

BARBUZZO

mediterranean kitchen & bar

• restaurant week lunch •

\$20 per person

110 S. 13th Street
philadelphia pa 19107
215.546.9300

F I R S T C O U R S E

sheep's milk ricotta (v)

extra virgin olive oil, vin cotto, thyme, sea salt, grilled country bread

roasted & raw beet salad (v)

goat cheese, orange, tuscan kale, pistachio pesto

vegetable antipasta (v)

roasted carrots & pickled beets, basil-walnut pesto fregola, white bean puree, grilled zucchini, charred yellow wax beans, grilled rustic bread

heirloom tomato & charred corn salad (v)

cucumbers, charred pole beans, mozzarella di bufala, arugula-hazelnut pesto

S E C O N D C O U R S E

tufoli

sunday supper pork ragu, local greens, burrata, basil

swordfish & summer vegetable spiedini

cannellini beans, roasted peppers, grilled zucchini, radicchio, salsa verde

salsiccia pizza *

san marzanos, fior di latte, house made fennel sausage, basil, roasted peppers, taggiasca olives

orecchiette (v)

cherry tomatoes, preserved lemon-broccoli rabe pesto, whipped ricotta, local greens

grilled lemon-oregano chicken

mushroom farro, grilled pole beans, blistered cherry tomatoes, basil, charred corn

* may be made vegetarian

(v) vegetarian

T H I R D C O U R S E

tiramisu

la colombe espresso dipped lady fingers, almond zabaglione, fresh whipped cream

salted caramel budino

with dark chocolate crust, vanilla bean caramel, sea salt

roasted peach & olive oil cake

macerated blueberries, crème anglaise, toasted almonds

BARBUZZO

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\$35 per person

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FROM THE CHEF

sheep's milk ricotta (v)

extra virgin olive oil, vin cotto, herbs, grilled french country bread & sea salt

FIRST COURSE

smoked trout tartine

cucumber, radish, roasted jalapeño crème fraiche,
red onion, dill, caper, fresh horseradish

summer farm salad (v)

mixed tomatoes, grilled roma beans, cucumber, basil, dill,
charred corn, gem lettuce, french feta, pumpkin seeds

barbuzzo meatballs

caciocavallo stuffed, san marzano sauce, caper-pepper relish

beet & raw kale salad (v)

goat cheese, orange, pistachio pesto, tuscan kale

SECOND COURSE

campanelle pasta (v)

zucchini, charred corn, asparagus, corn puree, ricotta

grilled oregano chicken

soft fontina polenta, crispy prosciutto, shaved vegetable salad

pan seared potato gnocchi *

guanciale, charred corn, cherry tomatoes, maitake mushrooms, arugula, parmesan

grilled swordfish

late summer fregola, salmoriglio, sicilian almond-tomato pesto, fennel-orange salad

truffled mushroom pizza (v)

secret sauce, fontina, wood roasted mushrooms, shaved asparagus, truffled parmesan

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

blood orange prosecco sorbet

rosemary-olive oil cookie

*may be made vegetarian (v) vegetarian