

BARBUZZO

mediterranean kitchen & bar

• restaurant week lunch •

\$20 per person

110 S. 13th st.
philadelphia pa 19107
215.546.9300

F I R S T C O U R S E

sheep's milk ricotta (v)

extra virgin olive oil, vin cotto, thyme, sea salt, grilled country bread

roasted & raw beet salad (v)

goat cheese, orange, tuscan kale, pistachio pesto

vegetable antipasta (v)

roasted & pickled carrots, cous cous salad,
grilled zucchini, blistered cherry tomato & pole beans, grilled rustic bread

heirloom tomato & charred corn salad (v)

cucumbers, mozzarella di bufala, arugula, garlic scape pesto, olive oil

S E C O N D C O U R S E

tufoli

sunday supper pork ragu, local greens, burrata, basil

swordfish & costata romanesco spiedini

cannellini beans, roasted peppers, grilled radicchio, salsa verde

salsiccia pizza *

san marzanos, fior di latte, house made fennel sausage, basil, roasted peppers, taggiasca olives

orecchiette (v)

cherry tomatoes, toasted walnut-preserved lemon pesto, whipped ricotta, fresh ceci

grilled lemon-oregano chicken

artichoke-olive farro, summer vegetables, tuscan kale

* may be made vegetarian

(v) vegetarian

T H I R D C O U R S E

tiramisu

la colombe espresso dipped lady fingers, almond zabaglione, fresh whipped cream

salted caramel budino

with dark chocolate crust, vanilla bean caramel, sea salt

roasted peach & olive oil cake

crème anglaise, toasted almonds

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FROM THE CHEF

sheep's milk ricotta (v)

extra virgin olive oil, vin cotto, herbs, grilled french country bread & sea salt

FIRST COURSE

summer farm salad (v)

mixed tomatoes, opal basil, dill, pole beans, cucumber,
charred corn, french feta, seeds

barbuzzo meatballs

caciocavallo stuffed, san marzano sauce, caper-pepper relish

beet & raw kale salad (v)

goat cheese, orange, pistachio pesto, tuscan kale

balsamic roasted plum bruschetta (v)

gorgonzola dolce, radish, toasted hazelnuts

SECOND COURSE

pan seared murray's chicken breast

stuffed with fontina, artichoke-olive farro, pine nut-currant agrodolce

pan seared gnocchi *

guanciale, charred corn, cherry tomatoes, maitake mushrooms, parmesan

grilled swordfish

summer vegetable fregola, salmoriglio, sicilian almond-tomato pesto

capricciosa pizza *

san marzanos, fior di latte, prosciutto cotto, hot coppa, castelvetrano olives & garlic scape pesto

campanelle pasta (v)

costata romanesco squash, corn, asparagus, corn puree, pecorino

THIRD COURSE

tiramisu

la colombe espresso dipped lady fingers,
almond mascarpone & fresh whipped cream

salted caramel budino

with dark chocolate crust, vanilla bean caramel & sea salt

roasted peach & olive oil cake

crème anglaise, toasted almonds

*may be made vegetarian
(v) vegetarian