
il Buco

Lunch

Panini

hot pressed sandwiches served with market greens

il Buco's Classic Umbrian "Porchetta" Panino 15.

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

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.

imported buffalo 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

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Insalate

Cavolonero 14.

raw Tuscan black kale "Caesar" in anchovy vinaigrette with croutons and Reggiano parmesan

Toronjas con Mojama 13

grapefruit, marcona almonds, scallions, mojama

Rughetta 10.

wild arugula in lemon olive oil with shaved Reggiano parmesan

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Salumeria

Salumi 12.

Serrano ham, house-made coppa and lardo

Salumi e Formaggi 19.

a selection of house-cured meats and artisan cheeses

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Winter Appetizers

Olives 7

selected imported olives marinated in wild fennel flowers and fresh rosemary

Crochette 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

Crudo 14

wild striped bass, satsuma mandarins, horseradish

Foie gras 17

salt cured foie gras, raw fennel, pickled currants

Carpaccio di Bisonte 15

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

Pulpo a la Plancha 16

seared octopus, pimenton, fingerling potatoes, parsley

Salsiccia 14

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

Uova con bottarga 13

hard boiled egg, celery, caperberries, bottarga di muggine

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 Lunch Specials

Zuppa di Lenticchie e Cavolo 8.
lentil, cabbage, turnips in poultry-parmesan broth

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Malfatti di Ricotta ai Funghi 20.
ricotta dumplings, hedgehog mushrooms, mint, parmesan

Pappardelle con Porri e Speck 21.
fresh ribbon pasta, leeks, smoked prosciutto, thyme, pecorino toscano

Rigatoni al Ragu 19.
artisan pasta, chicken-cerginola olive ragu, pecorino romano

Risotto di Radicchio e Gorgonzola 21.
*Principato di Lucedio Vialone rice, radicchio trevisano,
gorgonzola, aged balsamic*

Pescespada 29.
grilled swordfish, baby carrots, piccolo farro, pickled onions, yoghurt, cilantro

Brasato di Anatra 25.
braised duck leg, white polenta, roasted Brussels sprouts

Bistecca 36.
grilled Niman Ranch ribeye, pan-fried potatoes, caperberries, spicy marmalade

*** We are currently offering three distinct Extra Virgin olive oils to compliment your meal**

il Buco "Viridens" 2007 Harvest
Herbaceous with intense artichoke flavor

il Buco "Viridens" 2008 Harvest
Deep emerald, full bodied, spicy with fresh cut grass notes

"Olio Sicilia"
Light elegant oil, floral and fragrant sweet nutty flavors

A tasting of all three oils \$10