



*pranzo*

*martedì*

*17 agosto*

## ANTIPASTI

- salumi:** prosciutto di san danielle, speck, cacciatorini & rosemary focaccia 15
- zucchine crude:** shaved heirloom zucchini, toasted hazelnuts & black olive dressing 10
- insalata mista:** mixed market greens, heirloom tomatoes, lemon & extra virgin olive oil 9
- cozze al forno:** prince edward island mussels, white wine & basil 14
- bruschetta:** peperonata, fried egg & fresh mozzarella 9

## PRIMI

- paccheri con saliccia:** spicy sausage ragu & ricotta 18
- gnocchi pomodoro:** sun gold cherry tomatoes & local corn 17
- linguettine genovese:** pesto & tomatoes 17

## PIATTI UNICI

- pizza del giorno:** baby spinach, fresh ricotta, red chilies & parmesan 16
- pizza margherita:** heirloom tomatoes, fresh mozzarella & basil 16
- crostini con insalata di tonno:** tuna salad, tumbleweed cheese & shallots 15
- insalata di bistecca:** creekstone farms hanger steak, chilis, parmesan & arugula 17
- pollo al forno:** roasted jw chicken & salsa verde 19

## CONTORNI

- fagiolini:** braised romano beans 7
- verdure:** wilted greens & chilies 7
- patate:** crispy potatoes, pecorino & rosemary 7

## FORMAGGIO

- selection of three cheeses 14**      **selection of two cheeses 10**

grana padano (aged cow's milk) piedmont, italy  
manchester bardwell (raw goat's milk) vermont, usa  
jasper hill, bayley hazen blue (raw cow's milk) vermont, usa  
five spoke creamery, tumble weed (raw cow's milk) pennsylvania, usa  
Jonathan Waxman's cookbook "A Great American Cook" \$35  
Executive Chef Roel Alcudia  
[www.barbutonyc.com](http://www.barbutonyc.com)

