

BARBUZZO

mediterranean kitchen & bar

DINNER

STARTERS.....

PASTA + GNOCCHI.....

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

HOUSE GROUND MEATBALLS \$16
caciocavallo-stuffed short rib + pork meatballs, pickled pepper relish, rustic sauce, grilled bread

BARBUZZO BOARD \$20
cantimpalo chorizo, speck, burrata, pickles, rabe-walnut pesto, fennel mostarda, grilled bread

PACCHERI \$20
sunday supper pork ragù, broccoli rabe, stracciatella, basil, parmesan

TONNARELLI NERO \$23
bay scallops, fennel soffrito, capers, olives, crab ragù, pangrattato

PORCINI ESTRELLA \$20 (v)
mushroom ragù, arugula, kabocha squash, whipped ricotta, fresh horseradish

TALLEGIO OCCHI \$22
braised duck, butternut squash, brussels leaves, parmesan

PAN SEARED GNOCCHI \$21
pork pancetta, tuscan kale, maitake, pecorino toscano

SALADS + VEGETABLES.....

WOOD FIRED PIZZA.....

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

PAPAS FRITAS \$10 (v)
crispy spanish potatoes, garlic aioli, smoked pimentón

BUTTERNUT SQUASH ARANCINI \$13 (v)
fresh-mozzarella-stuffed crispy risotto, garlic aioli, parmesan, chives

CABBAGE + HONEYCRISP APPLE SALAD \$15 (v)
shaved brussels sprouts, farro, manchego, aged-sherry-date dressing, marcona almonds

SALSICCIA \$19
fennel-garlic sausage, pickled long hots, sharp provolone, san marzano tomato, basil

MARGHERITA \$18 (v)
san marzano tomato, mozzarella, basil, extra virgin olive oil, parmesan

CALABRESE \$19
san marzano tomato, mozzarella, ‘nduja, olives, fresh oregano, fermented chili honey

FUNGHI \$19 (v)
house white sauce, maitake + oyster mushrooms, caramelized onions, scamorza, thyme, garlic

PERA \$18 (v)
house white sauce, gorgonzola dolce, bosc pears, toasted walnuts, arugula, vin cotto

UOVO \$22
house white sauce, mozzarella, brussels leaves, pork guanciale, truffled egg, parmesan

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

PLATES.....

PIZZA ADD ONS

MEDITERRANEAN BRONZINO \$23
warm mushroom fregola, lemon, salmoriglio
sicilian almond-tomato pesto, fennel-radish salad

GRILLED CALAMARI \$18
oil-cured olives, gigante beans, charred peppers, almond-hazelnut romesco, oregano-lemon dressing

STRACOTTO \$24
porcini-red-wine-braised short rib, soft taleggio polenta, roasted autumn vegetables, green olive salsa verde

CUMIN-LAMB-STUFFED GRAPE LEAVES \$20
tzatziki, bulgarian feta, warm chickpeas, radish, dill

BEEF TENDERLOIN SPIEDINI \$28
king oyster mushrooms, smashed fingerlings, pickled eggplant, chimichurri, 25-year-aged balsamic

mushrooms \$4 | anchovies \$5 | olives \$3
caramelized onions \$3 | brussels leaves \$3
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