

BARBUZZO

mediterranean kitchen & bar

dinner

STARTERS.....

MEDITERRANEAN OLIVES \$7

italian, spanish + french olives, garlic, rosemary

WHIPPED RICOTTA \$14

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

MUSHROOM ARANCINI \$12

crispy mushroom risotto stuffed with fontina, garlic aioli, parmesan

CHARCUTERIE PLATE \$17

country pork terrine, cantimpalo chorizo, hot coppa, chicken liver-foie gras mousse, orange mostarda, house pickles, crostini

SALADS + VEGETABLES.....

CAESAR SALAD \$12

crispy garlic bread crumbs, lemon, roasted garlic-anchovy dressing, parmesan

ROASTED + PICKLED BEET SALAD \$13

goat cheese, oranges, tuscan kale, pistachio pesto

SEARED BRUSSELS SPROUTS \$13

pancetta, honey crisp apple, caciocavallo, breadcrumbs, lemon

PASTA.....

TUFOLE \$17

sunday supper pork ragu, garlic greens, basil, breadcrumbs, parmesan

PAN SEARED GNOCCHI \$19

pancetta, mushrooms, butternut squash, kale, thyme, toasted pine nuts

CRESTE DI GALLO \$16

whipped lemon butter, olive oil bread crumbs, smoked pimenton, bottarga

CONCHIGLIE NERO \$18

marinated clams, pancetta, cherry tomato, chili flake, parsley, lemon

BUCATINI \$16

late summer pepper ragu, mixed herbs, fiore sardo

PLATES.....

HOUSE GROUND MEATBALLS \$14

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

OLIVE BRINED CHICKEN THIGH \$19

warm chickpeas, cous cous, pickled tomato, charred beans, tzatziki

GRILLED SPANISH OCTOPUS \$18

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

GRILLED BRONZINO \$24

brown butter farro, charred cauliflower, salsa rosa, fermented chili, toasted almonds

HANGER STEAK \$24

hazelnut pesto, grilled fingerlings, pickled beech mushrooms, parsley, saba

WOOD FIRED PIZZA.....

CALABRESE \$17

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

FUNGHI \$17

garlic confit, roasted mushrooms, taleggio, thyme, pickled garlic scape, caciocavallo

MARGHERITA \$15

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

UOVO \$18

secret white sauce, mozzarella, brussels leaves, pork guanciale, truffled egg, parmesan

PERA \$18

sliced pear, gorgonzola dolce, pancetta, thyme, toasted walnuts, arugula, vin cotto

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

MARCIE TURNEY CHEF/PROPRIETOR, CHRISTIAN SPEERO 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