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# il Buco

## Prix Fixe Menu Options

Please note that our prix fixe menus start with family style appetizers and end with assorted family style desserts. All entrees and pastas are served individually and guests will have a choice at the table between 4-5 entrees (and between 2 pastas if you add a pasta course) based on Chef's daily selection.

### ~ Options ~

\* Each menu option builds off Menu Option A (three course menu) by allowing you to add an additional course.

#### ~ Option A ~ three-course prix fixe menu ~ \$85 pp

##### Family Style Shared Appetizers

(please select 5 *appetizers* from the seasonal menu on next page)

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##### Choice of Main Course at the table

each guest chooses his/her own entrée at the table based on the Chef's daily entrées; pasta, risotto, grilled fish and meat  
(*NO advance selection of entrees – all entrees/pastas change daily and will be printed on your customized menu*)

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##### Assorted Family Style Desserts

Chef's selection of daily specials served with cappuccino, espresso or tea

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#### ~ Option B ~ four-course prix fixe menu ~ \$100 pp

Three course menu (Option A) INCLUDING a steak entrée option PLUS select one additional course from the list below:

**Passed or plated Hors d'oeuvres** (please select three from menu on next page)

**Pasta Course** (choice between two of the Chef's daily pastas at the table)

**Cheese Course** (Chef's selection of artisan cheeses served family style)

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#### ~ Option C ~ five-course prix fixe menu ~ \$120 pp

Three course menu (Option A) INCLUDING a steak entrée option

PLUS add two additional courses from list above.

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#### ~ Option D ~ six-course prix fixe menu ~ \$135 pp

Three course menu (Option A) INCLUDING a steak entrée option

PLUS all three additional courses (hors d'oeuvres, pasta course and cheese course)

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#### ~ Option E ~ Chef's seasonal tasting menu ~ \$150 pp

Chef's seasonal tasting menu is a six course menu (as with Option D) but using premium ingredients

~ Full wine list and/or Sommelier's wine pairing recommendations available on request ~

*Beverage packages also available...*

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## ***Hors d'oeuvres, Seasonal Appetizers and Cakes***

### **Passed or Plated Hors d'oeuvres** (please select 3)

*Assorted Crostini* (examples: ricotta and prosciutto/tomato and basil/black olive and pistachio)

*Fish Tartar* (Chef's Daily selection of fish served on a home made thin potato crisp)

*Mini Empanadas* filled with Duck Confit and Dried Cherries

*Chef's Seasonal Soup* served in a glass (examples: carrot ginger OR potato leek OR Jerusalem artichoke puree)

*Oysters on the Half Shell* Barron Point Oysters with Balsamic Mignonette

*Oyster Fritto Misto* fried vegetables and oysters served with aioli (OR vegetarian option)

### **Winter Appetizers** (please select 5 to be shared and served family style)

*Olives* olives marinated in fennel pollen, rosemary, lemon zest

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

*Crudo* Spanish mackerel, sunchoke puree, sunflower greens

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

*Fritelle di Baccala* house cured salt cod fritters, saffron aioli

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

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

*Burrata* Maplebrook Farm's burrata, Fuyu persimmon, shaved mozzarella

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

*Castelfranco* Italian heirloom radicchio, blood orange, pistachios, strained yoghurt

*Quaglia* grilled Vermont quail, Savoy cabbage, kumquats, dates

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

*Gambas* pan-fired Hawaiian king prawns in Trapanese coarse sea salt

### **We offer Specialty Cake options** ~ a la carte charge of \$60 (6") OR \$95 (10") each

(We require at least 3 business days notice for cakes; 6" serves 6pp & 10" serves 10-12pp)

**Cake options:**      *Vanilla Cake*      *Chocolate Cake*      *Olive Oil Lemon Cake*      *Hazelnut Cake*

**Frosting options:**      *Vanilla*      *Chocolate*      *Lemon*

\* **Filling:** *Lemon Curd Filling OR same as frosting (vanilla/chocolate)*

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## ***Sample Prix Fixe Dinner Menu***

*(Menu Option A @ \$85 per person for three courses)*

*to begin*

### ***Salumi***

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

### ***Crudo***

*Spanish mackerel, sunchoke puree, sunflower greens*

### ***Cavolonero***

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

### ***Polpo***

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

### ***Salsiccia***

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

\* \* \*

*choice of*

### ***Pappardelle***

*Housemade Pasta Ribbons, Vermont Veal Sugo, Green Olives, Parmesan, Sage*

### ***Risotto***

*Principato Di Lucedio Carnaroli Rice, Shaved Matsutake Mushrooms, Parmesan, Thyme*

### ***Pesce***

*Grilled Swordfish, Umbrian Lentils, French Radishes, Yoghurt, Cilantro*

### ***Pollo***

*Cast Iron Roasted Half La Belle Rouge Chicken, Tri-Color Baby Carrots, Tropea Onions, Herb Salad*

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### ***Dolci e Caffè***

*Assorted Housemade Desserts*

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# il Buco

## *Sample Prix Fixe Lunch Menu*

*(Lunch prix fixe @ \$60 per person for three courses)*

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*to begin*

### ***Salumi***

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

### ***Crudo***

*Spanish mackerel, sunchoke puree, sunflower greens*

### ***Cavolonero***

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

\* \* \*

*choice of*

### ***Penne Rigate***

*House Made Pasta, Caramelized Cauliflower,  
Parsley, Anchovy, Breadcrumbs*

### ***Risotto***

*Principato Di Lucedio Carnaroli Rice, Shaved Matsutake Mushrooms,  
Parmesan, Thyme*

### ***Pesce***

*Grilled Swordfish, Umbrian Lentils, French Radishes, Yoghurt, Cilantro*

### ***Porchetta Panino***

*slow roasted Flying Pigs Farm heritage pig  
with wild fennel pollen and rosemary on ciabatta*

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### ***Dolci e Caffè***

*assorted house made desserts*

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## **Sample Chef's Tasting Menu**

***Chef's Prix Fixe Five Course Menu (@ \$150 per person – wine pairings charged in addition based on consumption)***

*\*\*\* Three Passed or plated hors d'oeuvres \*\*\**

***Chef's Seasonal Soup, Assorted Crostini, and Barron Point Oysters on the Half Shell***

*\*\*\* Family Style Appetizers \*\*\**

### **Salumi**

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

### **Crudo**

*Spanish mackerel, sunchoke puree, sunflower greens*

### **Cavolonero**

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

### **Polpo**

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

### **Salsiccia**

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

*\*\*\* Pasta course - choice of \*\*\**

### **Gnocchi**

*Housemade Potato Dumplings, Winter Squash, Sage, Reggiano*

### **Spaghetti**

*Artisan Dried Pasta, Cockles, Pancetta, Parsley, Breadcrumbs*

*\*\*\* Entrée - choice of \*\*\**

### **Risotto**

*Principato Di Lucedio Carnaroli Rice, Shaved Matsutake Mushrooms, Parmesan, Thyme*

### **Pesce**

*Whole Grilled Branzino, Savoy Cabbage, Romanesco Cauliflower, Meyer Lemon Sauce*

### **Maiale**

*Flying Pigs Farm Heritage Pork, Baby Mustard Greens, Bartlett Pears, Walnuts*

### **Manzo**

*Grilled Niman Ranch Chuck Flap Steak, Salt Roasted Fingerlings, Shishito Peppers, Pecorino Pepato*

*\*\*\* Cheese Course \*\*\**

*\*\*\* Dolci e Caffé \*\*\**

*Assorted Housemade Desserts*

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# il Buco

## **Sample Cocktail Party Menu** (*\$60 per person for first 2 hours/\$20 each additional hour*)

### **Passed Hors d'oeuvres** (*please select 4*)

#### **Assorted Crostini**

*(examples: ricotta and prosciutto/tomato and basil/black olive and pistachio)*

#### **Mini Empanadas**

*filled with Duck Confit and Dried Cherries*

#### **Chef's Seasonal Soup** served in a glass

*(examples: carrot ginger OR potato with truffles OR Jerusalem artichoke puree)*

#### **Oysters on the Half Shell**

*Barron Point Oysters with Balsamic Mignonette*

#### **Oyster Fritto Misto**

*fried vegetables and oysters served with aioli (OR vegetarian option)*

#### **Chef's Daily Fish Tartar**

### **Stationary Food**

#### **Olives**

*olives marinated in fennel pollen, rosemary, lemon zest*

#### **Salumi e Formaggi**

*a selection of house-cured meats and assorted artisan cheeses*

\* \* \*

**Add one below for \$10 pp (or both for \$20pp)**

#### **il Buco's Classic Umbrian "Porchetta" Panino**

*slow roasted Flying Pigs Farm heritage pig  
with wild fennel pollen and rosemary on ciabatta*

OR

#### **Dolce e Caffè**

*Assorted daily desserts*