

BARBUZZO

mediterranean kitchen & bar

LUNCH

STARTERS.....

MEDITERRANEAN OLIVES \$7 (vg, gf)

garlic, rosemary, lemon

WHIPPED RICOTTA \$16 (v, gf*)

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

HOUSE GROUND MEATBALLS \$16

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

PAPAS FRITAS \$10 (v, vg*)

crispy spanish potatoes, garlic aioli, smoked pimentón

MUSHROOM-ARTICHOKE ARANCINI \$13 (v)

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

SALADS + VEGETABLES.....

ROASTED BEET SALAD \$14 (v, vg*, gf*)

tuscan kale, pistachio pesto, goat cheese, citrus

SPRING VEGGIE SALAD \$14 (v, vg*, gf)

haricots verts, snap peas, radish, asparagus, feta, white goddess dressing, marcona almonds, thai basil

CAESAR \$14 (v, vg*, gf*)

brown-butter-toasted brioche croutons, parmesan, anchovy-lemon dressing

ADD GRILLED HERB-MARINATED CHICKEN BREAST \$7

SANDWICHES.....

SERVED W/ FRENCH FRIES

BARBUZZO BURGER \$17 (gf*)

LaFrieda double patty, caciocavallo, bacon, roasted garlic aioli, lettuce, brioche bun

BRAISED SHORTTRIB \$17 (gf*)

gorgonzola dolce, sautéed greens, horseradish aioli, Sarcone's seeded roll

LAMB MERGUEZ \$17 (gf*)

tzatziki, green harissa-marinated cucumbers, roasted peppers, herbs, warm Angel Bakery pita

SIDE OF FRENCH FRIES \$8

PASTA.....

CRESTE RIGATE \$18

charred-scallion-chicken sausage, asparagus, peas, pecorino pepato

PORCINI ESTRELLA \$18 (v)

mushroom ragù, spring peas, whipped ricotta, fresh horseradish

PACCHERI \$16

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

WOOD FIRED PIZZA.....

SALSICCIA \$20 (v*)

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 (v*)

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

PISTACHIO-MORTADELLA \$21 (v*)

house white sauce, mozzarella, ramp pesto, toasted pistachios, leoncini mortadella

ASPARAGO \$22 (v*)

house white sauce, mozzarella, roasted asparagus, pork guanciale, truffled egg, parmesan

ROSSA \$16 (vg)

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 | roasted asparagus \$4
guanciale \$5 | 'nduja \$5 | prosciutto \$6 | mortadella \$6

(v) vegetarian, (v*) can be made vegetarian,

(vg) vegan, (vg*) can be made vegan,

(gf) gluten free, (gf*) can be made gluten free

LUNCH COCKTAILS.....

BARBUZZO BELLINI \$14

juliette peach liqueur, blood peach purée, sparkling wine

HOUSE GREYHOUND \$14

union forge vodka, fresh grapefruit, aperol, fizzy water

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