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# il Buco

## *Prix Fixe Menu*

Please note that all pastas and entrees change daily. You will have a choice at the table based on Chef's daily selection.

### *~ Options ~*

Each menu option builds off Menu Option A (basic three course menu) by allowing you to select additional courses.

#### **~ Option A ~ three-course prix fixe menu ~ \$85 pp**

##### **Five Family Style Appetizers**

(please select from seasonal menu on next page)

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##### **Choice of Main Course at the table**

between four of the Chef's daily entrées; pasta, risotto, grilled fish and meat

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##### **Assorted Family Style Desserts**

Chef's selection of daily specials served with cappuccino, espresso or tea

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#### **~ Option B ~ four-course prix fixe menu ~ \$100 pp**

Three course menu (Option A) INCLUDING a steak entrée option  
PLUS select one additional course from the list below:

**Passed or plated Hors d'oeuvres** (please select three from menu on next page)

**Pasta Course** (choice between two of the Chef's daily pastas at the table)

**Cheese Course** (Chef's selection of artisan cheeses served family style)

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#### **~ Option C ~ five-course prix fixe menu ~ \$120 pp**

Three course menu (Option A) INCLUDING a steak entrée option  
PLUS add two additional courses from list above.

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#### **~ Option D ~ six-course prix fixe menu ~ \$135 pp**

Three course menu (Option A) INCLUDING a steak entrée option  
PLUS all three additional courses (hors d'oeuvres, pasta course and cheese course)

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#### **~ Option E ~ Chef's prix fixe menu ~ \$150 pp**

Chef's seasonal tasting menu

**~ Full wine list and/or Sommelier's wine pairing recommendations available on request ~**

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## *Hors d'oeuvres, Seasonal Appetizers and Cakes*

### *Passed or Plated Hors d'oeuvres*

*(please select 3)*

**Assorted Crostini** *ricotta and prosciutto/tomato and basil/black olive and pistachio*

**Mini Empanadas filled with Duck Confit and Dried Cherries**

**Chef's Seasonal Soup** *served in a glass (examples: carrot ginger OR potato with truffles OR Jerusalem artichoke puree)*

**Crochette di Cavolfiori e Gorgonzola** *fried cauliflower and gorgonzola cremificato croquettes (available as appetizer as well)*

**Oysters on the Half Shell** *Barron Point Oysters with Balsamic Mignonette*

**Oyster Fritto Misto** *fried vegetables and oysters served with aioli (OR vegetarian option)*

### **Chef's Daily Fish Tartar**

#### *Summer Appetizers*

*(please select 5 to be served family style)*

**Olives** *selected imported olives marinated in wild fennel flowers and fresh rosemary*

**Crocchette di Cavolfiori** *cauliflower & gorgonzola croquettes*

**Salumi** *a selection of cured meats*

**Crudo di Capesante** *raw scallops, seaweed, beets, pickled currants*

**Cavolonero** *raw tuscan black kale "Caesar", croutons and parmesan*

**Carpaccio** *bison carpaccio, fried chickpeas, black cumin, arugula, podda classico*

**Pulpo a la Plancha** *seared octopus, pimenton, fingerling potatoes, fennel, raisins, parsley*

**Uova di Anatra con Baccala** *fried duck egg, salted cod, capers, summer truffles*

**Rughetta** *wild arugula in lemon olive oil with shaved Parmigiano Reggiano*

**Burrata** *cucumber, treviso, basil, anchovy, trout roe*

**Insalata di Pomodoro** *heirloom tomato, yoghurt, black olives, purslane and horseradish*

**Gambas** *pan-fired Hawaiian king prawns in Trapanese coarse sea salt*

### *3 Specialty Cakes ~ \$65 each (a la carte charge)*

*(we require at least 3 business days notice for cakes. Each cake serves approximately 10-12pp)*

**Vanilla Bean Layered Cake with Lemon Frosting**

**Chocolate Ganache Cake with Mascarpone**

**Frosting Ricotta Cheese Cake with Pine Nuts**

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# il Buco

## *Sample Prix Fixe Dinner Menu*

*(Menu Option A @ \$85 per person for three courses)*

\* \* \*

*to begin*

### **Salumi**

*a selection of cured meats*

### **Cavolonero**

*raw tuscan black kale “Caesar”, croutons and parmesan*

### **Pulpo a la Plancha**

*seared octopus, pimenton, fingerling potatoes,  
fennel, raisins, parsley*

### **Insalata di Pomodoro**

*heirloom tomato, yoghurt, black olives, purslane and horseradish*

### **Gambas**

*pan-fired Hawaiian king prawns  
in Trapanese coarse sea salt*

\* \* \*

*choice of*

### **Pappardelle ai Zucchine**

*fresh pasta sheets, summer squash, mint, formaggio di fossa*

### **Risotto ai Funghi di Bosco**

*principato di lucedio vialone nano rice, porcini and chanterelle mushrooms,  
hyssop, red vermouth*

### **Pesce**

*roasted halibut, charred cherry tomatoes, new potatoes,  
capers, peashoots, aioli*

### **Maiale**

*bev eggleston’s pork steak, yellow wax and romano beans,  
whole grain dijon, almonds, chervil*

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### **Dolci e Caffé**

*assorted house-made desserts*

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# il Buco

## *Sample Prix Fixe Lunch Menu*

*(Lunch prix fixe @ \$60 per person for three courses)*

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*to begin*

### ***Crudo di Capesante***

*raw scallops, seaweed, beets, pickled currants*

### ***Uova di Anatra con Baccala***

*fried duck egg, salted cod, capers, summer truffles*

### ***Carpaccio di Bisonte***

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

\* \* \*

*choice of*

### ***Gnocchi ai Carciofi***

*potato gnocchi, artichokes, crème fraiche,  
mint, formaggio di fossa*

### ***Risotto agli Asparagi***

*principato di lucedio vialone nano rice,  
asparagus, goat cheese, basil*

### ***Pesce***

*seared triggerfish, asparagus, barley,  
nepitella, orange aioli*

### ***"Porchetta" Panino***

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

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### ***Dolci e Caffé***

*assorted house made desserts*

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# il Buco

## **Sample Chef's Tasting Menu**

***Chef's Choice ~ Prix Fixe Five Course Menu (@ \$150 per person  
with Sommelier's Wine Pairings charged based on consumption and in addition to prix fixe menu***

***\*\*\* Three Passed or plated hors d'oeuvres \*\*\****

***Carrot and ginger soup, Crostini (Sea urchin and pata negra & ricotta) and Barron point oysters on the half shell***

***Wine NV Ferrari Brut (cocktails and wine also available)***

***\*\*\* Four family style appetizers \*\*\****

### ***Crocchette di Cavolfiori***

***cauliflower & gorgonzola croquettes***

### ***Cavolonero***

***raw tuscan black kale "caesar" in anchovy vinaigrette with croutons and parmesan***

### ***Carpaccio di Manzo***

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

### ***Gambas a la sal***

***pan-fried Hawaiian king prawns in sea salt, rosemary, chili***

***Wine 2007 Quintarelli Bianco Secco***

***\*\*\* Pasta course - choice of \*\*\****

### ***Lasagna di Piselli con Tartufo***

***baked pasta sheets, snap and english peas ragout, mint, ricotta, summer black truffles***

### ***Malfati di ricotta***

***ricotta dumplings with leeks, pancetta, mint***

***Wine 2003 Prevostini "Albareda" Sforzato***

***\*\*\* Entrée - choice of \*\*\****

### ***Risotto ai Asparagi***

***principato di lucedio vialone nano rice, asparagus, goat cheese, basil***

### ***Cernia***

***court bouillon poached black grouper, ramp puree, baby carrots, sea beans, meyer lemon butter sauce***

### ***Quaglia***

***seared marinated quail, apples, lentils, almonds, whole dijon***

### ***Bistecca***

***grilled niman ranch ribeye, broccoli raab, risina beans, cayuga blue cheese***

***Wine 2005 Rubicon Cabernet Franc***

***\*\*\* Dolci e Caffé \*\*\****

***chocolate pot de crème with whipped cream & biscotti***

***Wine Vin Santo***