

BARBUZZO

mediterranean kitchen & bar

BRUNCH

BRUNCH COCKTAILS.....

LAMBRUSCO SPRITZ \$14
aperol, citrus, frothy lambrusco, fizzy water

LA COLOMBE ESPRESSO MARTINI \$15
tito's, cold brew, coffee liqueur, demerara sugar

STARTERS.....

MEDITERRANEAN OLIVES \$7 (v)
marinated 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

BUTTERNUT SQUASH ARANCINI \$12 (v)
fontina stuffed crispy butternut squash risotto,
roasted garlic aioli, parmesan

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

HOUSE GROUND MEATBALLS \$15
caciocavallo stuffed shortrib + pork meatballs,
pickled pepper relish, rustic sauce, grilled bread

GALA APPLE + FARRO SALAD \$13 (v)
shaved fennel, butternut squash, herbs,
burnt honey vinaigrette, royer mountain cheese

SANDWICHES.....

SERVED W/ FRENCH FRIES

BRAISED SHORTRIB SANDWICH \$17
horseradish aioli, garlic broccoli rabe,
buttermilk blue, seeded sarcone's roll

BARBUZZO BURGER \$17
double patty, red onion jam, gruyere, romaine,
dijonnaise, brioche bun

MOROCCAN LAMB PITA \$16
lamb merguez, cucumber + tomato salad,
turmeric shallots, harissa, yogurt, dill

(V) VEGETARIAN

BRUNCH PLATES.....

SHAKSHUKA \$17 (v)
roasted winter squash, cauliflower, baked eggs,
feta, basil, garlic tomato sauce, grilled bread

SPANISH STEAK + EGGS \$22
grilled hanger steak, fried eggs, crispy potatoes,
almond-hazelnut romesco, garlic aioli

SEARED SHRIMP BENEDICT \$20
roasted peppers, sauteed greens, poached eggs,
brown butter hollandaise, crispy potatoes

BROCCOLI PESTO BUCATINI \$17 (v)
charred broccoli, toasted pine nuts, basil,
aged sheep's cheese, lemon

MUSHROOMS + POLENTA \$18 (v)
soft fontina polenta, seared local mushrooms,
fried egg, crispy shallots, pecorino

WOOD FIRED PIZZA.....

CALABRESE \$18
san marzano tomato, mozzarella, 'nduja, olive,
fresh oregano, chili honey

VONGOLE \$21
little neck clams, smoked garlic confit,
iberico lomo, fermented fresno, oregano

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

UOVO \$21
secret white sauce, mozzarella, truffled egg,
brussels sprout leaves, pork guanciale, parmesan

ROSSA \$15 (vegan/no cheese)
san marzano tomato, garlic, sea salt, basil,
sicilian oregano, extra virgin olive oil

PIZZA ADD ONS

prosciutto \$5 | mushrooms \$3
anchovies \$4 | guanciale \$4 | 'nduja sausage \$4

SIDES.....

APPLEWOOD SMOKED BACON \$6

GARLIC FENNEL SAUSAGE PATTY \$6

FRENCH FRIES \$8

CRISPY POTATOES \$5

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