
il Buco

Lunch

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Panini

hot pressed sandwiches served with market greens

Jamon Panino 13

Serrano ham with Pecorino Pienza

Caprino e Cipolla 12

Hi-Land Farm's fresh goat cheese and caramelized onions

Mozzarella di Bufala con Pomodoro e Basilico 14

bufala mozzarella with tomatoes and basil

Tonno al Limone e Capperi 13

house-cured tuna with fresh lemon, capers and oregano

Gorgonzola con Pancetta e Balsamico 13

gorgonzola, pancetta, arugula and balsamic

il Buco's Classic Umbrian Porchetta Panino 15

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

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Insalate

Cavolonero 14

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

Rughetta 10

wild arugula in lemon olive oil with shaved Reggiano

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Salumeria

Salumi 16 / 32

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

Salumi e Formaggi 20

a selection of house cured meats and artisan cheeses

il Buco

Fall Appetizers

Olive 7

olives marinated in fennel pollen, rosemary, lemon zest

Crudo 15

Spanish mackerel, sunchoke puree, sunflower greens

Polenta 12

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

Frittelle di Baccala 14

house cured salt cod fritters, saffron aioli

Polpo 16

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

Burrata 18

Maplebrook Farm's burrata, Fuyu persimmon, shaved mojama

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 Lunch Specials

Vellutata 10

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

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Pappardelle 20

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

Penne Rigate 19

House Made Pasta, Franca's Green Beans, Artichokes, Anchovy, Lemon, Breadcrumbs

Spaghetti 20

Artisan Dried Pasta, Cockles, White Wine, Peperoncini, Parsley

Risotto 21

Principato Di Lucedio Carnaroli Rice, Oregon Chanterelle Mushrooms, Parmesan, Thyme

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Pesce 27

Grilled Carolina Red Snapper, Heirloom Eggplant, Cipollini Onions, Capers, Golden Raisins

Pollo 28

Cast Iron Roasted Half Label Rouge Chicken, Black Mission Figs, Toasted Walnuts, Baby Mustard Greens

Manzo 30

Grilled Niman Ranch Chuck Flap Steak, Bi-Color Corn, Serrano Peppers, Green Onions

Olive Oil Tasting

We are offering distinct extra virgin olive oils to compliment your meal.

A tasting of both...\$8

il Buco "Viridens" 2009 Harvest

Deep emerald, full bodied, spicy and nutty

Olio Sicilia, "Biancolilla" 2010 Harvest

Light elegant oil, floral and fragrant