
il Buco

Sample Dinner Menu

Cestino di Pane, Sale, Olio 5/8
*house baked bread basket with Trapanese
fiore di sale, il Buco extra virgin olive oil*

Zuppa 12

purée of celery root, nashi pear, toasted hazelnuts

Torchio 26

*house made pasta, Provitello Farm veal sausage,
radicchio trevisano, fennel pollen, ricotta salata*

Tagliatelle 26

*house made egg pasta, wild mushrooms,
leeks, pecorino toscano*

Spaghetti 28

*artisan dried pasta, North Carolina shrimp,
Meyer lemon, capers, fresno peppers*

Risotto 26

*Principato di Lucedio carnaroli rice,
romanesco cauliflower, gorgonzola, sage*

Pesce 34

*seared filet of Atlantic halibut,
couscous, pine nuts, pomegranate, black garlic*

Pollo 34

*cast-iron roasted Bella Bella Farm baby chicken,
fuyu persimmons, pickled onions, mustard greens*

Porchetta 32

*slow roasted Fossils Farm berkshire pork,
roasted baby beets, radicchio castelfranco, marcona almonds*

Bistecca 40

*grilled Painted Hills Farm wagyu hanger steak,
wilted escarole, fingerling potatoes, salsa rossa*

Olive Oil Tasting 16

*we offer distinct extra virgin olive oils
to complement your meal - a tasting of all three*

Nocellara

*delicate and fruity with notes of orange blossom
and a soft, spicy finish - Trapani, Sicily*

Cerasuola

*fruity and fresh with very green flavors; floral and herbaceous,
finishing with slightly bitter, spicy and sweet flavors –
Trapani, Sicily*

Moraiolo

*powerful, dark green, superior fruit with a grassy aroma
and spicy finish – Foligno, Umbria*