

BARBUZZO

mediterranean kitchen & bar

Restaurant Week Dinner

FROM THE CHEFS'

sheep's milk ricotta (v)

extra virgin olive oil, vin cotto, herbs, grilled french country bread & sea salt

FIRST COURSE

gala apple + farro salad (v)

shaved fennel, butternut squash, herbs,
burnt honey vinaigrette, royer mountain cheese

butternut squash arancini (v)

crispy risotto stuffed with fontina, garlic aioli, parmesan

barbuzzo meatballs

caciocavallo stuffed, san marzano sauce, caper-pepper relish, grilled bread

roasted + pickled beet salad (v)

tuscan kale, goat cheese, orange, pistachio pesto

SECOND COURSE

chicken thigh cassoulet

crispy skin chicken thigh, stewed beans, garlic greens, smoked fennel sausage, apple, herbs

tufoli + pork ragu

sunday supper sauce, sautéed greens, parmesan, pangrattato, basil

grilled mediterranean bronzino

smashed fingerling potato, caramelized fennel, fermented root vegetables, green olive tapenade

broccoli pesto bucatini (v)*

charred broccoli, toasted pine nut, basil, aged sheep's milk cheese

creste rigate

confit duck, house extruded pasta, sunchoke, arugula, fiore sardo, garlic breadcrumb

woodfired maitake + oyster mushroom (vegan)

smashed fingerling potato, caramelized fennel, fermented sunchoke, salsa verde

FEATURED COCKTAIL

curlew's call

tres generaciones plata, lemon, green chartreuse, aperol

(v) vegetarian | (v)* can be made vegan upon request