

BARBUZZO

mediterranean kitchen & bar

brunch

BRUNCH PLATES

OVERNIGHT OATS \$12

oat milk, grilled pears, date butter, sunflower seed granola, mint

SHAKSHUKA \$15

chickpeas, garlic greens, baked eggs, butternut squash, roasted fennel, tomato, spicy yogurt, feta, grilled country bread

BRIOCHE FRENCH TOAST \$14

vanilla cardamom custard, bourbon roasted apples, whipped crème fraiche, date syrup, roasted walnuts

SPANISH STEAK + EGGS \$22

hazelnut-almond romesco, manchego, papas fritas, smoked garlic aioli, spanish fried eggs

AUTOSTRADA PLATE \$19

scrambled eggs, garlic-fennel sausage, prosciutto, griddled mortadella, toasted country bread

FARRO SHORT RIB HASH \$18

delicata and kabocha squash, local mushrooms, kale pesto, sunny side up egg, horseradish

STARTERS

MEDITERRANEAN OLIVES \$7

marinated italian, spanish + french olives

PAPAS FRITAS \$8

crispy potatoes, roasted garlic aioli, smoked pimenton

ROASTED BEET SALAD \$12

goat cheese, citrus, tuscan kale, pistachio pesto

WHIPPED RICOTTA \$13

olive oil, fig condiment, sicilian oregano, sea salt, grilled Metropolitan country bread

CASTLE VALLEY FARRO + APPLE SALAD \$13

cider soaked farro, shaved brussel sprouts, celeriac, burnt honey vinaigrette, grana padano, walnuts

SIDES

THICK CUT APPLEWOOD SMOKED BACON \$6

GARLIC FENNEL SAUSAGE \$6

WOOD OVEN PIZZA

CALABRESE \$17

'nduja, soppressata, san marzano tomato, buffalo mozzarella, fermented chile, honey, fresh oregano, garlic

PATATE \$16

secret white sauce, mortadella, fingerlings, garlic, buffalo mozzarella, rosemary, pistachio, grana

MARGHERITA \$14

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

FICO \$17

fresh figs, gorgonzola dolce, panna, prosciutto, toasted walnuts, saba

SALSICCIA \$17

garlic sausage, san marzano tomato, caciocavallo, roasted mushroom, pickled long hots, basil

UOVO \$17

brussel sprouts, secret white sauce, buffalo mozzarella, guanciale, truffled egg, parmesan

ADD ONS

prosciutto \$5 | mushrooms \$3 | sausage \$4 | arugula \$3

SANDWICHES

SERVED W/ FRENCH FRIES

ROASTED PORK SANDWICH \$15

slow roasted pork shoulder, long hot relish, smoked mozzarella, roasted peppers, garlic aioli, sarcone's seeded roll

BARBUZZO BURGER \$15

double patty, pickled shallots, bacon, L+T, fontina, special sauce, brioche bun

BEYOND BURGER \$15

plant based patty, pickled shallots, L+T, fontina cheese, special sauce, brioche bun

MARCIE TURNEY CHEF/PROPRIETOR

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