

# BARBUZZO

mediterranean kitchen & bar

## DRINKS

### COCKTAILS.....

#### MARSEILLE \$14

bluecoat gin, rosemary-lemon oleo-saccharum, dry curaçao

#### CALABRIAN FLAME \$15

chili infused tequila, mezcal, tunisian guava, citrus

#### VODKA BASIL LEMONADE \$13

union forge vodka, house-made lemonade, torn basil leaves

#### MANO VERDE \$15

gin, elderflower, passion fruit-basil, lime, splash o' sparkling

#### MIDNIGHT SMOKE \$16

mezcal, cynar amaro, grapefruit, simple sugar, lime

#### BARBUZZO OLD FASHIONED \$15

bulleit bourbon, muddled fruit, bitters

#### SANGRIA glass \$10 / pitcher \$36

red wine, apple brandy, rosemary, citrus

### BEER.....

#### ROTATING DRAFT SELECTIONS CAN BE FOUND ON TODAY'S SPECIAL BOARD

#### BELL'S HAZY HEARTED (7.5%) \$7.5

hazy ipa featuring tropical aromas, smooth finish

#### DELIRIUM TREMENS (8.5%) \$12

belgian-style blond pale ale; light spice, refined finish

#### NESHAMINY CREEK J.A.W.N (5.2%) \$7

malty, yet crisp american pale ale

#### TROEG'S BLIZZARD OF HOPS (6.4%) \$7

winter ipa with a storm of hoppy citrus and pine notes

#### VICTORY PRIMA PILS (5.6%) \$7

german-style pilsner; crisp + clear

#### YARDS UNTER DOG (5.3%) \$7

smooth and malty oktoberfest lager

#### WICKED WEED PERNICIOUS (7.3%) \$8

multi-hopped, dry hopped ipa with a balanced brightness

### CIDER.....

#### WYNDRIDGE ORIGINAL (5.5%) \$7

five local apple varieties; crisp + off dry

#### SHACKSBURY ROSE (12 oz) \$9

floral + full bodied, dry finish

### MOCKTAILS.....

#### CUCUMBER SPRITZER \$8

mint, muddled cucumber, lime, simple syrup, fizzy water

#### PASSIONFRUIT PALOMA \$9

grapefruit, passion fruit, simple syrup, fizzy water

### WINE.....

#### SPARKLING

#### CHARDONNAY, CASAS DEL MAR, NV, SP \$14 / \$68

ripe pears and apples; elegant and refined cava

#### PINOT-GRENACHE, CVNE, ROSE CAVA, NV, SP \$14 / \$68

fresh berries + white fruits; creamy and refined body

#### WHITE

#### PINOT GRIGIO, PIETRAME, IT 2022 \$14 / \$68

peach and orange blossom; fresh and fruity with balance

#### SAUVIGNON BLANC, DE LA ROCHE, FR 2020 \$14 / \$68

citrus and stone fruits; clear + balanced finish

#### OFF-DRY RIESLING, NIK WEIS, KABI, GE 2022 \$12 / \$58

tropical and honeyed with slate; refreshing sweet/sour palate

#### CHENIN BLANC, FLORENT COSME, FR 2022 \$76

pears, honeyed apples and stone; energetic and textural

#### TIMORASSO, OLTRETORRENTA, IT 2022 \$11 / \$53

dried fruits and citrus; mineral driven w/ a long, savory finish

#### CHARDONNAY, CAPITELLES, FR 2022 \$13 / \$62

apricots, apples and mineral; richly fruity + round body

#### ROSE

#### LISTAN NEGRO, VIÑATIGO, SP 2022 \$12 / \$58

red fruit, citrus with a juicy, balanced body

#### RED

#### VERMENTINO NERO, TEREZUOLA, IT 2022 \$68

berries and spice; fruit forward with a soft, minerally quality

#### DOLCETTO D'ALBA, AZELIA, IT 2021 \$76

rich and concentrated black fruits with spice; ripe + warming

#### BEAUJOLAIS NOUVEAU, DUCROUX, FR 2024 \$12 / \$58

Fresh and fruity from the 2024 harvest; clean and cheerful

#### PINOT NOIR, ILLAHE, OR 2022 \$86

plums with sweet spice; fleshy+ fruity with velvety tannins

#### TOURIGA BLEND, QUINTO DO POPA, PO 2022 \$11 / \$53

ripe and jammy; fruity and vivid with supple, fresh tannins

#### VALPOLICELLA, ROCCOLO GRASSI, IT 2016 \$78

pepper, tobacco + dried herbs; warming vanilla and oak

#### BARBERA D'ALBA, MARCARINO, IT 2022 \$12 / \$58

violets, cherries and berries; crisp acidity with low tannins

#### SANGIOVESE, BONIFACIO, IT 2021 \$14 / \$68

dark fruit, spice and herbs; ripe and concentrated body

#### MERLOT, CHAT. LA GRAN GERE, FR 2016 \$90

blue + black fruit, purple flowers, and a velvety, elegant body

#### CABERNET, CHANTELOISEAU, FR 2022 \$13 / \$62

red and black fruits with leather; full bodied with a tannic grip

#### AGLIANICO, ANTONIO CAGGIANO, IT 2021 \$70

bold black fruits, spice box + licorice; crunchy, full tannins

#### SYRAH, PAX, SONOMA HILLSIDES, CA 2021 \$95

purple fruits with spice; rich, firm, flavorful and layered