

# BARBUZZO

mediterranean kitchen & bar

## DRINKS

### COCKTAILS.....

#### LIMONCELLO COLLINS \$14

gin, meletti limoncello, mint, lemon, fizzy water

#### THE SPARROW \$15

rye, campari, punt e mes sweet vermouth

#### THE PEPPERBUSH \$14

mezcal, lemon, local organic jersey honey

#### VODKA BASIL LEMONADE \$14

tito's vodka, house-made lemonade, torn basil leaves

#### FRENCH FARMER PT DEUX \$15

vodka, elderflower, gentian amaro, lemon

#### CHARLES DE GAULLE \$15

bulleit bourbon, nonino, lemon, aperol

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

red wine, apple brandy, rosemary, citrus

### BEER.....

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

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

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

#### NEW TRAIL TRAIL MARKER (6.5%) \$7.5

golden ipa with notes of citrus zest, pine, malt

#### NESHAMINY CREEK WAREHOUSE LAGER (4.5%) \$6.5

pale golden lager; subtly sweet with a crisp, dry finish

#### TRÖEGS LOLLIHOP (8.2%) \$8

double ipa with a smooth finish; notes of melon and citrus

#### VICTORY PRIMA PILS (5.6%) \$6.5

german-style pilsner; crisp + clear

#### 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

### ZERO PROOF.....

#### CUCUMBER MOCKTAIL SPRITZER \$8

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

#### PASSIONFRUIT MOCKTAIL PALOMA \$9

grapefruit, passion fruit, simple syrup, fizzy water

### WINE.....

#### SPARKLING

#### CHARDONNAY, CVNE, NV, SP

\$14 / \$68

ripe pears and apples; elegant and refined cava

#### WHITE

#### PINOT GRIGIO, PIETRAME, IT 2022

\$13 / \$63

peach and orange blossom; fresh and fruity with balance

#### SAUVIGNON BLANC, CHEZELLES, FR 2024

\$14 / \$68

citrus and stone fruits; clear + balanced finish

#### WHITE RIOJA, CVNE, SP 2024

\$12 / \$58

tree fruits and sweet blossom; balanced, fresh and fruity

#### VERMENTINO, LUNGAROTTI, IT 2022

\$56

tropical melon and stone fruits; fruity, bright and herbal

#### CHENIN BLANC, BLACK PEARL, SA 2024

\$13 / \$63

apples, pears and tropical citrus; waxy, mineral and energetic

#### ALBARIÑO, BERNÓN, SP 2024

\$68

green apples and herbs; zesty with lemon and sea spray

#### WHITE PINOT NOIR, LEMELSON, OR 2024

\$78

tropical stone and citrus; round, ripe and unctuous body

#### CHARDONNAY, ELIZABETH ROSE, CA 2023

\$13 / \$63

stone fruits and blossom; pretty and balanced w/ texture

#### ROSE

#### GRENACHE-SYRAH, SAINT MITRE, FR 2024

\$12 / \$58

pretty rosé wine with berry fruit and soft floral notes

#### RED

#### BEAUJOLAIS, MICHEL TETE, FR 2023

\$58

violet, fresh berries and herbal minerals; crisp, supple finish

#### BLAUFRÄNKISCH, PRIELER, AU 2022

\$14 / \$68

spicy, herbal and juicy with crunchy tannins; a must with pizza

#### BARBERA D'ALBA, AZELIA, IT 2023

\$78

berries and floral notes; energetic acidity with low tannins

#### RUCHE, FERRARIS, IT 2024

\$12 / \$58

floral and aromatic; berries, spice and lots of zesty energy

#### PINOT NOIR, ADELSHEIM, OR 2021

\$88

wild berries, sweet spice and violet; balanced and refined

#### CAB FRANC, OLIVIER COUSIN LE FRANC, FR 2021

\$90

pepper, wet earth + savory spice; rustic and rural w/ tannins

#### SANGIOVESE, BONIFACIO, IT 2024

\$14 / \$68

cherries + spice; plush and concentrated w/round, ripe tannins

#### NEBBIOLO D'ALBA, TUMLIN, IT 2021

\$14 / \$68

dried flowers, potpourri + earthy berries; bold, crunchy tannins

#### CABERNET SAUVIGNON, KALEU, AR, 2024

\$13 / \$63

Blackberries + plums; round + full body with ripe, lush tannins

#### SYRAH, GRILLOT, SAINT-JOSEPH, FR 2021

\$90

pepper, leafy herbs and jet-black fruit; rustic and earthy

please ask your server to view the reserve wine list