

BARBUZZO

mediterranean kitchen & bar

restaurant week dinner

FIRST COURSE

sheep's milk ricotta (v)

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

tonight's antipasta

chef's selection of cured meat, cheese, mixed olives, bourbon mustard, crackers

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 beet salad (v)

tuscan kale, goat cheese, orange, pistachio pesto

SECOND COURSE

braised shortrib

soft taleggio polenta, castelvetro olive-walnut-celery gremolata

tufoli + pork ragu

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

grilled mediterranean bronzino

roasted squash, farro, herb pistou, toasted almonds

pan seared gnocchi (v)

seared mushrooms, garlic kale, autumn squash, broccoli-hazelnut pesto

grilled cauliflower "steak" (vegan)

warm grain salad, pickled late summer tomatoes, grilled zucchini

THIRD COURSE

tiramisu

espresso dipped lady fingers, mascarpone, fresh whipped cream

salted caramel budino

dark chocolate crust, salted caramel, whipped crème fraîche

blood orange sorbet

FEATURED COCKTAIL

pillow jets \$15

roku gin, elderflower, basil, lemon

(v) vegetarian