

BARBUZZO

mediterranean kitchen & bar

dinner

STARTERS.....

MEDITERRANEAN OLIVES \$7

italian, spanish + french olives, garlic, rosemary

CHARCUTERIE PLATE \$15

duck-pistachio terrine, chicken liver + foie pate, pear-cardamom butter, pickled mustard seeds, chicory salad, grilled baguette

PAPAS FRITAS \$8

crispy potato, garlic aioli, smoked pimenton

BUTTERNUT SQUASH ARANCINI \$11

fontina + butternut squash filled, lemon, roasted garlic aioli, parmesan

WHIPPED RICOTTA \$13

extra virgin olive oil, fig vin cotto, sicilian oregano, sea salt, grilled Metropolitan country bread

SALADS + VEGETABLES.....

LANCASTER SQUASH AGRODOLCE \$13

kabocha, acorn + butternut squash, capers, pickled currants, mint, walnuts, fiore sardo

GRILLED ENDIVE + ROQUEFORT \$12

bosc pear, shaved fennel, toasted hazelnut, brown butter, aged balsamic, herbs

CASTLE VALLEY FARRO + APPLE SALAD \$13

cider soaked farro, shaved brussel sprouts, celeriac, burnt honey vinaigrette, gran padano, walnuts

ROASTED + PICKLED BEET SALAD \$12

goat cheese, orange, tuscan kale, pistachio pesto

WOOD ROASTED SWEET POTATO \$12

Sweet pepper yogurt, pumpkin seed dukkah, fermented kohlrabi, thai basil

PASTA.....

TUFOLI \$16

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

CONCHIGLIE NERI \$20

squid ink pasta, rock shrimp, calabrian chili, lemon, capers, sofrito, botarga, breadcrumbs

CRESTE \$18

garlic, extra virgin olive oil, roasted mushrooms, arugula, pine nut picada, grana padano

PICI \$20

duck ragu, pancetta, honeycrisp apple, thyme, fiore sardo

WOOD FIRED PIZZA.....

CALABRESE \$17

'nduja, soppressata, san marzano tomato, buffalo mozzarella, garlic, fermented chile, fresh oregano, honey

PATATE \$16

secret white sauce, mortadella, fingerlings, garlic, buffalo mozzarella, rosemary, pistachio, grana

MARGHERITA \$14

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

FICO \$17

fresh figs, gorgonzola dolce, panna, prosciutto, toasted walnuts, saba

SALSICCIA \$17

garlic sausage, san marzano tomato, caciocavallo, roasted mushroom, pickled long hots, basil

UOVO \$17

brussel sprouts, secret white sauce, buffalo mozzarella, guanciale, truffled egg, parmesan

ADD ONS

prosciutto \$5 | mushrooms \$3 | sausage \$4 | arugula \$3

PLATES.....

HOUSE GROUND MEATBALLS \$13

shortrib + pork meatballs, caciocavallo stuffed, pickled pepper relish, rustic sauce, grilled bread

LAMB BELLY "TAGINE" \$24

braised lamb belly, grilled merguez kefta, herbs, preserved lemon, vegetable cous cous, harissa labne, crispy chickpeas

GRILLED SPANISH OCTOPUS \$16

hazelnut romesco, pickled chorizo, taggiasca olive, potato, roasted peppers, citrus

PAN SEARED GNOCCHI \$19

royal trumpet mushroom, kabocha, parmesan, pumpkin seed-kale pesto

MEDITERRANEAN BRONZINO \$21

fregola sarda, roasted sunchoke, grilled fennel, herb pistou, toasted almonds

BEEF BOURGIGNON \$24

red wine braised, celery root puree, shaved carrot gremolata, pickled mustard seed, fresh horseradish

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