenton, fingerling potatoes, parsley

Cavolonero 14

raw tuscan black kale "caesar" in anchovy vinaigrette with croutons and parmesan

Salsiccia 14

house-made pork sausage, mixed beans in olive oil, romesco

Uova con Bottarga 13

soft boiled farm egg, grey mullet roe, celery, caperberries

Codorniz del Moro 18

yoghurt-zaatar marinated quail, piccolo farro, cucumbers, mint

Gambas a la sal 19

pan-fried Hawaiian king prawns in sea salt, rosemary, chili

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Sample Dinner Specials

Zuppa di Fregola Sarda 8.

*soup of fregola sarda, swiss chard, celery root,
parmesan-poultry broth*

Crostino con Tartare 18.

*Wagyu beef tartare, charred filone bread,
black truffle yoghurt, chervil*

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Ravioli di Cavolfiore 28.

cauliflower filled ravioli, crème fraîche, osetra caviar and trout roe

Maltagliati ai Funghi 22.

fresh pasta sheets, hedgehog and white elf mushrooms, mint, parmesan

Strozzapretti con Ragu 21.

*artisan pasta, pork and cerignola olive ragu, marjoram,
pecorino romano*

Risotto ai Radicchio 22.

*Principato di Lucedio Vialone Nano rice, raddichio,
gorgonzola, sage, aged balsamic*

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Spigola 29.

*grilled wild striped bass, white grapefruit, piccolo farro, black radishes,
pickled onions, goats milk yoghurt*

Pollo 27.

seared Vermont half chicken, baby carrots, red onions, pine nuts, currants, parsley

Porchetta 29.

slow roasted Flying Pig Farms pork, white bean puree, sautéed swiss chard

Bistecca 36.

*grilled Niman Ranch ribeye, broccoli rabe, pan-fried potatoes,
marjoram-anchovy oil*