

BARBUZZO

mediterranean kitchen & bar

HAPPY HOUR

MONDAY - FRIDAY

5pm - 7pm

APEROL SPRITZ \$8

aperol, fresh citrus, sparkling wine

RED SANGRIA \$7

red wine, brandy, apples, citrus

ROTATING LOCAL CRAFT ALE \$5

HOUSE RED/WHITE WINE \$7

STATESIDE SELTZER \$6

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MEDITERRANEAN OLIVES \$4

garlic, rosemary, lemon

ARTICHOKE + MUSHROOM ARANCINI \$6

crispy risotto stuffed with fontina, parmesan, garlic aioli

WHIPPED RICOTTA \$7.5

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

PAPAS FRITAS \$6

crispy Spanish potatoes, garlic aioli, smoked pimentón

TZATZIKI \$7

green harissa marinated cucumbers, warm angel bakery pita, dill

BARBUZZO BURGER \$8

single patty, caciocavallo, calabrian aioli, pickles

MARGHERITA \$10

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

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