

BARBUZZO

mediterranean kitchen & bar
dinner

STARTERS.....

MEDITERRANEAN OLIVES \$7
italian, spanish + french olives, garlic, rosemary

WHIPPED RICOTTA \$14
extra virgin olive oil, fig vin cotto, sicilian oregano,
sea salt, grilled metropolitan country bread

BUTTERNUT SQUASH ARANCINI \$12
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

SALADS + VEGETABLES.....

ROASTED + PICKLED BEET SALAD \$13
goat cheese, oranges, tuscan kale, pistachio pesto

CHICORY SALAD \$14
local pear, endive, castelfranco, thai basil, walnuts,
white balsamic vinaigrette, parmesan

FARRO SALAD \$15
apple, fennel, burnt honey vinaigrette, butternut
squash, parsley & chives

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

PASTA.....

TUFOLE \$17
sunday supper pork ragu, greens, basil, parmesan

PAN SEARED GNOCCHI \$20
pancetta, mushrooms, butternut squash,
swiss chard, porcini butter,

BUCATINI \$19
broccoli pesto, charred broccoli, toasted pine nuts,
aged sheep's milk cheese

LOBSTER PAPPARDELLE \$23
poached lobster, shiitake mushroom, lobster sauce,
garlic bread crumb, parsley

FUSILLI \$23
lamb ragu, ricotta salata, garlic bread crumb,
parsley, mint

PLATES.....

HOUSE GROUND MEATBALLS \$14
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 \$21
lamb merguez, green harissa butter, mint, cilantro,
fennel, grilled metropolitan country bread

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

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

DUCK CASSOULET \$26
stewed beans, smoked fennel sausage, gala apple,
chives, parsley

WOOD FIRED PIZZA.....

MORTADELLA \$21
soft fennel, mozzarella, toasted pistachio, arugula

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

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

MARGHERITA \$16
san marzano tomato, mozzarella, basil,
extra virgin olive oil, parmesan

UOVO \$20
secret white sauce, mozzarella, brussels leaves,
pork guanciale, truffled egg

ROSSA \$15 (vegan)
san marzano tomato, garlic, sea salt, basil,
sicilian oregano, extra virgin olive oil

ADD ONS

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

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