

# BARBUZZO

mediterranean kitchen & bar

## LUNCH

### STARTERS.....

**MEDITERRANEAN OLIVES** \$7 (v)  
garlic, rosemary, lemon

**WHIPPED RICOTTA** \$16 (v)  
fig vin cotto, extra virgin olive oil, sicilian oregano,  
sea salt, grilled country bread

**HOUSE GROUND MEATBALLS** \$15  
caciocavallo-stuffed shortrib + pork meatballs,  
pickled pepper relish, rustic sauce, grilled bread

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

**BURRATA + SPECK** \$19  
warm confit tomato, green garlic-hazelnut pesto,  
grilled country bread

**ARTICHOKE + MUSHROOM ARANCINI** \$13 (v)  
fresh mozzarella-stuffed crispy risotto, garlic aioli,  
parmesan, chives

### SALADS + VEGETABLES.....

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

**PANZANELLA VERDE** \$15 (v)  
asparagus, haricots verts, radish, cucumber,  
peas, toasted bread, lemon-buttermilk dressing,  
soft herbs, feta

**CAESAR** \$14 (v)  
brown butter-toasted brioche croutons, parmesan,  
anchovy-lemon dressing

**ADD GRILLED HERB-MARINATED CHICKEN BREAST** \$7

### SANDWICHES.....

**SERVED W/ FRENCH FRIES**

**BARBUZZO BURGER** \$17  
LaFrieda double patty, caciocavallo, bacon,  
smoked tomato aioli, lettuce, brioche bun

**BRAISED SHORTRIB** \$17  
gorgonzola dolce, sautéed greens,  
horseradish aioli, Sarcone's seeded roll

**LAMB MERGUEZ** \$17  
tzatziki, green harissa-marinated cucumbers,  
fava beans, roasted peppers, herbs,  
on warm Angel Bakery pita

**SIDE OF FRENCH FRIES** \$8

### PASTA.....

**CRESTE RIGATE** \$18  
spring onion-chicken sausage, asparagus, chard,  
pecorino pepato

**PORCINI ESTRELLA** \$18 (v)  
mushroom ragu, oloroso sherry, spring peas,  
whipped ricotta, fresh horseradish

**TUFOLI** \$17  
sunday supper pork sugo, greens, stracciatella, basil,  
parmesan

### 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

### LUNCH COCKTAILS.....

**BARBUZZO BELLINI** \$14  
juliette peach liqueur, blood peach purée,  
sparkling wine

**HOUSE GREYHOUND** \$14  
union forge vodka, fresh grapefruit, aperol,  
fizzy water

**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