

BARBUZZO

mediterranean kitchen & bar

DINNER

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

STEAK TARTARE \$18 (gf)

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

MUSHROOM-ARTICHOKE ARANCINI \$13 (v)

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

BARBUZZO BOARD \$20 (gf*)

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

SALADS + VEGETABLES.....

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

tuscan kale, pistachio pesto, goat cheese, citrus

PAPAS FRITAS \$10 (v, vg*)

crispy spanish potatoes, garlic aioli, smoked pimentón

GRILLED HEIRLOOM CARROTS \$15 (v, vg*, gf)

whipped cumin labneh, fermented chili honey, pistachio dukkah, pickled fresno chili, thai basil

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

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

PASTA & GNOCCHI.....

PACCHERI \$20

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

TONNARELLI NERO \$23

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

PORCINI ESTRELLA \$20 (v)

mushroom ragù, spring peas, whipped ricotta, fresh horseradish

PAPPARDELLE \$23

lamb neck ragù, merguez sausage, lemon, sautéed pea leaves, parmesan

PAN SEARED GNOCCHI \$21 (v*)

pork pancetta, fava beans, asparagus, maitake, fiore sardo

PLATES.....

MEDITERRANEAN BRONZINO \$23 (gf*)

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

GRILLED OCTOPUS \$21 (v*, gf*)

almond-hazelnut romesco, olives, garbanzo beans, charred peppers, chorizo, potato confit, fennel-orange salad, escabeche

STRACOTTO \$24 (gf)

porcini-red-wine-braised short rib, grilled carrots, taleggio polenta, spring onion-olive salsa verde, fava beans

CUMIN-LAMB-STUFFED GRAPE LEAVES \$20

tzatziki, bulgarian feta, warm chickpeas, radish, dill

BEEF TENDERLOIN SPIEDINI \$28 (gf)

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

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 \$20 (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

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