

# BARBUZZO

mediterranean kitchen & bar

\$45 per person

## FEATURED COCKTAIL \$14

### FARMHOUSE

Hornitos Silver, Green Chartreuse, Aperol, Lemon

### FROM THE CHEF

#### sheep's milk ricotta (v)

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

### FIRST COURSE CHOICES

#### 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

#### steak tartare

capers, shallots, garlic aioli, parmesan, parsley, house-made potato chips

### SECOND COURSE CHOICES

#### stracotto

red wine braised short rib, soft taleggio polenta, castelvetrano olive-salsa verde

#### pan seared gnocchi

pork pancetta, seared mushrooms, sautéed greens, butternut squash, parmesan

#### paccheri + pork ragu

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

#### grilled mediterranean bronzino

celery root fregola, sicilian tomato-almond pesto, salmoriglio

#### porcini estrella (v)

mushroom ragu, oloroso sherry, kabocha squash, whipped ricotta, fresh horseradish

#### grilled cauliflower "steak" (vegan)

celery root fregola, salmoriglio, shaved vegetable salad

### THIRD COURSE CHOICES

#### tiramisu (v)

espresso-dipped lady fingers, mascarpone & fresh whipped cream

#### salted caramel budino (v)

dark chocolate crust, salted caramel, whipped crème fraiche

#### blood orange sorbet (v)

(v) vegetarian