

BARBUZZO

mediterranean kitchen & bar

dinner

STARTERS.....

MEDITERRANEAN OLIVES \$7
italian, spanish + french olives, garlic, rosemary

WHIPPED RICOTTA \$14
extra virgin olive oil, fig vin cotto, sicilian oregano,
sea salt, grilled Metropolitan country bread

MUSHROOM ARANCINI \$12
crispy mushroom risotto stuffed with fontina,
garlic aioli, parmesan

CHARCUTERIE PLATE \$17
country pork terrine, cantimpalo chorizo, hot coppa,
chicken liver-foie gras mousse, orange mostarda,
house pickles, crostini

SALADS + VEGETABLES.....

GRILLED SUMMER SQUASH \$12
eggplant, sesame tahina, blue basil, pine nuts,
golden raisin agrodolce

CAESAR SALAD \$12
crispy garlic bread crumbs, lemon,
roasted garlic-anchovy dressing, parmesan

ROASTED + PICKLED BEET SALAD \$13
goat cheese, orange, tuscan kale, pistachio pesto

PASTA.....

TUFOLI \$17
sunday supper pork ragu , garlic greens, basil,
breadcrumbs, parmesan

PAN SEARED GNOCCHI \$19
pancetta, mushrooms, shaved corn,
cherry tomatoes, basil, toasted pine nuts

CRESTE DI GALLO \$16
whipped lemon butter, olive oil bread crumbs,
smoked pimenton, bottarga

CLAM GNOCCHETTI \$18
marinated clams, pancetta, cherry tomato,
chili flake, parsley, lemon

BUCATINI \$16
summer pepper ragu, mixed herbs, fiore sardo

PLATES.....

HOUSE GROUND MEATBALLS \$14
caciocavallo stuffed short rib + pork meatballs,
pickled pepper relish, rustic sauce, grilled bread

OLIVE BRINED CHICKEN THIGH \$22
warm chickpeas, cous cous, pickled tomato,
charred beans, tzatziki

GRILLED SPANISH OCTOPUS \$18
hazelnut-almond romesco, fingerling potatoes,
pickled chorizo, taggiasca olive, roasted peppers

GRILLED BRONZINO \$24
shaved corn, zucchini, farro, beech mushrooms,
pickled kohlrabi salsa verde, toasted almonds

HANGER STEAK \$24
hazelnut pesto, grilled fingerlings, saba,
pickled summer squash

WOOD FIRED PIZZA.....

CALABRESE \$17
san marzano tomato, mozzarella, 'nduja, garlic,
castelvetro 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

MARCIE TURNEY CHEF/PROPRIETOR, CHRISTIAN SPEERO 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