



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 Chef and kitchen in full swing. The Chef's Table can accommodate up to 14 guests for a seated family style dinners while the Semi Private Dining Room seats 10. Both spaces are booked on a first come first served basis with each requiring a room fee to secure the space. At both the Semi Private Dining Room and Chef's Table, guests are served a selection of three to four courses family style, representing the menu's best seasonal dishes.

MENU & RESERVATION INFO

For lunch and brunch service we offer a three course family style menu. Seatings are available anytime between 12:00pm-2:00pm, this menu is \$50 per person. 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. Sunday evenings we offer one seating at both tables. Guests can reserve each table for the entire evening for \$170 per person or \$210 per person.

Please note our menu changes seasonally; items listed on menu may vary from seasons and market availability.

We accept Barbuto gift cards, American Express, Mastercard & Visa cards.

**Booking will attract an 8.875% NY Sales Tax and 20% Gratuity.
If you are interested in booking call 212.924.9700 or email info@barbutonyc.com**



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 bianca: tallegio, dandelion greens, baby rapini & lemon

gnocchi stagionale: asparagus, bloomsdale spinach & pearl onion

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 cavolo: green kale, pecorino, breadcrumb & anchovy dressing

frittata: italian baked omelette, asparagus, potato & goat cheese

SECONDI

gnocchi stagionale: asparagus, bloomsdale spinach & pearl onion

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 : garbanzo beans, espelette, onion flowers & tahini

insalata cavolo: kale, anchovy dressing, pecorino & breadcrumbs

PRIMI

gemelli con salsiccia: spicy sausage, tomato & pecorino

gnocchi stagionale: asparagus, bloomsdale spinach & pearl onion

PIATTI UNICI

pollo al forno: jw chicken & salsa verde

manzo ai ferri: hanger steak, fava beans & wild spring onion

orata arrosto: sea bream, baby cucumber, escarole & calabrian chili

CONTORNI

verdure: seasonal greens, garlic & chili

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 : garbanzo beans, espelette, onion flowers & tahini

insalata cavolo: kale, anchovy dressing, pecorino & breadcrumbs

PRIMI

risotto di mare: bay scallop, shrimp, montauk squid, parsley & saffron

gemelli con salsiccia: spicy sausage, tomato & pecorino

gnocchi stagionale: asparagus, bloomsdale spinach & pearl onion

PIATTI UNICI

pollo al forno: jw chicken & salsa verde

manzo ai ferri: hanger steak, fava beans & wild spring onion

orata arrosto: sea bream, baby cucumber, escarole & calabrian chili

anatra ai ferri: duck breast, rhubarb, lacianto kale & orange

CONTORNI

verdure: seasonal greens, garlic & chili

patate: potatoes, pecorino & rosemary

fagioli: runner bean, preserved lemon & basil

DOLCI



BARBUTO

BARBUTO TAKE AWAY OFFERINGS

The Great American Cook	\$35
Italian My Way	\$32
T-Shirts	\$25
Assorted Cookies	\$15



BARBUTO

LARGE PARTY BOOKING FORM

In order to secure your large reservation, please email this completed form with a copy of front and back of your credit card to info@barbutonyc.com.

RESERVATION INFORMATION:

Reservation Name:

Date & Time of the Reservation:

of Guests:

Telephone/email Contact:

MENU SELECTION:

Menu option 1 \$85pp Menu option 2 \$105pp Lunch/Brunch \$50pp All Evening \$170pp

CREDIT CARD INFORMATION:

VISA AMEX MASTERCARD 3-Digit Code_____

Card Number:_____ Exp:_____

Name on card (print):_____

Signature:_____ Date:_____

TERMS:

8.875% NTC Tax, 20 % Gratuity will be added to the final bill.

All reservations have a firm two and a half hour seating limit.

We have a firm 72 hour cancelation policy. If the reservation is not cancelled within 3 days of the reservation date and time, a \$300 charge will be billed to the above credit which will then be sent to you in the form of a Barbuto gift card for future use.