

BARBUZZO

mediterranean kitchen & bar

• restaurant week lunch •

\$20 per person

F I R S T C O U R S E

sheep's milk ricotta (v)

extra virgin olive oil, vin cotto, thyme, sea salt, grilled country bread

roasted & raw beet salad (v)

whipped goat cheese, citrus, tuscan kale, pistachio pesto

vegetarian antipasta (v)

moroccan carrots, seared brussel sprouts, walnut muhamarah,
roasted delicata squash, roasted peppers, grilled rustic bread

parsnip & leek soup (v)

smoked garlic, potato, parmesan croutons, herbed-pine nut picada

S E C O N D C O U R S E

creste rigate*

house extruded pasta, lightly smoked artichoke, late summer tomato sauce,
basil, fresh horseradish, olive oil bread crumb

swordfish & grilled vegetable spiedini

mushroom fregola, pickled late summer tomatoes, arugula, charred lemon

salsiccia pizza *

san marzanos, fior di latte, fennel sausage, basil, rapini, roasted peppers, taggiasca olives

orecchiette (v)

roasted pumpkin, broccoli rabe-pumpkin seed pesto, pickled fresno chile, whipped ricotta

grilled lemon-oregano chicken

soft polenta, roasted vegetable peperonata, crispy prosciutto, fennel-parsley salad

* may be made vegetarian
(v) vegetarian

T H I R D C O U R S E

tiramisu

espresso dipped lady fingers, mascarpone, fresh whipped cream, crushed chocolate wafers

salted caramel budino

dark chocolate crust, vanilla bean caramel, sea salt

chocolate-hazelnut pot de crème

whipped labneh, pizzelle praline, toasted hazelnuts

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\$35 per person

110 S. 13ths street | philadelphia pa 19107 | 215.546.9300

FROM THE CHEF

sheep's milk ricotta (v)

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

FIRST COURSE

butternut squash arancini (v)

crispy arborio rice stuffed with fontina, lemon aioli, parmesan

early fall salad (v)

gem lettuce, shaved brussel sprouts, radicchio, apple, la peral, walnuts, lemon dressing

barbuzzo meatballs

caciocavallo stuffed, san marzano sauce, caper-pepper relish, grilled bread

roasted beet & kale salad (v)

whipped goat cheese, orange, pistachio pesto, tuscan kale

SECOND COURSE

sunday supper rigatoni

4 hour pork ragu, garlic rabe, provolone picante, oregano pangrattato

smoked pimenton chicken

soft fontina polenta, crispy prosciutto, castelvetro olive-fennel salad

pan seared potato gnocchi (*)

guanciale, maitake mushrooms, local greens, blistered tomato, parmesan

seared artic char

artichoke fregola, salmoriglio, sicilian almond-tomato pesto

truffled mushroom pizza (v)

secret sauce, fontina, wood roasted mushrooms, charred brussel sprout leaves

THIRD COURSE

tiramisu

la colombe espresso dipped lady fingers,
almond mascarpone & fresh whipped cream

salted caramel budino

with dark chocolate crust, vanilla bean caramel & sea salt

chocolate-hazelnut pot de crème

whipped labneh, pizzelle praline, toasted hazelnuts

blood orange prosecco sorbet

(*)may be made vegetarian (v) vegetarian