

# BARBUZZO

mediterranean kitchen & bar

• restaurant week dinner •

\$35 per person

Available 4pm-10pm

September 13-25

## FROM THE CHEF

### antipasti (v)

mediterranean olives, marinated gigande beans, roasted peppers, beet tehina, fennel cracker

## FIRST COURSE

### heirloom tomato gazpacho

cucumber, red onion, herbs, grilled smoky shrimp

### roasted corn arancini (v)

crispy arborio rice, fontina stuffed, roasted garlic aioli, parmesan

### barbuzzo meatballs

caciocavallo stuffed, san marzano sauce, caper-pepper relish, grilled bread

### roasted beet & kale salad (v)

whipped goat cheese, orange, pistachio pesto, tuscan kale

### whipped ricotta (v)

olive oil, fig condiment, sicilian oregano, sea salt,  
fresh thyme, grilled italian country bread

## SECOND COURSE

### sunday supper rigatoni

4 hour pork ragu, garlic rabe, fresh mozzarella, basil, parmesan

### grilled chicken paillard

mustard-oregano marinade, soft fontina polenta,  
castelvetro olive gremolata, fennel- radish-herb salad

### bucatini (v)

cherry tomato, white wine, capers, swiss chard, oregano pangrattato

### crispy skin bronzino

brown butter corn fregola, heirloom tomato, fennel, sicilian almond-tomato pesto

## THIRD COURSE

### tiramisu

la colombe espresso dipped lady fingers,  
almond mascarpone & fresh whipped cream

### salted caramel budino

with dark chocolate crust, vanilla bean caramel & sea salt

(v) vegetarian