
il Buco

Dolci

Panna Cotta all' Aceto Balsamico 12.

“cooked cream” drizzled with 10-year aged balsamic vinegar

Torta di Cioccolato e Noci 10.

bittersweet chocolate and walnut cake with whipped cream

Torta di Ricotta 10.

lemon pound cake, crème fraiche, summer fruits

Crostata di Frutta Stagionale 9.

seasonal fruit tart

Biscotti e Vino Passito 12.

*dried cherry-walnut and chocolate-pistachio biscotti
served with a glass of Sagrantino Passito*

Sorbetto e Gelato 9.

house-made sorbet and ice cream

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Formaggi

\$7 per choice

Menuet Greensboro, Vermont

*from Dancing Cow Farm, an aged, washed-rind of uncooled raw cow's milk in the style of Tomme,
each batch captures different flavors of the pasture*

Pecorino Foja di Noce Le Marche, Italy

full-fat raw sheep's milk aged six months in walnut leaves, it is straw colored and compact with a nutty aroma

Bayley Hazen Greensboro, Vermont

Jasper Hill Farm blue made of raw cow's milk, aged four to six months, buttery taste and crumbly texture

Crottina Leicester, Vermont

*a Blue Ledge Farm semi aged with a white mold covering; it has a firm, velvety texture
and a bite that is distinctly goat-like*

Préfééré de nos Montagnes Jura, France

*a half-pressed, washed rind, pasteurized cow's milk with a creamy texture,
floral aroma and light hazelnut flavor*