

BARBUZZO

mediterranean kitchen & bar

DINNER

STARTERS.....

MEDITERRANEAN OLIVES \$7 (vegan)

garlic, rosemary, lemon

WHIPPED RICOTTA \$16 (v)

fig vin cotto, extra virgin olive oil, sicilian oregano, sea salt, grilled country bread

STEAK TARTARE \$18

capers, shallots, garlic aioli, parmesan, parsley, house-made potato chips

HOUSE GROUND MEATBALLS \$16

caciocavallo-stuffed short rib + pork meatballs, pickled pepper relish, rustic sauce, grilled bread

BARBUZZO BOARD \$20

cantimpalo chorizo, speck, burrata, pickles, rabe-walnut pesto, fennel mostarda, grilled bread

SALADS + VEGETABLES.....

ROASTED BEET SALAD \$14 (v)

tuscan kale, pistachio pesto, goat cheese, citrus

PAPAS FRITAS \$10 (v)

crispy spanish potatoes, garlic aioli, smoked pimentón

BUTTERNUT SQUASH ARANCINI \$13 (v)

fresh-mozzarella-stuffed crispy risotto, garlic aioli, parmesan, chives

CABBAGE + HONEYCRISP APPLE SALAD \$15 (v)

shaved brussels sprouts, farro, manchego, aged-sherry-date dressing, marcona almonds

PLATES.....

MEDITERRANEAN BRONZINO \$23

warm mushroom fregola, lemon, salmoriglio, sicilian-almond-tomato pesto, fennel-radish salad

GRILLED CALAMARI \$18

oil-cured olives, gigante beans, charred peppers, almond-hazelnut romesco, oregano-lemon dressing

STRACOTTO \$24

porcini-red-wine-braised short rib, soft taleggio polenta, roasted winter vegetables, green olive salsa verde

CUMIN-LAMB-STUFFED GRAPE LEAVES \$20

tzatziki, bulgarian feta, warm chickpeas, radish, dill

BEEF TENDERLOIN SPIEDINI \$28

king oyster mushrooms, smashed fingerlings, pickled eggplant, chimichurri, 25-year-aged balsamic

PASTA + GNOCCHI.....

PACCHERI \$20

sunday supper pork ragù, broccoli rabe, stracciatella, basil, parmesan

TONNARELLI NERO \$23

bay scallops, fennel soffrito, capers, crab ragù, pangrattato

PORCINI ESTRELLA \$20 (v)

mushroom ragù, arugula, kabocha squash, whipped ricotta, fresh horseradish

PASTA GENOVESE \$20

ziti, sweet-onion-beef ragù, pine nuts, pecorino, basil

PAN SEARED GNOCCHI \$21

pork pancetta, tuscan kale, maitake, butternut squash, parmesan

WOOD FIRED PIZZA.....

SALSICCIA \$19

fennel-garlic sausage, pickled long hots, sharp provolone, san marzano tomato, basil

MARGHERITA \$18 (v)

san marzano tomato, mozzarella, basil, extra virgin olive oil, parmesan

CALABRESE \$19

san marzano tomato, mozzarella, 'nduja, olives, fresh oregano, fermented chili honey

FUNGHI \$19 (v)

house white sauce, maitake + oyster mushrooms, caramelized onions, scamorza, thyme, garlic

PERA \$18 (v)

house white sauce, gorgonzola dolce, bosc pears, toasted walnuts, arugula, vin cotto

UOVO \$22

house white sauce, mozzarella, brussels leaves, pork guanciale, truffled egg, parmesan

ROSSA \$16 (vegan/no cheese)

san marzano tomato, garlic, sea salt, basil, sicilian oregano, extra virgin olive oil

PIZZA ADD ONS

mushrooms \$4 | anchovies \$5 | olives \$3
caramelized onions \$3 | brussels leaves \$3
guanciale \$5 | 'nduja \$5 | prosciutto \$6

(v) vegetarian

MARCIE TURNEY CHEF/PROPRIETOR

EVAN TURNEY 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