BARBARO
(bar-ba-row)

APPETIZER

rosemary bread 8

olives + parm 14
marcona almonds, aged balsamic

grass fed meatballs 20
tomato sauce, polenta, parmesan

grilled octopus 24
gigante beans, lemon, celery, parsley, smoked paprika

crispy squid 24
herb aioli, spicy arrabbiata

HOLIDAY SPECIAL

roasted pumpkin mozzarella 23
kale and smoked almond pesto, paremesan

crispy pork belly 24
fied apples, brussels sprouts, balsamic vinegar

PIZZA

bianco 24
fontina, ricotta, parmesan, arugula, chili oil

margherita 23
mozzarella, tomato, oregano, basil

salsiccia 23
sausage, jalapeno, mozzarella, tomato, red onion

fico 24
proscuitto, fig jam, mozzarella, green onion

PASTA

risotto 38
butternut squash, cranberries, marcona almonds, kale, sage

penne puttanesca 27
spicy tomato, garlic, capers, olives, basil

rigatoni 28
sausage, peas, cream, tomato, pepper flakes

gluten free pizza + pasta available

SALAD

golden beets + arugula 20
chive and garlic goat cheese, pistachios, white balsamic vinaigrette

little gem caeser 20
castleveltrano olives, anchovy dressing, focaccia breadcrumbs, parmesan

HOLIDAY SPECIAL

red romaine salad 21
red romaine, pickled cranberries, shaved red onion, blood orange, clove vinaigrette

ENTREE

steelhead trout 40
panelle, pickled cauliflower, olive relish

ribeye steak 49
rosemary fries, herb-cornichon aioli

burger + fries 25
russian dressing, cheddar, lettuce, tomato, pickles

HOLIDAY SPECIAL

duck breast 47
celery root fondant, glazed carrots, cherry red wine jus

whole grilled branzino 50
orzo, fennel, lemon, garlic chili crisp

SIDES

rosemary fries 11

brussels sprouts 14

gigante beans 12

parmesan polenta 14

BARBARO
(bar-ba-row)

11.25.26
DESSERT MENU

pumpkin cheesecake,
biscotti, whipped cream 16

pecan pie,
graham cracker, cinnamon tuille 16

tiramisu,
espresso soaked lady fingers,
marscapone 15

flourless chocolate cake,
whipped cream 15

affogato 13

gelati 8

sorbetti 8

biscotti 8

BARBARO
(bar-ba-row)

PRICE FIX MENU
75$ PER PERSON

FIRST COURSE

roasted pumpkin, fresh mozzarella, kale and smoked almond pesto, parmesan

red romaine, pickled cranberries, shaved red onion, blood orange, clove vinaigrette

crispy pork belly, fried apples, brussels sprouts, balsamic vinegar

SECOND COURSE

duck breast, celery root fondant, glazed carrots, cherry red wine jus

whole grilled branzino, orzo, fennel, lemon, garlic chili crisp

butternut squash risotto, cranberries, marcona almonds, kale, sage

THIRD COURSE

pumpkin cheesecake, biscotti, whipped cream

pecan pie, graham cracker, cinnamon tuille

limited a la carte menu available