

BARBUZZO

mediterranean kitchen & bar

BRUNCH COCKTAILS

EL TORTUGA	12	
tequila, aperol, lime, ginger beer		
MORNING GLORY	12	
bluecoat elderflower gin, grapefruit juice, rosemary		
GASCONY MIMOSA	11	
french brandy, blood orange juice, lime, sparkling		
BUD'S BLOODY MARY	11	
vodka, tomato juice, fresh herbs, horseradish		
SANGRIA	G P	
RED		
spanish red wine, brandy, rosemary, winter fruits		8...32

COCKTAILS

FRENCH FARMER	11
st. germain elderflower, champagne	
PHILLY NEGRONI	12
bluecoat american dry gin, campari, sweet vermouth	
BARBUZZO OLD FASHIONED	12
bourbon, sugar, ango + peychaud's	
BLOOD ORANGE MINT PUNCH	11
vodka, blood orange pureè, torn mint, citrus	
BASIL LEMONADE	11
tito's vodka, house made lemonade, torn basil leaves	

HOT BEVERAGES

13TH STREET WASSAIL	12
mulled red wine, local honey, cardamon, cinnamon, star anise, citrus	
WARMED SPICED CIDER	6
apple cider, orange, pomegranate molasses, sweet spices	
add shot	8
<i>spiced rum, dark rum, brandy, bourbon, vodka</i>	

BEER

DRAFT

TROEGS HOPBACK AMBER ALE, PA	5.5
well balanced ale with caramel and toffee notes	
TROEGS DREAMWEAVER, PA	6
malted wheat beer; banana, apple and spicy clove	
DOUBLE NICKEL WEEKEND WARRIOR, NJ	6.5
hazy pale ale; double dry hopped with citrus	
2SP BABY BOB STOUT, PA	7
american stout; dark roasted malts balanced w/ hops	
VICTORY PRIMA PILS, PA	5.5
german hops; floral & spice with citrus & lemon	
LORD HOBO FREEBIRD GOLDEN ALE	6
smooth ale; slightly sweet w/ a malty background	

N/A BEVERAGE

HOMEMADE LEMONADE	3.95
FRESH BREWED ICED TEA	4
VIRGIN BASIL LEMONADE	4

WINE

SPARKLING

G B

CHARDONNAY-MACABEO, CASAS DEL MER, CAVA, NY SP	12...58
apples and pears; elegant body with fine bubbles	

WHITE

G B

KERNER, KOFERHOF, 2018 IT	68
orchard fruits, fresh flowers and slate; high toned and clean	
PINOT GRIGIO, VIGNETI DEL SOLE, 2016 IT	12...58
yellow citrus and green apples; refreshing and crisp	
ASSYRTIKO, KOUROS, 2018 GR	10...48
tropical citrus & melon fruits; saline notes with fresh acidity	
GRUNER VELTLINER, BAUER, 2019 AU	10...52
stone fruits, herbs and pepper; fresh with slate and minerals	
CHENIN BLANC, THIBAUD BOUDIGNON, 2017 FR	80
honeyed orchard fruits and peach; chalky with high acidity	
VERMENTINO, PADULETTI, 2018 IT	11...52
floral and herbal apple fruit; savory notes with bright finish	
PECORINO, CANTINA FRENTANA, 2018 IT	13...63
pears and apples; savory, herbal and creamy body	
VIURA, R LOPEZ HEREDIA, GRAVONIA, 2009 SP	88
honey, wax and dried fruits; nutty, dry and textural	
CHARDONNAY, CAPITELLES, 2018 FR	12...58
fresh orchard and citrus fruits; bright with no oak	

RED

G B

NERO D'AVOLA, ALCESTI, 2018 IT	10...48
ripe red berries with delicate spice; fresh with no oak	
BARBERA D'ALBA, DEFOREVILLE, 2018 IT	70
wild herbs and bramble fruits; high toned acidity	
PINOT NOIR, CABRIALS, 2018 FR	12...58
cherries & blackberries; plush body with soft pepper spice	
BEAUJOLAIS, DOMAINE DE BEL-AIR, 2018 FR	13...63
floral red fruits; herbal and fruity with chalky tannins	
NERELLO MASCALESE, TASCANTE, MOUNT ETNA, 2017 IT	80
violets, berries and baking spice; smoke tinged minerals	
CABERNET-MERLOT, HAUT-BICOU, 2016 FR	12...58
black fruits and licorice; full bodied with oaky tannins	
NEBBIOLO, ENRIQUE RIVETTO, 2018 IT	76
dark fruits with violet; earthy minerals and bold tannins	
SANGIOVESE, MOCALI, 2017 IT	14...66
plums, cherries and dark berries; rich, fresh & balanced body	
CORBIERES, DOMAINE FAILLENC, 2018 IT	68
coastal herbs and dark fruit; rich, round and earthy	

BARBUZZO

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brunch

BRUNCH PLATES

ROLLED CINNAMON DATE BUN \$10

cardamom cream cheese, toasted hazelnuts, soom date syrup

SHAKSHUKA \$15

roasted fennel, garlic greens, baked eggs, white bean tomato sauce, tzatziki, feta, grilled country bread

SPANISH STEAK + EGGS \$22

hazelnut-almond romesco, grilled broccoli, manchego, papas fritas, smoked garlic aioli, spanish fried eggs

BREAKFAST SPAGHETTI \$16

pancetta, garlic greens, truffle butter, poached egg, parmesan

AUTOSTRADA PLATE \$19

scrambled eggs, garlic-fennel sausage, prosciutto, griddled mortadella, toasted country bread

MEATBALLS + POLENTA \$14

soft taleggio polenta, fried egg, rustic sugo, parmesan

JAMON & WAFFLES \$22

sunny side up egg, mangalica jamon, belgium waffle, crispy chicken, thick cut bacon, maple syrup

BRIOCHE FRENCH TOAST \$15

cardamom soak, caramelized apples, mascarpone, tahini granola, sicilian pistachios, maple syrup

FARRO SHORT RIB HASH \$18

brussel sprouts, autumn squash, mixed mushrooms, broccoli pesto, sunny side up egg, horseradish crema

STARTERS

MEDITERRANEAN OLIVES \$6

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

SHAVED BRUSSEL SALAD \$12

napa cabbage, apples, celery root, parmesan, roasted hazelnuts, lemon vinaigrette

WHIPPED RICOTTA \$12

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

WOOD OVEN PIZZA

MARGHERITA PIZZA \$14

fresh mozzarella, parmesan, san marzano tomato, basil, olive oil

UOVO PIZZA \$17

secret white sauce, fresh mozzarella, brussel leaves, guanciale, truffled egg, parmesan

FUNGI PIZZA \$16

roasted mushrooms, san marzano tomato, red onion, mozzarella, pickled long hots, ricotta

SALSICCIA PIZZA \$17

fennel sausage, smoked mozzarella, garlic honey, san marzano tomato, charred calabrian chili

FICO PIZZA \$16

secret white sauce, gorgonzola dolce, speck, fresh figs, arugula, fig vin cotto, toasted walnuts

SANDWICHES

SERVED W/ FRENCH FRIES

ROASTED PORK SANDWICH \$14

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

BARBUZZO BURGER \$15

double patty, caramelized shallots, bacon, L+T, gorgonzola dolce, calabrian chili aioli, brioche bun

BEYOND BURGER \$14

plant based patty, caramelized shallots, L+T, gorgonzola dolce, calabrian chili aioli, brioche bun

SIDES

THICK CUT NUESKE'S BACON \$6

GARLIC FENNEL SAUSAGE \$6

CHARRED BROCCOLI \$5

SINGLE WAFFLE WITH SYRUP \$8

TALEGGIO & FONTINA POLENTA \$6

MARCIE TURNEY CHEF/PROPRIETOR

consuming raw or undercooked foods may increase your risk for foodborne illness & having a good time. we proudly support local artisanal farmers | 20% gratuity will be added to parties of 5 or more