

BARBUZZO

mediterranean kitchen & bar

dinner

STARTERS

MEDITERRANEAN OLIVES \$7

italian, spanish + french olives

PAPAS FRITAS \$8

crispy potato, roasted garlic aioli, smoked pimento

FOCACCIA + BUFFALO MOZZARELLA \$15

house focaccia, marinated heirloom tomatoes, ginger, mint

WHIPPED RICOTTA \$13

olive oil, fig condiment, sicilian oregano, sea salt, grilled Metropolitan country bread

SWEET CORN ARANCINI \$11

fontina, chives, roasted garlic aioli, parmesan

GRILLED HEAD-ON PRAWNS \$15

sauteed leeks, corn, cherry tomatoes, cured olives, salsa verde

SMOKED TROUT TARTINE \$14

steel head trout, tonnato, grapefruit, black olive, pickled mustard seed, avocado crema, mustard oil vinaigrette, seeded bread

WOOD OVEN PIZZA

MARGHERITA PIZZA \$14

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

MAIS PIZZA \$17

roasted corn, pickled shallots, secret white sauce, mozzarella, guanciale, truffled egg, parmesan

FUNGI PIZZA \$16

roasted mushrooms, san marzano tomato, whipped goat cheese, thyme, house chili oil

SALSICCIA PIZZA \$17

fennel sausage, buffalo mozzarella, garlic honey, secret white sauce, pickled fresnos, basil

EGGPLANT PIZZA \$17

eggplant, buffalo mozzarella, san marzano tomato, pine nut pesto, basil

SALADS + VEGETABLES

PEACH + CUCUMBER SALAD \$12

peaches, white cucumber, pickled pink celery, thai basil and preserved blossom vinaigrette

BLISTERED SHISHITOS \$11

tahini vinaigrette, sumac, coriander, aleppo, lemon

ROASTED BEET SALAD \$12

goat cheese, citrus, tuscan kale, pistachio pesto

FAIRY TALE EGGPLANT \$13

grilled eggplant, pickled heirloom tomatoes, preserved za'atar herb labneh, mint

PLATES

CACIOCAVALLO STUFFED MEATBALLS \$13

house ground shortrib + pork meatballs, pickled pepper relish, rustic sauce, grilled bread

GRILLED SPANISH OCTOPUS \$16

chorizo, fingerlings, cucumber, taggiasca olive, roasted peppers, fennel soubise, herbs

GNOCCHI \$16

house made pancetta, blistered cherry tomatoes, corn, garlic butter, parmesan

ESTRELLA \$16

sunday supper pork ragu, broccoli rabe, fresh mozzarella, basil, parmesan

TONNARELLI NERO \$20

squid ink pasta, rock shrimp, calabrian chili, lemon, mint, botarga, breadcrumbs

CASARECCE \$18

heirloom cherry tomatoes, romanesco, buffalo mozzarella, basil

CRISPY SKIN BRONZINO \$21

freekeh, wax beans, heirloom cauliflower, tomato vinaigrette, salsa verde

GRILLED HANGER STEAK \$24

blistered shishito peppers, romesco, manchego, trumpet mushroom, pickled swiss chard, olive oil

MARCIE TURNEY CHEF/PROPRIETOR

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