



SEMI-PRIVATE DINING ROOM & CHEF'S TABLE

Experience Barbuto from within the semi-private dining room or the chef's table. Barbuto's intimate and cozy semi-private dining room's atmosphere is perfect for any occasion, whether it's a business function or a celebration with family and friends. The chef's table is a rustic open space located in our open kitchen where guests can experience the artistry and energy of the kitchen in full swing. The chef's table can accommodate up to 14 guests for a seated family style dinner while the semi-private dining room seats a maximum of 10. Both spaces are booked thirty days in advance from the date of interest. At both the semi-private dining room and chef's table, guests are served a selection of three to four courses family styled, representing the menu's best seasonal dishes.



MENU & RESERVATION INFO

For lunch and brunch service we offer a three course family style menu. The menu is \$50pp and reservations are available anytime between 11:30am-1:00pm. For dinner service, we offer two seatings per evening, at 6:30pm and 9:30pm, for both the semi-private dining room and chef's table. The menu options are \$85 or \$105 per person.

Guests can reserve each table for the entire evening for \$170pp or \$210pp.

Beverages, tax and gratuity are charged upon consumption.

Please note our menu changes seasonally; items listed on menu may vary from seasons

If you are interested in booking either table, please call us at 212-924-9700.

Our reservation line opens at 9:00am Monday-Friday and 10:00am Saturday/Sunday.



BARBUTO

LUNCH FAMILY STYLE MENU (sample)

\$50pp

all items subject to seasonal change

ANTIPASTI

salumi: prosciutto di parma, cacciatorini & soppressata

insalata cavolo: green kale, pecorino, breadcrumb & anchovy dressing

pizza salsiccia: spicy sausage, peperonata & fontina

SECONDI

gnocchi stagionale: cauliflower, broccoli rabe & parmesean

pollo al forno: jw chicken & salsa verde

patate: potatoes, pecorino & rosemary

DOLCI

BRUNCH FAMILY STYLE MENU (sample)

\$50pp

all items subject to change

ANTIPASTI

salumi: prosciutto di parma, cacciatorini & soppressata

insalata crudi: brussels sprouts, currants, lemon & pecorino

frittata: italian omelette, delicata squash & fontina

SECONDI

gnocchi stagionale: cauliflower, broccoli rabe & parmesean

pollo al forno: jw chicken & salsa verde

patate: potatoes, pecorino & rosemary

DOLCI



BARBUTO

Option 1: DINNER FAMILY STYLE MENU (sample)

\$85pp

all items subject to change seasonally

ANTIPASTI

salumi: prosciutto di parma, cacciatorini & soppressata

bruschetta : chicken liver mousse, pomegranate & pistachio

insalata cavolo: kale, anchovy dressing, pecorino & breadcrumbs

PRIMI

risotto stagionale: butternut, delicata, mascarpone & balsamic

gnocchi stagionale: cauliflower, broccoli rabe & parmesan

SECONDI

pollo al forno: jw chicken & salsa verde

manzo ai ferri: hanger steak, horseradish, pearl onions & baby bok choy

trota ai ferri: ocean trout, leek, caperberry & gremolat

CONTORNI

verdure: sauteed greens, garlic & chilies

patate: potatoes, pecorino & rosemary

DOLCI



BARBUTO

Option 2: DINNER FAMILY STYLE MENU (sample)

\$105pp

all items subject to change seasonally

ANTIPASTI

olive miste: marinated mixed olives

salumi: prosciutto di parma, cacciatorini & soppressata

bruschetta : chicken liver mousse, pomegranate & pistachio

insalata cavolo: kale, anchovy dressing, pecorino & breadcrumbs

PRIMI

risotto stagionale: butternut, delicata, mascarpone & balsamic

gnocchi stagionale: cauliflower, broccoli rabe & parmesan

capricci con bolognese: ragu of beef, pork & veal

PIATTI UNICI

pollo al forno: jw chicken & salsa verde

manzo ai ferri: hanger steak, horseradish, pearl onions & baby bok choy

merluzzo arrosto: icelandic cod, peperonata & mustard greens

anatra ai ferri: duck breast, trevisano, orange & grape

CONTORNI

verdure: sauteed greens, garlic & chilies

patate: potatoes, pecorino & rosemary

carote: tri-color carrots & caraway vinaigrette

DOLCI