

BARBUZZO

mediterranean kitchen & bar

brunch

BRUNCH PLATES

SHAKSHUKA \$17

cannellini beans, garlic greens, baked eggs, leek, roasted fennel, tomato, aleppo yogurt, feta, grilled country bread

BRIOCHE FRENCH TOAST \$16

vanilla cardamom custard, citrus apricot marmalade, whipped crème fraiche, hazelnuts

SPANISH STEAK + EGGS \$22

hazelnut-almond romesco, manchego, charred asparagus, papas fritas, spanish fried eggs

EGGS BENEDICT \$19

english muffin, prosciutto, poached farm egg hollandaise, arugula salad

FARRO SHORT RIB HASH \$18

asparagus, peas, mushrooms, swiss chard, hazelnut pesto, sunny side up egg

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

BABY GEM SALAD \$12

allepo yogurt, preserved lemon, hazelnut, mint

YOGURT + GRANOLA \$11

almond granola, dried cherry, rhubarb jam, mint

SIDES

THICK CUT APPLEWOOD SMOKED BACON \$6

GARLIC FENNEL SAUSAGE \$6

WOOD OVEN PIZZA

CALABRESE \$17

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

FUNGHI + PISELLI \$17

secret white sauce, mozzarella, basil, maitake mushroom, english peas, grana padano

MARGHERITA \$15

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

CARCIOFO \$18

san marzano tomato, caciocavallo, artichoke, charred spring onion, prosciutto, hazelnut pesto

ASPARAGO \$18

secret white sauce, mozzarella, shaved asparagus, 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

ROASTED PORK SANDWICH \$17

slow roasted pork shoulder, long hot relish, smoked caciocavallo, roasted peppers, garlic aioli, sarcone's seeded roll

BARBUZZO BURGER \$16

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

BEYOND BURGER \$16

beyond patty, pickled shallots, L+T, fontina cheese, 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