

BARBUZZO

mediterranean kitchen & bar

POUCHES

STRAWBERRY, BASIL + VODKA	14
PEACH, MINT + BOURBON	14

NEGRONIS

NEGRONI SBAGLIATO.....	10
london dry gin, campari, dolin vermouth, sparkling wine	
PHILLY NEGRONI.....	12
bluecoat american dry gin, campari, sweet vermouth	

COCKTAILS

FRENCH FARMER	11
st. germain elderflower, champagne	
BARBUZZO OLD FASHIONED.....	12
bourbon, maraschino cherries, 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	
SAZERAC	12
rye whiskey, luxardo maraschino, absinthe	

BEER

DRAFT

YARDS PHILLY PALE ALE, PA.....	5.5
malty and pleasant pale ale backed with refreshing hops	
ALLAGASH WHITE, ME	6.5
belgian style wheat beer; creamy and fruity	
NESHAMINY COUNTY LINE IPA, PA	6
east coast style ipa; rich malts with herbal hops	
FOUNDERS UNRAVELED IPA, MI.....	6
full flavored ipa; juicy with bright citrus hops	
HALF ACRE BREWING CO. DAISY CUTTER, IL	5.5
lush and dank pale ale; hints of pine, citrus and mango	
SLYFOX HELLES LAGER, PA	5.5
golden German style helles; full bodied with a light sweetness	

N/A BEVERAGE

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

WINE

SANGRIA

G P

red: spanish red wine, brandy, rosemary, summer fruits...8...32

SPARKLING

G B

CHARDONNAY-MACABEO, CASAS DEL MER, CAVA, NY SP12...58
apples and pears; elegant body with fine bubbles

WHITE

G B

MUSCADET, HAUTES NOELLES, 2019 FR.....12...58
brisk citrus fruits; lean and zippy with refreshing acidity

SAUVIGNON BLANC-UGNI BLANC, GUILLAMAN, 2018 FR.....12...58
grapefruit, peach and honeysuckle; juicy and fresh

KERNER, KOEHLER, 2018 IT.....68
orchard fruits, fresh flowers and slate; high toned and clean

PINOT GRIGIO, VIGNETI DEL SOLE, 2019 IT.....12...58
yellow citrus and green apples; summery and crisp

ALIGOTÉ, DOMAINE ROUGES-QUEUS, 2017 IT.....70
mineral driven citrus and floral notes; crisp and savory

GRUNER VELTLINER, GLATZER, 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

VIURA, R LOPEZ HEREDIA, GRAVONIA, 2009 SP.....88
honey, wax and dried fruits; nutty, dry and textural

CHARDONNAY, CAPITELLES, 2018 FR.....10...48
fresh orchard and citrus fruits; bright with no oak

ROSE

G B

PINOT NOIR, CIELO, 2019 IT.....10...48
fresh berry fruit and citrus; bright and lively

RED

G B

GAGLIOPPO, IPPOLITO, 2016 IT.....10...48
red berries and cherries; fruity, spicy and lean

BARBERA D'ALBA, AZELIA LUIGI SCAVINO, 2016 IT.....68
cherry, blueberry & violet; rich, low tannins and lifted acidity

PINOT NOIR, CABRIALS, 2018 FR 12...58 || cherries & blackberries; plush body with soft pepper spice | |

NEGROAMARO, CONTRADE, 2018 IT 11...54 || black fruit w/ cherries; rich body w/ herbs and warm tannins | |

CABERNET-MERLOT, CHATEAU BICOU, 2016 FR.....10...48
dark fruits and spice; full bodied with oaky tannins

NEBBIOLO, GIACOMO FINOCCHIO, LANGHE, 2017 IT.....80
earthy herbs and dried fruits; spicy body with good tannins

CABERNET-GRENACHE, PALACIOS, PRIORAT, 2017 SP.....84
blue and black fruit, licorice, and pepper spice; rich and full

SYRAH-GRENACHE, CHARBONNIERE, YACQUEYRAS, 2016 FR.....72
black fruit, pepper and dried herbs; broad with garrigue

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Facilities will be allowed one person at a time.
Please check in with the host.

STARTERS

MEDITERRANEAN OLIVES \$6

italian, spanish + french olives

PAPAS FRITAS \$8

crispy potato, roasted garlic aioli,
smoked pimento

ROASTED BEET SALAD \$12

goat cheese, citrus, tuscan kale,
pistachio pesto

SHAVED BRUSSEL SALAD \$12

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

TOM'S FOCACCIA \$13

imported burrata, basil, eggplant pureè,
pickled peppers + eggplant

WHIPPED RICOTTA \$12

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

BUTTERNUT SQUASH ARANCINI \$10

fontina, roasted garlic aioli, parmesan

CHICKEN LIVER & FOIE GRAS MOUSSE \$13

meyer lemon marmalade, marcona almonds,
parsley, grilled rustic bread

WOOD OVEN PIZZA

MARGHERITA PIZZA \$14

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

UOVO PIZZA \$17

brussel leaves, secret white sauce, mozzarella,
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,
spicy tomato sauce, roasted calabrian chili,
garlic honey

PLATES

CACIOCAVALLO STUFFED MEATBALLS \$12

house ground shortrib + pork meatballs,
pickled pepper relish, rustic sauce,
grilled bread

GRILLED SPANISH OCTOPUS \$16

chorizo, fingerlings, cucumber,
taggiasca olive, roasted peppers,
fennel soubise, herbs

GNOCCHI \$16

house made pancetta, charred corn,
mushrooms, kale, garlic butter, parmesan

RIGATONI \$16

sunday supper pork ragu, broccoli rabe,
fresh mozzarella, basil, parmesan

CONCHIGLE NERO \$17

squid ink pasta, shrimp, calamari,
fennel soffritto, parsley, breadcrumbs

BUCATINI PASTA \$16

cherry tomato, white wine, capers,
swiss chard, breadcrumbs

CRISPY SKIN BRONZINO \$21

brown butter fregola,
butternut squash caponata, shaved fennel,
sun-dried tomato + almond pesto

GRILLED HANGER STEAK \$24

roasted cauliflower, mushroom conserva,
hazelnut-almond romesco, salsa verde

DESSERT

BARBUZZO SALTED CARAMEL BUDINO \$8

dark chocolate crust,
vanilla bean caramel, sea salt

LITTLE NONNA'S ESPRESSO TIRAMISU \$8

espresso soaked lady fingers,
mascarpone, candied cacao nibs

JOIN US FOR HAPPY HOUR!

MONDAY - FRIDAY 4PM – 6PM

SATURDAY AND SUNDAY 3PM – 5PM