Prix Fixe Menu Options

Dinner A
3-course prix fixe menu ~ $85 per person
Shared Appetizers – Plated Entrees – Shared Desserts

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Dinner B
4-course prix fixe menu ~ $100 per person
your choice of one menu addition

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Dinner C
5-course prix fixe menu ~ $120 per person
your choice of two menu additions

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Dinner D
6-course prix fixe menu ~ $135 per person
all menu additions included

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Chef’s seasonal tasting menu
~ $150 per person
exclusively selected and crafted the day of your event

**menu additions:** passed or plated hors d’oeuvres, pasta course, cheese course**

Lunch
3-course prix fixe menu ~ $60 per person
3 Shared Appetizers – 4 Plated Entrée Choices – Shared Desserts

We are proudly serving your event on our handmade Umbrian white ware from
IL BUO VI

All items are available for sale, please inquire
Salumi, Hors d’oeuvres, Seasonal Appetizers

Salumi

Salumi della Casa / $10 per person
an Assortment of a selection of il Buco Alimentari salumi and La Quercia prosciutto Americano
House Made Whole Grain Breads

Alimentari Table/ $20 per person per hour
An assortment of Salumi della Casa, imported and domestic cheeses, olives, house made whole grain breads

Passed or Plated Hors d’oeuvres
CHEF’S SEASONAL SELECTION FOR 30 MINUTES

Seasonal Appetizers
Dinner - Please Select Five (Always Served Family Style)
Lunch - Please Select Three (Always Served Family Style)
Subject to Seasonal Change

Olive olives marinated in fennel pollen, rosemary, lemon zest

Fiore di Zucca semolina fried squash blossoms, salt cod brandada, garlic, parsley, salsa rossa

Crudo Maine diver scallop, watermelon radish, crème fraiche, caviar, yuzu, chives

Insalata di Pomodori heirloom tomato salad, house made ricotta cheese, lemon cucumber, mixed basil

Ceviche citrus marinated Atlantic red snapper, fennel, red currants, orange agrumato

Pulpo seared Spanish octopus, saffron potatoes, celery hearts, capers, sour cherries, parsley

Boquerones house cured white anchovies, beef steak tomatoes, serrano peppers, cilantro, lime

Botifarra house made Vermont rabbit sausage, heirloom beans, market herbs, salsa verde

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

Insalata di Zucchini shaved summer squash, purslane, Sicilian almonds, Podda classico, mint

Migas poached organic farm egg, chanterelle mushrooms, house made chorizo, peas shoots, breadcrumbs

Quaglia seared Cavendish Farm quail, stone fruit, pickled strawberries, Wind Fall greens, Greek yoghurt

Gambas pan-fired Mediterranean tiger prawns, in Trapanese coarse sea salt
DINNER
Sample Menu Option A

to begin

**Crudo**
thinly sliced bigeye tuna, fava beans, citrus vinaigrette, red watercress

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

**Croquettas**
wild ramps, taleggio cheese, prosciutto, piquillo pepper aioli

**Seppia**
seared cuttlefish, green chick peas, olive oil confit fingerling potatoes, black olives, Calabrian chilies

**Botifarra**
Vermont lamb sausage, Moroccan spices, spring onions, herb Kesso food Greek yoghurt

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choice of

**Torchio**
house made pasta, wild boar sugo, arbequina olives, pecorino romano

**Risotto**
Principato Di Lucedio Carnaroli rice, confit artichokes, lemon, parmigiano

**Pesce**
grilled whole Spanish dorade, fried romanesco broccoli, pickled crosnes, Meyer lemon

**Maiale**
Bev Eggleston’s pork blade steak, brussels sprouts, Tokyo turnips, roasted Fuji apples

**Bistecca**
grilled Niman Ranch ribeye, puntarelle, tardivo, radishes, garlic-anchovy sauce

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**Dolci e Caffè**
assorted house made desserts

**Cocktail Reception**

Sample Menu

($60 per person for first 2 hours/$20 each additional hour)

**Passed Hors d’oeuvres**

CHEF’S SEASONAL SELECTION OF FOUR

**Alimentari Table**

An assortment of Salumi della Casa, imported and domestic cheeses, spreads and compotes, olives, Taralli, house made whole grain breads

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**Additional Options**

$10 per person / both for $20 per person

**il Buco’s Classic Umbrian “Porchetta” Panino**

slow roasted Flying Pigs Farm heritage pig

with wild fennel pollen and rosemary on ciabatta

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**Dolci e Caffe**

assorted house made Italian dessert selection
DOLCI

~Il Buco Custom Cake Options~

**Six Inch Cake $60**
(serves 4-6 guests)

**Ten Inch Cake $95**
(serves 10-12 guests)

**Twelve Inch Cake $120**
(serves 20-26 guests)

**PLEASE NOTE: 72 Hours Advance Notice Required**

**CAKE OPTIONS:**
Vanilla Cake  Chocolate Cake  Olive Oil Lemon Cake  Hazelnut Cake

**FROSTING OPTIONS:**
Vanilla  Chocolate  Lemon

**FILLING OPTIONS:**
Vanilla  Chocolate  Lemon Curd