

Welcome to Il Buco.

Welcome to our land.

*Here begins a tale, a tale of tastes,
smells, and memories ...*

A story where the characters, are played by you

Through these pages you will experience traces of our country and memories of flavors handed down to us over the centuries, here in our kitchen, where you are welcome.

In each, you can find links to our Mediterranean Sea through the fresh fish that we propose, the colors of the products we love, like the red of the tomatoes of Vesuvius, the green of the herbs from our garden, the purple of the freshly picked purple eggplants and the yellow potatoes cooked in the manner of our ancestors.

The scents and smells will remain forever, like those of freshly made bread from our bakery or of the lemons and oranges of Sorrento.

In each dish you will find traces of all of us, in the passionate way we create and present our dishes to you.

Traces which we hope will remain with you.

Traces to share, with whom you care about.

We hope that this dining experience will prove to be a fond memory for you.

Our menu will be a guide to provide a starting point for combination of ingredients to create something unique for you.

From now, we will take care of everything. You may either select from our menu or modify it according to your tastes and preferences.

Relax and enjoy the time at Il Buco.

Let it be an unforgettable gastronomic experience.

Enjoy your meal!

“Our philosophy is using fresh products. Due to technical requirement in the kitchen or occasional unavailability, may be used frozen products, which will be notified every time.”

Starters

Steamed lobster with burrata, avocado,
crispy celery, tomato foam and vanilla salt
..... Euro 29,00

Composition of octopus with potato rolls,
takoyaki and spinach pesto
..... Euro 24,00

Scallops raw and cooked with
artichoke cream, spicy crumble and
powder of Parma ham
..... Euro 27,00

Our selection of raw fish
..... Euro 40,00

Fried beef stew carpaccio and roulade
of buffalo with ricotta cheese,
apples, celery and walnuts
..... Euro 24,00

Buffalo mozzarella on tile
of oregano bread, composition of
tomatoes and vegetables in oil
..... Euro 22,00

Selection of local vegetables on
pumpkin puree and foam of lemon mint
..... Euro 20,00



First Courses

Riso carnaroli with cauliflower cream,
red mullet, seaweed, orange zest
and smoked salt
..... Euro 26,00

Gragnano spaghetti with anchovies flavoured
ricotta cheese, beetroot powder,
walnuts, and lemon
..... Euro 22,00

Linguine with lemon scented scorpion fish
on roe and sundried tomato sauce
..... Euro 28,00

Mezzi paccheri pasta with octopus “genovese”,
katsuobushi and black cabbage sauce
..... Euro 25,00

“A carn a sott e maccarun a copp”
Homemade ravioli filled with local
cheese on Neapolitan ragù
..... Euro 24,00

Cream of broad beans and peas, melted
pecorino cheese, croutons flavoured with
truffle and quail egg poché
..... Euro 22,00

Potato dumplings and ginger,
marinated raw prawns, clams in mirin
soy and lemon sauce
..... Euro 26,00



Main Courses

Seared fillet of sea bass with topinambur,
beans, mussels and onion powder
..... Euro 30,00

Fillet of local white fish with asparagus,
clams and “puttanesca sauce”
..... Euro 30,00

Fish fillet of the day with courgettes,
purple potato lemon jelly
and “fior di latte” cheese sauce
..... Euro 30,00

Fish catch of the day
..... *a kg* Euro 75,00

Cube of black pork stew with honey and
chillipepper, vegetables and fried polenta
..... Euro 28,00

Our “Laticauda” lamb interpretation
..... Euro 30,00

Fillet of beef with pizzaiola sauce,
melted provolone cheese, escarole tart
and potato terrine
..... Euro 30,00

Interpretation of free range chicken in
“cacciatora style” flavoured with paprika
and lemon, miso sauce and hazelnuts
..... Euro 27,00



"Sharing"

a selection of proposals to share ...

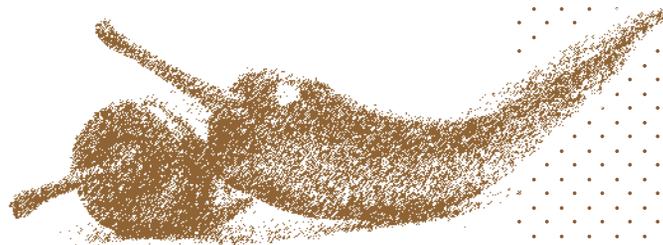
(courses for two persons)

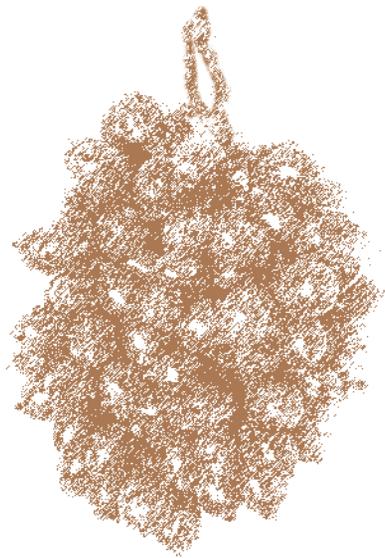
Fish soup made with a mixture of shellfish,
seafood and topped with croutons made
from our locally baked crusty bread
with a hint of garlic
..... Euro 85,00

T-bone steak or Rib-eye steak
by "Buonanno selection" served with beans,
escaroles and potatoes
..... Euro 75,00

Chateaubriand with bernese sauce,
potatoes pont-neuf and freshly
prepared seasonal vegetables
..... Euro 80,00

A warm almond and lemon soufflé,
heavenly flavoured with sour cherry sauce,
orange and cinnamon ice-cream
..... Euro 25,00





"I trust you"

*... a tasting of different creations,
chosen by the chef Peppe, interpreting
his emotions and your preferences.*

*A menu that changes
and evolves with you ...*

Menu 5 courses:

Euro 85,00 + Wine pairing suggested: Euro 45,00

Menu 8 courses:

Euro 120,00 + Wine pairing suggested: Euro 60,00

Land and Territory

Buffalo mozzarella on tile of oregano bread,
composition of tomatoes and vegetables in oil
.....

Fried beef stew carpaccio and roulade
of buffalo with ricotta cheese,
apples, celery and walnuts
.....

Tagliolino with Laticauda lamb on pumpkin
sauce and “caciotta” cheese
.....

“A carn a sott e maccarun a copp”
Homemade ravioli filled with local
cheese on Neapolitan ragù
.....

Cube of black pork stew with honey and
chillipepper, vegetables and fried polenta
.....

Wild strawberry tart with foam of warm meringue,
orange sauce and limoncello ice cream
.....

Euro 90,00

Wine pairing Euro 50,00



Tasting Menu

Steamed lobster with burrata, avocado,
crispy celery, tomato foam and vanilla salt
.....

Composition of octopus with potato rolls,
takoyaki and spinach pesto
.....

Riso carnaroli with cauliflower cream,
red mullet, seaweed, orange zest
and smoked salt
.....

Linguine with lemon scented scorpion fish
on roe and sundried tomato sauce
.....

Fillet of local white fish with asparagus,
clams and “puttanesca sauce”
.....

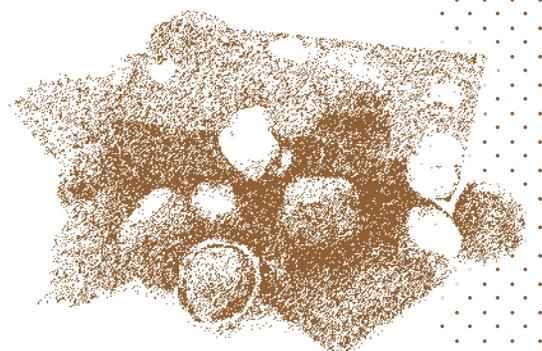
Creamy lemon dessert with a
froth of limoncello
.....

Euro 100,00

Wine pairing Euro 50,00



*... waiting for the
sweetest moment ...*



*All dishes listed in the menu can contain traces of:
cereals containing gluten, crustaceans, eggs, milk, fish,
peanuts, soya, nuts, celery, sesame seeds, mustard, lupines,
shellfish, Sulphur Dioxide and sulphites.*



*Please speak to your waiter regarding any allergy concerns
or ask for the recipe menu.*