

BARBUZZO

mediterranean kitchen & bar

SNACKS & SPREADS

MEDITERRANEAN OLIVES	3
with piri piri chile, orange zest, marcona almonds & fried rosemary	
BARBUZZO "PIG POPCORN"	5
with apple cider vinegar powder, espelette chile & horseradish aioli	
SHEEPS MILK RICOTTA	8
with fresh figs, extra virgin olive oil, vin cotto, herbs & sea salt	
BOQUERONES	7
spanish white anchovies with heirloom tomato, cucumber, guindilla chile, grated egg & garlic bread crumbs	
CHICKEN LIVER AND FOIE GRAS MOUSSE	7
with brandied cherry, pistachio salt & crostini	
ROASTED MARROW BONES	6
with persillade, lemon & pickled onion jam	

SALADS & VEGETABLES

ROASTED BEETS	7
with goat cheese, orange, pistachio pesto, bright lights chard	
SHAVED VEGETABLE SALAD	6
with marcona almonds, tarragon-mustard dressing, shaved grana & basil	
BURRATA	9
with red bartlett pear, blue moon acres baby basil, pinenut, olive oil & vin cotto	
FRIED ARTICHOKE	8
with piquillo pepper escabeche, roasted garlic aioli & lemon	
ROASTED BRUSSELS SPROUTS	6
with barbuzzo pancetta, caciocavallo & lemon	
WOOD ROASTED SUMMER SQUASH	5
with cherry tomatoes, french feta & mint	

PIZZA

MARGHERITA	13
with san marzanos, house stretched fior di latte, basil & extra virgin olive oil	
CAPRICCIOSA	14
with san marzanos, prosciutto cotto, smoked mozzarella, artichoke & taggiasca olives	
UOVO	15
with brussel leaves, guanciale, caciocavallo, house stretched fior di latte, truffle & farm egg	
PUGLIESE	14
with san marzanos, housemade fennel sausage, buricotta & hot pickled peppers	
ADD ARUGULA OR FARM EGG	2
ADD LA QUERCIA PROSCIUTTO ROSSA	4

BOARDS

CURED MEAT BOARD	16
la quercia prosciutto rossa, chorizo picante, rosette de lyon, jamon serrano 12 month, house pickled vegetables, barbuzzo grissini	
VEGETABLE BOARD	13
today's selection of farmer's market veggies	

PLATES

CACIOCAVALLO STUFFED MEATBALLS	10
with oregano, chile & caperberry-pepper relish	
WOOD ROASTED SARDINES PORTUGUESA	9
with preserved lemon, gigante bean salad & herb migas	
HOUSEMADE BOTIFARRA SAUSAGE	12
with wood braised beans, catalan style chard & pomegranate molasses	
GRILLED BRONZINO	12
with sundried sicilian pesto, wood roasted oyster mushroom fregula & lemon-oregano oil	
WOOD ROASTED MURRAY'S ½ CHICKEN	16
with almond milk polenta, salsa verde & radish salad	
GRILLED MEDITERRANEAN OCTOPUS	11
with warm fingerlings, taggiasca olive aioli, celery & piri piri oil	
FIDEUA, MY WAY	18
with smoked chourico sausage, calamari, shrimp, mussels, roasted shrimp noodle & aioli	
GRILLED SKIRT STEAK	15
with pickled eggplant escalavida, romesco & rosemary fries	

PASTA

all pastas made in house

CASERECCE	9
with summer squash, ricotta, chiles, mint & olive oil bread crumbs	
ROBIOLA-BEET RAVIOLI	13
with roasted gold beets, fennel, orange zest & hazelnut brown butter	
PAN SEARED GNOCCHI	14
with smoked corn, sungold tomatoes, brown butter & crispy prosciutto	
BUCATINI	13
with sunday supper pork ragu, escarole, burrata & basil	