

# BARBUZZO

mediterranean kitchen & bar

## BRUNCH

### STARTERS.....

**MEDITERRANEAN OLIVES** \$7 (v)  
marinated italian, spanish + french olives,  
garlic, rosemary

**WHIPPED RICOTTA** \$15 (v)  
extra virgin olive oil, fig vin cotto, sicilian oregano,  
sea salt, grilled metropolitan country bread

**BUTTERNUT SQUASH ARANCINI** \$12 (v)  
fontina stuffed crispy risotto,  
roasted garlic aioli,  
parmesan

**ROASTED BEET SALAD** \$14 (v)  
whipped goat cheese, tuscan kale, citrus,  
pistachio pesto

**HOUSE GROUND MEATBALLS** \$15  
caciocavallo stuffed shortrib + pork meatballs,  
pickled pepper relish, rustic sauce, grilled bread

### SANDWICHES.....

SERVED W/ FRENCH FRIES

**BARBUZZO BURGER** \$17  
LaFrieda double patty, caciocavallo, bacon,  
long hot aioli, gem lettuce, brioche bun  
add egg \$3

**BRAISED SHORTRIB** \$17  
gorgonzola dolce, garlic rabe, horseradish aioli,  
sacrones seeded roll

### SIDES.....

**APPLEWOOD SMOKED BACON** \$6

**FRENCH FRIES** \$8

**CRISPY POTATOES** \$5

### BRUNCH PLATES.....

**SHAKSHUKA** \$17 (v)  
greens, butternut squash, baked eggs,  
garlic tomato sauce, feta, basil

**SPANISH STEAK + EGGS** \$22  
grilled hanger steak, fried eggs, crispy potatoes,  
almond-hazelnut romesco, garlic aioli

**SEARED SHRIMP BENEDICT** \$20  
sauteed greens, poached eggs, calabrian hollandaise,  
crispy potatoes

**BREAKFAST SPAGHETTI** \$16  
guanciale, young pecorino, cracked pepper,  
poached egg, chives

### WOOD FIRED PIZZA.....

**PERA** \$21 (v)  
secret sauce, sliced pears, gorgonzola,  
toasted walnuts, pomegranate molasses,  
arugula, thyme

**CALABRESE** \$21  
san marzano tomato, mozzarella, 'nduja, olives,  
fresh oregano, fermented chili honey

**MARGHERITA** \$17 (v)  
san marzano tomato, mozzarella, basil,  
extra virgin olive oil, parmesan

**UOVO** \$21  
secret white sauce, mozzarella, Brussels sprout,  
truffled egg, pork guanciale, parmesan

**FUNGHI** \$20 (v)  
secret sauce, mushroom mix, thyme, garlic,  
caciocavallo

**ROSSA** \$16 (vegan/no cheese)  
san marzano tomato, garlic, sea salt, basil,  
sicilian oregano, extra virgin olive oil

### PIZZA ADD ONS

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

(v) vegetarian

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