

BARBUZZO

mediterranean kitchen & bar

Valentine's Day Menu 2015 \$75 per person

FROM THE CHEF for the table to share

sheep's milk ricotta
vin cotto, thyme, sea salt, olive oil, grilled country bread

SECOND COURSE choose one

grilled head on shrimp
long cooked broccoli rabe, white beans, sherry roasted tomatoes

mediterranean antipasta
burrata from puglia, cantimpalo chorizo, iberico lomo de bellota, prosciutto, roasted peppers,
mediterranean olives, extra virgin olive oil, sweet fennel cracker

wild mushroom arancini
mozzarella di buffalo stuffed, preserved lemon aioli, parmesan

black trumpet mushroom lasagna
sautéed mushrooms, tuscan kale, truffled béchamel, blistered tomatoes, parmesan

winter citrus salad
blood orange, grapefruit, clementine, watercress-pistachio puree,
tardivo & frisee, warm anchovy dressing

THIRD COURSE choose one

mixed seafood grill
grilled swordfish, calamari, gulf shrimp, rosemary white beans, peppers, charred lemon gremolata

braised bone in shortrib
crispy fingerlings, pancetta, shaved brussel-fennel salad

chestnut pappardelle
pancetta, duck ragu, pickled persimmon, pecorino

braised pork cheeks
parsnip puree, seared pork belly, apple-celeriac salad, pickled mustard seeds

roasted sunchoke ravoili
hazelnut brown butter, 12 year balsamico, sage, shaved beets

DESSERT choose one

salted caramel budino
chocolate cookie crust, sea salt, creme fraiche whip cream

spiced chocolate fondue
macademia nut brownie, strawberries, gianduja, marshmallow, lemon poppy poundcake, bananas

blood orange sorbet
prosecco, rosemary olive oil cookies

call for reservations 215.546.9300 or www.barbuzzo.com