

IL BUCO

al mare



ANCIENT GRAIN FOCACCIA

Housemade with ancient triticum durum flour from Sicily

Rosemary, salt + nocellara olive oil	18
Margherita, crushed tomato, fresh mozzarella, peperoncino + basil	24
Roasted eggplant, tomato, fresh mozzarella, smoked anchovy, peperoncino + oregano	25
Forest mushroom, provolone + grilled onion	28
Sungold tomatoes, ricotta, red onion + savory	25

RAW

Montauk Pearl oysters*, turmeric + cava vinegar (1/2 Dozen)	24
Local fluke*, cucumber aguachile, easter egg radish, avocado + sesame oil	24
Bigeye tuna*, watermelon + tomatillo vinaigrette	28

TINS

Served with housemade buckwheat rye + sweet butter

Octopus in olive oil (Spain)	36
Albacore tuna in spicy olive oil (Spain)	32
Vegan celery root 'whitefish' (Toronto, Canada)	22
Wild caught smoked atlantic salmon	36
Slow smoked mackerel + chili flakes (Scotland)	32
Mussels in escabeche sauce (spain)	28
Sardines in olive oil + truffle flavor (Portugal)	43
Vegan enoki mushroom 'snowcrab' (Toronto, Canada)	22
Smoked lemon pepper oysters (Baycenter, WA)	36
Octopus in galician sauce (Spain)	36
Sardines with aromatic peppers + sea salt (Spain)	38

SMALL

Amber Waves mustard greens, stonefruit, garrotxa, marcona almond + croutons	24
Burrata, cherries + pistachio pesto	29
Littleneck clams, fresno chili, lemon + grilled bread	28
Charred prawns, morita butter, garlic scapes, cilantro + lime	29
Charred octopus, early girl tomatoes + nocellara olive oil	26
Heirloom tomatoes, stonefruit, red onion + basil	25

MAINS

Whole roasted fluke, caper + anchovy brown butter	85
Grilled striped bass, green chickpea puree, caulilini + pickled spring onion	40
Smoked Senat chicken, cilantro chermoula, tokyo turnips, labneh + berbere oil	44
Black garlic skirt steak + montreal spice	45
Seared long island duck, charred plums, salsa verde + radicchio	48

VEGETABLES

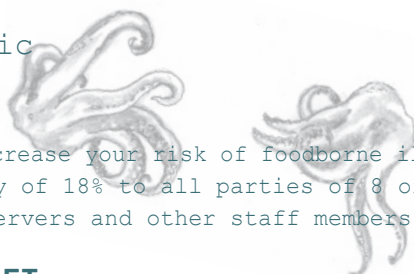
Crispy cannellini beans, celery, parsley + lemon	18
Broccolini, lemon + chili	18
Local cucumber, tzatziki + sesame	16
Balsam Farms summer squash + zhoug	22
Charred corn, sungold tomatoes, lime, peperoncino + mint	20

DESSERTS

Peach & thyme crostata + labneh	16
Vanilla panna cotta + 10yr aged balsamic	14
Chocolate cake + local fruit	14

*Consuming raw or uncooked shellfish or meat may increase your risk of foodborne illness.
As a courtesy, we automatically charge a gratuity of 18% to all parties of 8 or more guests. This gratuity is shared among our servers and other staff members.

231 MAIN STREET
AMAGANSETT, NY



IL BUCO

al mare

COCKTAILS

Contratto Spritz aperitif, prosecco, sparkling + orange	18
Hugo Spritz Giffard elder flower, mint , prosecco + sparkling	18
Magra Daisy Fresno chili infused tequila, piment d'espelette, Vervino + lime	20
The perfect vesper vodka, gin, Antica Bianco, vermouth rosso	20
Al mare bianco gin, amara blood orange, contratto vermouth bianco + walnut bitters	20
Blood Orange Mezcalita mezcal, fresh blood orange, lime	20
Grande caffè Great jones bourbon, vanilla bourbon syrup, Nola coffee liqueur	20

WINE

SHERRY

La Cigarrera , Manzanilla Sherry NV (Andalucía, SP)	13g1 (3oz)
--	------------

SPARKLING

Ca' Furlan , Prosecco Extra-Dry 'Cuvée Beatrice' NV (Veneto, IT)	17g1/68
Raventos i Blanc , Brut Rosado 'De Nit' 2021 (Penedés, SP)	19g1/76

WINE BY THE QUARTINO



WHITE

Barracco , 'Fior di Bianco' Grillo/Cataratto 2022 (Sicilia, IT)	22/66
Channing Daughters , 'Vino Bianco' Friulano/Sauv. Blanc 2019 (Hamptons, NY)	23/69
La Staffa , Verdicchio dei Castello di Jesi 2023 (Marche, IT)	24/72
Benito Ferrara , 'Terre d'Uva' Greco di Tufo 2022 (Campania, IT)	26/78
Domaine Fevre , Chablis 2022 (Burgundy, FR)	30/90

ROSÉ & ORANGE

Ameztoi , 'Rubentis' Txakoli Rosato 2023 (Getaria, SP)	24/72
Domaine Gavoty , 'Recital' Côtes de Provence 2022 (Provence, FR)	22/66
Di Giovanna , Grillo 'Camurria orange' 2023 (Sicilia, IT)	24/72

RED

Channing Daughters , 'Due Uve' 2022 Refosco/Syrah (Hamptons, NY) chilled	23/69
Benanti , Etna Rosso 2022 (Sicilia, IT)	32/96
PietraNova , Bolgheri 'Casa al Piano' Cabernet 2021 (Toscana, IT)	25/75
GD Vajra , Langhe Nebbiolo 2022 (Piedmonte, IT)	22/66
Ca'n Verdura , 'Supernova' Mantonegro 2022 (Mallorca, SP)	35/105
Tenuta San Francesco , Costa d'Amalfi 'Tramonti' 2019 (Campania, IT)	25/75

CRAFT BEER

GRIMM , 'Weisse Bier' Bavarian Wheat 16oz. (Brooklyn, NY)	15
Springs Brewery , 'Catchfly' Kölsch 16oz. (Springs, NY)	14
Talea Brewery , Pick Me Up IPA 16oz. (Brooklyn, NY)	14
Best Day Brewery , N/A Kölsch 12oz. (Sausalito, CA)	14

N/A BEVERAGES

Galvanina Italian Sodas cola, blood orange, lemonata	10
Deeper Roots cranberry, Roots Divino, agave + mint	14
The Raspberry Orange blood orange, agave + squeezed lime	14
Acido e amaro mint, bitters, soda + squeezed lime	14

231 MAIN STREET
AMAGANSETT, NY