



## 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.



SEMI-PRIVATE DINING ROOM

CHEF'S TABLE

### MENU & RESERVATION INFO

For lunch & brunch service we offer a three course family style menu. The menu is \$55pp & reservations are available anytime between 11:30am-1:00pm. For dinner service, we offer two seatings per evening, at 6:30pm & 9:30pm, for both the semi-private dining room and chef's table. We serve our four course family style menu options for \$95pp. Guests can reserve each table for the entire evening for \$190pp. Beverages, tax & gratuity are charged upon consumption in addition to the menu pricing. Please note our menu changes seasonally; items listed on menu may vary from seasons

We have a 72 hours cancellation policy, a credit card is requested to secure reservations.

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)

\$55pp

all items subject to seasonal change

### ANTIPASTI

**salumi:** prosciutto di parma, cacciatorini & soppressata

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

**pizza stagionale:** asparagus, red onion & goat cheese

### SECONDI

**gnocchi stagionale:** asparagus, spinach, fiddlehead & parmesan

**pollo al forno:** jw chicken & salsa verde

**patate:** potatoes, pecorino & rosemary

### DOLCI

## BRUNCH FAMILY STYLE MENU (sample)

\$55pp

all items subject to change

### ANTIPASTI

**salumi:** prosciutto di parma, cacciatorini & soppressata

**insalata cavolo:** kale, pecorino, breadcrumbs & anchovy

**frittata:** italian baked omelette, arugula, potato & goat cheese

### SECONDI

**gnocchi stagionale:** asparagus, spinach, fiddlehead & parmesan

**pollo al forno:** jw chicken & salsa verde

**patate:** potatoes, pecorino & rosemary

### DOLCI



BARBUTO

## DINNER FAMILY STYLE MENU (sample)

\$95pp

all items subject to change seasonally

### ANTIPASTI

**salumi:** prosciutto di parma, cacciatorini & soppressata

**bruschetta:** cannellini bean, ramp & espellette

**insalata cavolo:** kale, anchovy dressing, pecorino & breadcrumbs

### PRIMI

**pappardelle con agnello:** lamb shoulder, guindilla chili & pecorino

**gnocchi stagionale:** asparagus, spinach, fiddlehead & parmesan

### SECONDI

**pollo al forno:** jw chicken & salsa verde

**manzo ai ferri:** hanger steak, maitake, sunchoke & black garlic

**luccio ai ferri:** walleye pike, thumbelina carrot, artichoke & spring onion

### CONTORNI

**verdure:** sauteed greens, garlic & chilies

**patate:** potatoes, pecorino & rosemary

### DOLCI

