
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 (OR gorgonzola and walnuts as a vegetarian option)

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

Croquettes de Jamon (OR cauliflower and gorgonzola as a vegetarian option)

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

Winter Appetizers (please select 5 to be served family style)

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

Salumi cured meat selection

Crochette di Cavolfiori e Gorgonzola fried cauliflower and gorgonzola cremificato croquettes

Bruschetta di Cozze bouchot mussels, carrots, onions, fennel, spices in escabeche, toasted filone bread

Crudo wild striped bass, satsuma mandarins, horseradish

Foie gras salt cured foie gras, raw fennel, pickled currants

Carpaccio di Bisonte bison strip loin carpaccio, fried chickpeas, black cumin, arugula, podda classic

Toronjas con Mojama grapefruit, marcona almonds, scallions, mojama

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

Salsiccia house-made pork sausage, mixed beans in olive oil, romesco

Uova con bottarga hard boiled egg, celery, caperberries, bottarga di muggine

Codorniz del moro yoghurt-zaatar marinated quail, piccolo farro, cucumbers, mint

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

Gambas a la sal pan-fried Hawaiian king prawns in sea salt, rosemary, chili

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

Vanilla Bean Layered Cake with Lemon Frosting ~ \$75

Chocolate Ganache Cake with Mascarpone Frosting ~ \$60 Ricotta Cheese Cake with Pine Nuts ~ \$65

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Sample Prix Fixe Dinner Menu

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

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to begin

Crochette di Cavolfiori e Gorgonzola

fried cauliflower and gorgonzola cremificato croquettes

Salsicchia

house-made pork sausage, mixed beans in olive oil, romesco

Bruschetta di Cozze

*bouchot mussels, carrots, onions, fennel, spices in escabeche,
toasted filone bread*

Uova con bottarga

hard boiled egg, celery, caperberries, bottarga di muggine

Codorniz del moro

yoghurt-zaatar marinated quail, piccolo farro, cucumbers, mint

* * *

choice of

Gnocchi ai Funghi

*house-made potato gnocchi with porcini mushrooms, pancetta,
nepitella, parmesan*

Risotto ai Pomodori

Principato di Lucedio carnaroli rice, heirloom tomatoes, ricotta, basil

Pescespada

grilled local swordfish, new potatoes, charred cherry tomatoes, picholine olives, aioli

Porchetta

*slow-roasted Flying Pigs Farm heritage pork, olive oil crushed potatoes,
radishes, whole Dijon, parsley*

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Dolci e Caffé

assorted house-made desserts

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Sample Prix Fixe Lunch Menu

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

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to begin

Toronjas con Mojama

grapefruit, marcona almonds, scallions, mojama

Pulpo a la Plancha

seared octopus, pimenton, fingerling potatoes, parsley, raisins

Carpaccio di Bisonte

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

* * *

choice of

Garganelli al Ragù

*artisan pasta with chicken and cerignola olive ragù,
pecorino Romano*

Risotto ai Pomodori

*Principato di Lucedio carnaroli rice, heirloom tomatoes,
cow's milk ricotta and basil*

Halibut

*grilled halibut filet with fingerling potatoes,
charred cherry tomatoes, olives and 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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Sample Chef's Tasting Menu

Chef's Choice ~ Prix Fixe Five Course Menu with Sommelier's Wine Pairings
(@ \$150 per person with wine charged in addition based on consumption)

***** 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)

***** Five 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 *****

Lasagnette ai Galletti

fresh pasta sheets with rabbit-chanterelle mushroom ragù, pecorino romano

Malfati di ricotta

ricotta dumplings with leeks, pancetta, mint

Wine 2003 Prevostini "Albareda" Sforzato

***** Entrée - choice of *****

Risotto di Porri ai Caprino

Principato di Lucedio Vialone Nano rice, leeks, basil, goat cheese

Pescespada

grilled local swordfish, grilled broccoli rabe, fingerling potatoes, orange aioli

Quaglia

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

Manzo ai Ferri

grilled grass fed beef skirt steak, pan-fried potatoes, shishimi peppers, gorgonzola

Wine 2005 Rubicon Cabernet Franc

***** Dolci e Caffé *****

chocolate pot de crème with whipped cream & biscotti

Wine Vin Santo