

BARBUZZO

mediterranean kitchen & bar

DINNER

STARTERS.....

MEDITERRANEAN OLIVES \$7 (vegan)
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 butternut squash risotto,
garlic aioli, parmesan

CHARCUTERIE PLATE \$17
country pork + pistachio terrine, cantimpalo chorizo,
hot coppa, chicken liver + foie gras mousse,
mostarda, house pickles, baguette

SALADS + VEGETABLES.....

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

LOCAL PEAR + CHICORY SALAD \$15 (v)
endive, castelfranco, thai basil, toasted walnuts,
buttermilk blue, white balsamic vinaigrette

GALA APPLE + FARRO SALAD \$13 (v)
shaved fennel, butternut squash, herbs,
burnt honey vinaigrette, royer mountain cheese

CHARRED BROCCOLI \$15
sauce gribiche, radish, bottarga, parsley, lemon

PASTA.....

TUFOLI \$18
sunday supper pork ragu, greens, basil, parmesan

PAN SEARED GNOCCHI \$21
pork pancetta, mushrooms, butternut squash,
swiss chard, porcini butter, parmesan

LOBSTER PAPPARDELLE \$23
poached lobster, shiitake mushroom, lobster sauce,
olive oil bread crumbs, parsley

BROCCOLI PESTO BUCATINI \$19 (v)
charred broccoli, toasted pine nuts, basil,
aged sheep's milk cheese, lemon

BRAISED LAMB FUSILLI \$23
lamb ragu, ricotta salata, garlic bread crumbs,
parsley, mint

(v) vegetarian

PLATES.....

HOUSE GROUND MEATBALLS \$15
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

MOROCCAN MUSSELS \$17
lamb merguez, green harissa butter, mint, cilantro,
fennel, grilled metropolitan country bread

GRILLED MEDITERRANEAN BRONZINO \$24
smashed fingerling potatoes, caramelized fennel,
fermented root vegetables, green olive tapenade

SEARED HANGER STEAK \$25
sunchoke puree, porcini mushroom conserva, saba,
hakurei turnips, natural jus

CRISPY DUCK CONFIT CASSOULET \$26
stewed beans, smoked fennel sausage, greens,
gala apple, herbs

WOOD FIRED PIZZA.....

CALABRESE \$18
san marzano tomato, mozzarella, 'nduja, olive,
fresh oregano, fermented chili honey

VONGOLE \$21
little neck clams, smoked garlic confit,
lomo iberico, fermented fresno, oregano

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

UOVO \$21
secret white sauce, mozzarella, truffled egg,
brussels sprout leaves, pork guanciale, parmesan

ZUCCA \$20
carnival squash, lardo iberico, gorgonzola,
thyme, burrata, chili oil

ROSSA \$15 (vegan/no cheese)
san marzano tomato, garlic, sea salt, basil,
sicilian oregano, extra virgin olive oil

PIZZA ADD ONS

mushrooms \$3 | anchovies \$4 | guanciale \$4
lomo iberico \$7 | 'nduja sausage \$4 | prosciutto \$5

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