
il Buco

Lunch

Panini

hot pressed sandwiches served with market greens

il Buco's Classic Umbrian "Porchetta" Panino 15.
slow roasted Flying Pigs Farm heritage pig with wild fennel pollen and rosemary on ciabatta

Jamon Panino 13.
Serrano ham with Pecorino Pienza

Caprino e Cipolla 12.
Hi-Land Farm's fresh goat cheese and carmelized onions

Mozzarella di Bufala con Pomodoro e Basilico 14.
imported buffalo mozzarella with tomatoes and basil

Tonno al Limone e Capperi 13.
house-cured tuna with fresh lemon, capers and oregano

Gorgonzola con Pancetta e Balsamico 13.
gorgonzola, pancetta, arugula and balsamic

* * *

Insalate

Cavolonero 14.
*raw Tuscan black kale "Caesar" in anchovy vinaigrette
with croutons and Reggiano parmesan*

Insalata di Pomodoro 14.
*heirloom tomato, yoghurt, black olives,
purslane and horseradish*

Rughetta 10.
wild arugula in lemon olive oil with shaved Reggiano parmesan

* * *

Salumeria

Salumi 12.
Serrano ham, house-made coppa and lardo

Salumi e Formaggi 19.
a selection of house-cured meats and artisan cheeses

il Buco

Summer Appetizers

Olives 7.

selected imported olives marinated in wild fennel flowers and fresh rosemary

Crocchette di Cavolfiori 11.

cauliflower & gorgonzola croquettes

Crudo di Capesante 14.

raw scallops, seaweed, beets, pickled currants

Carpaccio 15.

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

Pulpo a la Plancha 16.

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

Uova di Anatra con Baccala 15.

fried duck egg, salted cod, capers, summer truffles

Burrata 16.

cucumber, treviso, basil, anchovy, trout roe

Insalata di Pomodoro 14.

heirloom tomato, yoghurt, black olives, purslane and horseradish

Gambas 19.

pan-fired Hawaiian king prawns in Trapanese coarse sea salt

il Buco

Sample Lunch Specials

Zuppa 9.

turnips, radish greens, risina beans and basil

Insalata di Fagioli 10.

*romano and yellow wax beans,
hazelnuts, mint, ricotta salata*

* * *

Gnocchi ai Zucchini 20.

*potato gnocchi, summer squash,
hyssop, parmesan*

Lasagnette ai Piselli e Pancetta 19.

*fresh pasta sheets, english and snap peas,
pancetta, mint, ricotta salata*

Ceppo al Ragù di Maiale 21.

*artisan pasta, pork and cerignola olive ragù,
pecorino toscano*

Risotto ai Galletti 20.

*principato di lucedio vialone nano rice,
chanterelle mushrooms, nepitella, parmesean*

Pesce 29.

*roasted halibut, yoghurt, new potatoes,
seared tomatoes, capers, aioli*

Pollo 27.

*misty knoll farm's chicken leg and thigh,
plums, hazelnuts, purlane*

Bisonte 30.

*grilled bison skirt steak,
pan-fried potatoes, caperberries,
spicy marmalade*