

# 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)  
fontina stuffed crispy butternut squash risotto,  
garlic aioli, parmesan

**CHARCUTERIE PLATE** \$17  
country pork + pistachio terrine, cantimpalo chorizo,  
hot coppa, chicken liver + foie gras mousse,  
mostarda, house pickles, baguette

### SALADS + VEGETABLES.....

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

**LOCAL PEAR + CHICORY SALAD** \$15 (v)  
endive, castelfranco, thai basil, toasted walnuts,  
buttermilk blue, white balsamic vinaigrette

**GALA APPLE + FARRO SALAD** \$13 (v)  
shaved fennel, butternut squash, herbs,  
burnt honey vinaigrette, royer mountain cheese

**CHARRED BROCCOLI** \$15  
sauce gribiche, radish, bottarga, parsley, lemon

### PASTA.....

**TUFOLI** \$18  
sunday supper pork ragu, greens, basil, parmesan

**PAN SEARED GNOCCHI** \$21  
pork pancetta, mushrooms, butternut squash,  
swiss chard, porcini butter, parmesan

**LOBSTER PAPPARDELLE** \$23  
poached lobster, shiitake, lobster sauce,  
olive oil bread crumbs, parsley

**BROCCOLI PESTO BUCATINI** \$19 (v)  
charred broccoli, toasted pine nuts, basil,  
aged sheep's milk cheese, lemon

**SORPRESINE** \$19  
braised pork, baby greens, pecorino, walnut oil

(v) vegetarian

### 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 olive, roasted peppers

**MOROCCAN MUSSELS** \$17  
lamb merguez, green harissa butter, mint, cilantro,  
fennel, grilled metropolitan country bread

**GRILLED MEDITERRANEAN BRONZINO** \$24  
smashed fingerling potatoes, caramelized fennel,  
fermented root vegetables, green olive tapenade

**SEARED HANGER STEAK** \$25  
sunchoke puree, porcini mushroom conserva, saba,  
hakurei turnips, natural jus

**CRISPY DUCK CONFIT CASSOULET** \$26  
stewed beans, smoked fennel sausage, greens,  
gala apple, herbs

### WOOD FIRED PIZZA.....

**CALABRESE** \$18  
san marzano tomato, mozzarella, 'nduja, olive,  
fresh oregano, fermented chili honey

**VONGOLE** \$21  
little neck clams, smoked garlic confit,  
lomo iberico, fermented fresno, oregano

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

**UOVO** \$21  
secret white sauce, mozzarella, truffled egg,  
brussels sprout leaves, pork guanciale, parmesan

**ZUCCA** \$20  
carnival squash, lardo iberico, gorgonzola,  
thyme, burrata, chili oil

**ROSSA** \$15 (vegan/no cheese)  
san marzano tomato, garlic, sea salt, basil,  
sicilian oregano, extra virgin olive oil

### PIZZA ADD ONS

mushrooms \$3 | anchovies \$4 | guanciale \$4  
lomo iberico \$7 | 'nduja sausage \$4 | prosciutto \$5

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