

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

SPRING PEA ARANCINI \$12 (v)
fontina stuffed crispy spring pea risotto,
garlic aioli, parmesan

STEAK TARTARE \$17
kumquat-ramp relish, herb aioli, cured quail egg,
house made focaccia

SALADS + VEGETABLES.....

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

SPRING PEAS \$14 (v)
burrata, pearled red onion, red wine vinaigrette,
white asparagus, mint

SPRING SALAD \$13 (v)
mixed greens, radish, ricotta salata,
shaved asparagus, green goddess

GRILLED MOROCCAN CARROTS \$14 (v)
carrot top chermoula, toasted sesame seeds, goat
farmers cheese, cilantro, preserved lemon

PASTA.....

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

PAN SEARED GNOCCHI \$21 (v)
morel conserva, spring peas,
ramp-pine nut pesto, pea leaves, parmesan

TONNARELLI \$21
leek, clams, gremolata, capers, lemon

TAGLIATELLE \$23
veal ragu, mixed greens, confit leek butter, fava
bean

OCCHI \$19
nettle-ricotta filling, crispy prosciutto, parm brodo,
asparagus

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

CLAMS + MUSSELS \$19
spicy cioppino, italian XO, spring onion,
fermented chili butter, taggiasca olives, fennel

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

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

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

WOOD FIRED PIZZA.....

FINOCHIONA \$18
secret white sauce, fennel salami, marinated wild
nettles, spring peas, fior di latte

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

ASPARAGO \$21
secret white sauce, mozzarella, truffled egg,
shaved asparagus, pork guanciale, parmesan

THE D.O.P. \$20
piennolo del vesuvio tomatoes, lardo,
calabrian chili pesto, fior di latte, basil

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
finochiona \$5 | '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