

BARBUZZO

mediterranean kitchen & bar

brunch

BRUNCH PLATES

SHAKSHUKA \$16

oven dried cherry tomatoes, shaved corn, grilled zucchini, roasted garlic tomato sauce, baked eggs, feta, basil

BRIOCHE FRENCH TOAST \$16

macerated fresh peaches, cardamom mascarpone, blueberry preserves, maple syrup, almonds

SPANISH STEAK + EGGS \$22

grilled hangar steak, two fried eggs, almond-hazelnuts romesco, summer corn salad, papas fritas, garlic aioli on the side

EGGS BENEDICT \$20

grilled shrimp benedict, toasted brioche, basil-walnut pesto, poached eggs, hollandaise, oven dried tomatoes, crispy potatoes, charred green onion salsa verde

STARTERS

MEDITERRANEAN OLIVES \$7

marinated italian, spanish + french olives

PAPAS FRITAS \$8

crispy potatoes, roasted garlic aioli, smoked pimenton

ROASTED BEET SALAD \$12

goat cheese, citrus, tuscan kale, pistachio pesto

WHIPPED RICOTTA \$13

olive oil, fig condiment, sicilian oregano, sea salt, grilled metropolitan country bread

CAESAR SALAD \$12

crispy garlic bread crumbs, lemon, roasted garlic-anchovy dressing, parmesan

OVERNIGHT OATS \$10 (vegan)

fresh plum, raisins, stone-fruit, toasted hazelnuts

SIDES

THICK CUT APPLEWOOD SMOKED BACON \$6

GARLIC FENNEL SAUSAGE \$6

WOOD OVEN PIZZA

CALABRESE \$17

san marzano tomato, mozzarella, 'nduja, garlic, castelvetrano olive, fresh oregano, chili honey

FUNGHI \$17

garlic confit, roasted mushrooms, taleggio, thyme, pickled garlic scape, caciocavallo

MARGHERITA \$15

san marzano tomato, mozzarella, basil, extra virgin olive oil, parmesan

MAIS \$18

secret white sauce, mozzarella, shaved corn, pork guanciale, truffled egg, parmesan

ROSSA \$14 (no cheese)

san marzano tomato, garlic, sea salt, basil, sicilian oregano, extra virgin olive oil

ADD ONS

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

SANDWICHES

SERVED W/ FRENCH FRIES

ITALIAN BREAKFAST SANDWICH \$15

house made garlic fennel sausage, cacciocavallo, pan seared souffle egg, sauteed greens, peppers, garlic aioli, pickled long hots

BARBUZZO BURGER \$17

double patty, pickled red onion, bacon, L+T, fontina, special sauce, brioche bun

MARCIE TURNEY CHEF/PROPRIETOR

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