

# BARBUZZO

mediterranean kitchen & bar

## brunch

### BRUNCH PLATES

#### OVERNIGHT OATS \$12

oat milk, fermented date syrup, grilled peaches, pecan butter, sunflower seed granola, ginger mint

#### SHAKSHUKA \$15

roasted fennel, garlic greens, baked eggs, corn, grilled eggplant, tomato sauce, tzatziki, feta, grilled country bread

#### SPANISH STEAK +EGGS \$22

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

#### AUTOSTRADA PLATE \$19

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

#### FARRO SHORT RIB HASH \$18

wax beans, cherry tomatoes, mixed mushrooms, broccoli pesto, sunny side up egg, horseradish crema

### 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

#### PEACH +CUCUMBER SALAD \$12

peaches, white cucumber, pickled pink celery, orange mint and preserved blossom vinaigrette

### SIDES

#### THICK CUT NUESKE'S BACON \$6

#### GARLIC FENNEL SAUSAGE \$6

#### CHARRED WAX BEANS \$5

#### TALEGGIO & FONTINA POLENTA \$6

### WOOD OVEN PIZZA

#### MARGHERITA PIZZA \$14

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

#### MAIS PIZZA \$17

roasted corn, pickled shallots, secret white sauce, mozzarella, guanciale, truffled egg, parmesan

#### FUNGHI PIZZA \$16

roasted mushrooms, san marzano tomato, whipped goat cheese, thyme, house chili oil

#### SALSICCIA PIZZA \$17

fennel sausage, buffalo mozzarella, garlic honey, secret white sauce, pickled fresnos, basil

#### EGGPLANT PIZZA \$17

eggplant, buffalo mozzarella, san marzano tomato, pine nut pesto, basil

### SANDWICHES

SERVED W/ FRENCH FRIES

#### ROASTED PORK SANDWICH \$15

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

#### BARBUZZO BURGER \$15

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

#### BEYOND BURGER \$15

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