

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 tasting fresh products. Due to the occasional unavailability or technical requirement, frozen produce may be used but will be notified every time"

Tasting Menu



il buco
sorrento

Steamed lobster
with local crisp bread and buffalo
burrata cheese

Seared scallops
on raw and cooked escarole

Risotto Carnaroli with burrata cheese
on a pulp of San Marzano tomatoes and
wild herb scented prawns

Linguini with lemon scented scorpion fish
on roe and sundried tomato sauce

Fillet of local red snapper on
fennel gratin with lime, carrot ginger
cream puree

Babà and white chocolate mousse,
orange glaze and rum sauce

Euro 95,00

Wine pairing suggested Euro 40,00

Land and Territory



il buco
sorrento

Buffalo mozzarella on tomato flavoured with oregano, cannoli filled with ricotta and our selection of pickled homegrown vegetables

Homemade Tagliolino pasta cooked in a broth of smoked cheese with sundried peppers served on seasonal vegetables and Sorrento lemon

Homemade Strascinati pasta stuffed with ricotta cheese and field herbs on yellow tomato and crispy pork

Warm terrine slow-cooked pork with hazelnut and Annurca apple

Meringue tart with orange sauce and limoncello

Euro 80,00

Wine pairing suggested Euro 40,00



“invite someone to join our table
means take care of his happiness,
during the time he shares with us”

Menu a' la carte

when the passion to create something unique, together with the desire to combine a personalized menu, we are ready to please . . .



il buco
sorrento

Starters

- Steamed lobster with local crisp Euro 28,00
brad and buffalo burrata cheese
- Composition of local octopus and squid Euro 22,00
- Seared scallops Euro 25,00
on raw and cooked escarole
- Our selection of raw fish Euro 35,00
- Carpaccio of marinated buffalo Euro 20,00
with golden crusted mozzarella
toasts and fondue of
Bagnoli Irpino blue cheese
- Buffalo mozzarella on tomato Euro 20,00
flavoured with oregano, cannoli
filled with ricotta and our selection
of pickled homegrown vegetables
- Selection of grilled vegetables Euro 18,00
in smoked oil on black lentil
and potato crumble



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sorrento

First Courses

- Risotto Carnaroli with burrata cheese on a pulp of San Marzano tomatoes and wild herb scented prawns Euro 23,00
- Gragnano pasta in smoked broth with shellfish, green garlic and cauliflower Euro 20,00
- Linguini with lemon scented scorpion fish on roe and sundried tomato sauce Euro 24,00
- Homemade Tagliolini pasta cooked in a broth of smoked cheese with sundried peppers served on seasonal vegetables and Sorrento lemon Euro 20,00
- Homemade Strascinati pasta stuffed with ricotta cheese and field herbs on yellow tomato and crispy pork Euro 20,00
- Neapolitan pumpkin soup served with crispy legumes from Cilento National Park and black cabbage Euro 20,00
- Homemade ravioli filled with rosemary scented lamb and Ischitana sauce Euro 25,00

Main Courses

Seared fillet of sea bass on
crispy savoy cabbage, caviar
lentils, served with a “friarielli”
broccoli sauce and tomato scented oil Euro 28,00

Fillet of fish of the day with
local green “friggitelli” peppers, Euro 28,00

purple potato puree and
ricotta cheese sauce

Fillet of local red snapper Euro 28,00
on fennel gratin with lime,
carrot ginger cream puree

Fish catch of the day a kg Euro 75,00

Warm terrine of slow-cooked Euro 26,00
pork with hazelnut and Annurca apple

Our “laticauda” lamb Euro 28,00
interpretation

Fillet of beef with roasted
potatoes and “Parmigiana”
aubergine sauce Euro 28,00

Roasted free-range chicken Euro 25,00
served with homegrown
vegetables and sweet & sour onion



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“Sharing”

a selection of proposals to share . . .



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Courses for two people

Fish soup made with a mixture Euro 80,00
of shellfish, seafood and topped
with croutons made from our locally
baked crusty bread with a hint of garlic

“The chicken and the Euro 65,00
vegetable garden”

Chateaubriand with bernese Euro 70,00
sauce, served with baby new
potatoes and freshly prepared
seasonal vegetables

A warm and lemon soufflé, Euro 20,00
heavenly flavoured with sour
cherry sauce and cinnamon icecream

“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 75,00

Wine pairing suggested: Euro 35,00

Menu 8 courses: Euro 100,00

Wine pairing suggested: Euro 50,00

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sorrento



... 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.