

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

SALADS + VEGETABLES.....

- ROASTED BEET SALAD** \$14 (v)
tuscan kale, pistachio pesto, goat cheese, citrus
- CABBAGE + HONEYCRISP APPLE SALAD** \$15 (v)
shaved brussels sprouts, farro, manchego, aged-sherry-date dressing, marcona almonds
- 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, roasted garlic 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, roasted peppers, herbs, warm Angel Bakery pita
- SIDE OF FRENCH FRIES** \$8

PASTA.....

- CRESTE RIGATE** \$18
charred scallion-chicken sausage, chard, pecorino pepato
- PORCINI ESTRELLA** \$18 (v)
mushroom ragu, oloroso sherry, kabocha squash, whipped ricotta, fresh horseradish
- PACCHERI** \$16
sunday supper pork sugo, greens, stracciatella, basil, parmesan

WOOD FIRED PIZZA.....

- 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

- PIZZA ADD ONS**
mushrooms \$4 | anchovies \$5 | olives \$3
caramelized onions \$3 | brussels leaves \$3
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