

BARBUZZO

mediterranean kitchen & bar

DINNER

STARTERS.....

MEDITERRANEAN OLIVES \$7 (vegan)
italian, spanish + french olives, garlic, rosemary

WHIPPED RICOTTA \$15 (v)
extra virgin olive oil, fig vin cotto, sicilian oregano,
sea salt, grilled Metropolitan country bread

BUTTERNUT SQUASH ARANCINI \$12 (v)
crispy risotto stuffed with fontina, garlic aioli,
parmesan

SEARED SCALLOPS \$17
great northern beans, pickled biquinho pepper,
pancetta

SALADS + VEGETABLES.....

ROASTED BEET SALAD \$14 (v)
whipped goat cheese, tuscan kale, citrus,
pistachio pesto

MUSHROOM PARMESAN \$15 (v)
lion's mane mushroom, stracciatella,
san marzano tomato, shaved fennel

CHICORY SALAD \$15 (v)
candied walnut, black walnut vinaigrette,
granny smith apple, shaved parmesan

ZUCCA TOAST \$13 (v)
roasted delicata squash, twelve-year balsamic,
whipped ricotta, toasted hazelnut

PASTA.....

TUFOLI \$19
sunday supper pork ragu, greens, basil, parmesan

SUNCHOKE RAVIOLI \$21
farmers cheese, brown butter parm brodo,
toasted almonds, thyme

PAN SEARED GNOCCHI \$20 (v)
mushroom, mixed greens, butternut squash,
parmesano

PORCINI CAMPANELLE \$23
braised beef shank, pecorino pepato, thyme

PAPPARDELLE \$21
duck confit, parmesano, winter greens

SQUID INK TONNARELLI \$23
rock shrimp, castelvetro olive, fermented chili,
bread crumb

PLATES.....

HOUSE GROUND MEATBALLS \$15
caciocavallo stuffed short rib + pork meatballs,
pickled pepper relish, rustic sauce, grilled bread

GRILLED SPANISH OCTOPUS \$18
hazelnut-almond romesco, fingerling potatoes,
pickled chorizo, taggiasca olives, roasted peppers

CLAMS + MUSSELS \$20
spicy cioppino, italian XO, spring onion,
fermented chili butter, taggiasca olives, fennel

GRILLED MEDITERRANEAN BRONZINO \$24
herb tonnato, sauteed escarole, fingerling potato,
dried olive bread crumb

HANGER STEAK \$25
potato pavé, sauce madeira, mushroom conserva

WOOD FIRED PIZZA.....

FINOCCHIONA \$21
san marzano tomato, escarole, fennel salami,
pickled long hots

CALABRESE \$21
san marzano tomato, mozzarella, 'nduja, olives,
fresh oregano, fermented chili honey

MARGHERITA \$17 (v)
san marzano tomato, mozzarella, basil,
extra virgin olive oil, parmesan

UOVO \$21
secret white sauce, mozzarella, Brussels sprout,
truffled egg, pork guanciale, parmesan

FUNGHI \$20 (v)
secret sauce, mushroom mix, thyme, garlic,
caciocavallo

ROSSA \$16 (vegan/no cheese)
san marzano tomato, garlic, sea salt, basil,
sicilian oregano, extra virgin olive oil

PIZZA ADD ONS

mushrooms \$4 | anchovies \$5 | olives \$3
guanciale \$5 | 'nduja sausage \$5 | prosciutto \$6

(v) vegetarian

MARCIE TURNEY CHEF/PROPRIETOR CRAIG THOMPSON EXECUTIVE CHEF

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