

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
toasted brioche, cornichon, caper, pickled mustard,
lemon, horseradish, parmesan, chive

HOUSE GROUND MEATBALLS \$16
caciocavallo-stuffed short rib + pork meatballs,
pickled pepper relish, rustic sauce, grilled bread

BUTTERNUT SQUASH ARANCINI \$13
fresh-mozzarella-stuffed crispy risotto, lemon aioli

BARBUZZO BOARD \$20 (gf*)
cantimpalo chorizo, speck, burrata, pickles,
pistachio pesto, fennel mostarda, grilled bread

SALADS + VEGETABLES

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

ROASTED BROCCOLINI \$16 (gf)
tonnato, calabrian chili oil, lemon, parmesan,
garlic breadcrumbs

CHARRED BEANS \$16 (v, gf*)
marinated gigante beans, crispy shallots,
almond-hazelnut romesco

MEDITERRANEAN CHOPPED SALAD \$16 (gf)
romaine, radicchio, marinated chickpeas, chorizo,
manchego, roasted peppers, castelvetrano olive,
sherry vinaigrette, parmesan, speck

PASTA & GNOCCHI

TUFOLE \$20
sunday supper pork ragù, broccoli rabe,
stracciatella, basil, parmesan

FAZZOLETTI \$22
silk handkerchief pasta, braised rabbit, carrot,
brown butter, sage, hazelnut, parmesan

CRESTE RIGATE \$22
chicken sausage, mustard greens, ricotta,
butternut squash, lemon, pistachio breadcrumb

PAN SEARED GNOCCHI \$20 (v)
delicata squash, maitake, kale, lemon,
parmesan brodo, fiore sardo

TONARELLI NERO \$23
calamari, sauce puttanesca, calabrian chili butter,
bottarga, brown butter pangrattato

PLATES

MEDITERRANEAN BRONZINO \$23 (gf*)
warm roasted-bean-tomato fregola,
golden raisin tapenade, fennel-radish salad

GRILLED OCTOPUS \$21 (v*, gf*)
persian cucumber, melon, pickled red onion, chorizo,
radish, olives, capers, charred peppers, basil aioli

CONFIT CHICKEN LEG \$21 (gf)
braised escarole, gigante beans,
pickled mustard seed gremolata

GRILLED HANGER STEAK \$28 (gf)
butternut squash soubise, brussels sprouts,
fennel salsa verde, parsley

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

ORTOLANA \$19 (v)
house white sauce, sharp provolone,
red onion, broccoli rabe, red pesto

DATTERO \$21 (v*)
house white sauce, pancetta, caciocavallo,
date, maitake + oyster mushrooms, thyme

UOVO \$22 (v*)
house white sauce, mozzarella, brussels sprouts,
pork guanciale, truffled egg, parmesan

ROSSA \$16 (vg)
san marzano tomato, garlic, sea salt, basil,
sicilian oregano, extra virgin olive oil

PIZZA ADD ONS

anchovies \$5 | olives \$3 | red onion \$3
roasted peppers \$3 | guanciale \$5
'nduja \$5 | prosciutto \$6 | pancetta \$5

(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 NOAH GINDIN 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