

BARBUZZO

mediterranean kitchen & bar

DINNER

STARTERS.....

MEDITERRANEAN OLIVES \$7 (vegan)

garlic, rosemary, lemon

WHIPPED RICOTTA \$16 (v)

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

CHICKEN LIVER + FOIE MOUSSE \$16

red wine gelée, pickled cherries, marcona almonds, fennel mostarda, toasted brioche

PAPAS FRITAS \$10 (v)

crispy spanish potatoes, garlic aioli, smoked pimentón

BURRATA + SPECK \$20

warm confit tomato, green garlic-hazelnut pesto, grilled country bread

SALADS + VEGETABLES.....

ROASTED BEET + RADISH SALAD \$14 (v)

tuscan kale, pistachio pesto, goat cheese, citrus

GRILLED ASPARAGUS \$16 (v)

sauce gribiche, pickled celery, walnuts, pecorino pepato

ARTICHOKE + MUSHROOM ARANCINI \$13 (v)

fresh mozzarella stuffed crispy risotto, garlic aioli, parmesan, chives

PANZANELLA VERDE \$15 (v)

asparagus, haricots verts, radish, cucumber, spring peas, toasted bread, lemon-buttermilk dressing, soft herbs, feta

PASTA.....

CRESTE RIGATE \$22

spring onion-chicken sausage, asparagus, chard, pecorino pepato

PORCINI ESTRELLA \$22 (v)

mushroom ragu, oloroso sherry, spring peas, whipped ricotta, fresh horseradish

TONNARELLI NERO \$23

rock shrimp, green garlic soffrito, confit tomato, capers, olive oil bread crumb, bottarga

TUFOLI \$19

sunday supper pork sugo, greens, stracciatella, basil, parmesan

PAN SEARED GNOCCHI \$20

maitake mushroom, spring greens, pork pancetta, confit tomato, fava beans, parmesan

PLATES.....

HOUSE GROUND MEATBALLS \$15

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

GRILLED SPANISH OCTOPUS \$18

confit potato, cantimpalo chorizo, olives, smoked tomato aioli, roasted peppers

LAMB MERGUEZ \$23

tzatziki, ginger cucumbers, green harissa, roasted peppers, fava beans, herbs

MEDITERRANEAN BRONZINO \$24

warm mushroom fregola, lemon, sicilian almond-tomato pesto, salmoriglio, spring veggie salad

HANGER STEAK \$25

almond-hazelnut romesco, fingerling potatoes, asparagus, pickled fennel, shaved manchego

BRICK SEARED CHICKEN LEG + THIGH \$21

smaltzy potatoes, castelvetro olive salsa verde, smoked pimentón, lemon

WOOD FIRED PIZZA.....

SALSICCIA \$21

fennel-garlic sausage, pickled long hots, sharp provolone, san marzano tomato, basil

ASPARAGO \$23

house white sauce, mozzarella, roasted asparagus, truffled egg, pork guanciale, parmesan

MARGHERITA \$17 (v)

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

CALABRESE \$22

san marzano tomato, mozzarella, 'nduja, olives, fresh oregano, fermented chili honey

FUNGHI \$20 (v)

house white sauce, maitake + oyster mushrooms, caramelized onions, scamorza, thyme, garlic

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
caramelized onions \$3 | asparagus \$4
guanciale \$5 | 'nduja \$5 | prosciutto \$6

(v) vegetarian

MARCIE TURNEY CHEF/PROPRIETOR

EVAN TURNEY 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