

BARBUZZO

mediterranean kitchen & bar

dinner

STARTERS.....

MEDITERRANEAN OLIVES \$7

italian, spanish + french olives, garlic, rosemary

PAPAS FRITAS \$9

crispy potato, garlic aioli, smoked pimenton

ENGLISH PEA ARANCINI \$12

crispy risotto stuffed with fontina, parmesan, preserved lemon aioli

CHARCUTERIE PLATE \$17

country pork terrine, cantimpalo chorizo, spicy coppa, duck rilette, cranberry mostarda, crostini, house pickles

WHIPPED RICOTTA \$14

extra virgin olive oil, fig vin cotto, sicilian oregano, sea salt, grilled Metropolitan country bread

SALADS + VEGETABLES.....

GRILLED ASPARAGUS \$13

sheep's milk cheese, spring onion chermoula, almond dukkah, lemon, mint

BABY GEM SALAD \$12

allepo yogurt, preserved lemon, hazelnut, mint

ROASTED + PICKLED BEET SALAD \$13

goat cheese, orange, tuscan kale, pistachio pesto

PASTA.....

TUFOLE \$17

sunday supper pork ragu, marinated greens, parmesan, pangrattato, basil

CASARECCE \$18

leeks, asparagus, fava beans, hazelnut pesto, parmesan

PAPPARDELLE \$18

herbed chicken sausage, white soffritto, smoked pancetta, lemon, parmesan

TONNARELLI NERO \$21

squid ink pasta, shrimp, fennel, leek, lemon zest, calabrian chili, roasted shellfish butter

WOOD FIRED PIZZA.....

CALABRESE \$17

san marzano tomato, mozzarella, 'nduja, garlic, castelvetro olive, fresh oregano, chili honey

FUNGHI + PISELLI \$17

secret white sauce, mozzarella, basil, maitake mushroom, english peas, grana padano

MARGHERITA \$15

san marzano tomato, mozzarella, basil, extra virgin olive oil, parmesan

CARCIOFO \$18

san marzano tomato, caciocavallo, artichoke, charred spring onion, prosciutto, hazelnut pesto

ASPARAGO \$18

secret white sauce, mozzarella, shaved asparagus, pork guanciale, truffled egg, parmesan

ROSSA \$14 (no cheese)

san marzano tomato, garlic, sea salt, basil, sicilian oregano, extra virgin olive oil

ADD ONS

prosciutto \$5 | mushrooms \$3 | arugula \$3
anchovies \$4 | guanciale \$4 | 'nduja sausage \$4

PLATES.....

HOUSE GROUND MEATBALLS \$13

shortrib + pork meatballs, caciocavallo stuffed, pickled pepper relish, rustic sauce, grilled bread

PAN SEARED GNOCCHI \$19

royal trumpet mushrooms, pancetta, english peas, swiss chard, parmesan

GRILLED PORK CHOP \$23

cannellini beans, swiss chard, citrus favetta

GRILLED SPANISH OCTOPUS \$18

hazelnut-almond romesco, fingerling potatoes, pickled chorizo, taggiasca olive, roasted peppers

GRILLED MEDITERRANEAN BRONZINO \$23

saffron soffritto, fregola, fennel, golden raisin, herbed citrus tapenade, asparagus, chili

BUTCHER'S STEAK \$25

mushroom conserva, fingerling potato, asparagus, spring peas, radish, spring onion salsa verde

ANTHONY GARGANO CHEF DE CUISINE +++ MARCIE TURNEY CHEF/PROPRIETOR

consuming raw or undercooked foods may increase your risk for foodborne illness

we proudly support local artisanal farmers | 20% gratuity will be added to parties of 5 or more