

BARBUZZO

mediterranean kitchen & bar

dinner

STARTERS.....

MEDITERRANEAN OLIVES \$7

italian, spanish + french olives, garlic, rosemary

WHIPPED RICOTTA \$14

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

SPRING PEA ARANCINI \$12

english pea stuffed crispy risotto with fontina, garlic aioli, parmesan

FAVA BEAN TOAST \$13

farmers cheese, preserved lemon, radish, pea leaf

CHARCUTERIE PLATE \$17

country pork-pistachio terrine, cantimpalo chorizo, hot coppa, chicken liver-foie gras mousse, mostarda, house pickles

SALADS + VEGETABLES.....

ROASTED + PICKLED BEET SALAD \$13

goat cheese, oranges, tuscan kale, pistachio pesto

SPRING SALAD \$12

bibb lettuce, pickled rhubarb, date, toasted almond, green goddess

CHARRED BROCCOLI \$13

smoked labina, 'nduja vinaigrette, woodfire ricotta solada, pickled shallot, almond breadcrumb

PASTA.....

TUFOLI \$17

sunday supper pork ragu, greens, basil, parmesan

PAN SEARED GNOCCHI \$19

mushroom, asparagus, fava bean, pea leaves, porcini butter

SPINACH CRESTE \$19

pea-basil puree, spring pea, ricotta, crispy prosciutto

SQUID INK TONARELLI \$23

calabrian chili, rock shrimp, uni butter, bottarga, garlic breadcrumb

CARAMELLE EN BRODO \$19

farmer's cheese, braised pork, ricotta solada, pork brodo

PLATES.....

HOUSE GROUND MEATBALLS \$14

caciocavallo stuffed short rib + pork meatballs, pickled pepper relish, rustic sauce, grilled bread

GRILLED SPANISH OCTOPUS \$18

hazelnut-almond romesco, fingerling potatoes, pickled chorizo, taggiasca olive, roasted peppers

GRILLED MEDITERRANEAN BRONZINO \$24

herb pistou, toasted almond, pea leave, asparagus, pearl onion

PAN ROASTED COD + CLAMS \$25

ramp butter, pickled ramp, marble potato, fennel, fumèt

HANGER STEAK \$25

hedgehog mushroom conserva, potato leek puree, red vein sorel, sauce Robert

WOOD FIRED PIZZA.....

CALABRESE \$17

san marzano tomato, mozzarella, 'nduja, garlic, castelvetro olive, fresh oregano, chili honey

VONGOLA \$19

little neck clams, smoked garlic confit, iberico lomo, fermented fresno, oregano

FUNGHI \$17

garlic confit, roasted mushrooms, taleggio, thyme, caciocavallo

MARGHERITA \$15

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

ASPARAGO \$18

secret white sauce, mozzarella, asparagus, pork guanciale, truffled egg, parmesan

ROSSA \$14 (no cheese)

san marzano tomato, garlic, sea salt, basil, sicilian oregano, extra virgin olive oil

ADD ONS

prosciutto \$5 | mushrooms \$3
anchovies \$4 | guanciale \$4 | 'nduja sausage \$4

MARCIE TURNEY CHEF/PROPRIETOR CRAIG THOMPSON 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