

barbacco lunch catering menu

- Delivery address within 5 blocks of our restaurant (minimum \$100)

- Delivery address anywhere in the Financial District (minimum \$500)

- 24 hour advance notice (cut off at 2pm for next day)

To place an order: 415 955 1960 or maria@barbaccosf.com

Sandwich Platters

Your choice of our sandwiches cut in half and served with pickled seasonal vegetables

Small Tray – Choice of 2 kinds - (serves 5-7) **\$60.00**

Large Tray – Choice of 3 kinds - (serves 9-11) **\$90.00**

- Slow roasted shoulder porchetta
- Grilled Radicchio and Fennel (veggie)
- Poached chicken salad
- Grilled Shrimp / chili / preserved lemon / aioli
- Roasted Lamb Panino

Boxed Lunches

Includes: Sandwich – Choice of 2 kinds from above list -, small radicchio salad, one piece of seasonal fruit and a chocolate chip cookie.

\$15.00 each (minimum order: 8 boxes)

Vegetables and sides

Small bowl (serves 8-10 as a side) **\$35.00** Large bowl (serves 15-18 as a side) **\$50.00**

- Corona beans with Shallot vinaigrette
- Roasted Caponata
- Roasted Peperonata
- Roasted seasonal vegetables
- Farro salad/ herb vinaigrette

Salads

Small bowl (serves 8-10 as a side) **\$35.00**

Large bowl (serves 15-18 as a side) **\$50.00**

- Romaine / anchovy vinaigrette / parmesan
-Add Chicken Breast \$4.00 each-
- Arugula salad / lemon vinaigrette / parmesan
- Riviera Tuna salad
- Seasonal fruit
- Fingerling Potato Salad
- Butcher's Salad w/ house made salumi.

Platters (small serves 8-10, large serves 15-18)

- House made salumi with pickled seasonal vegetables
small **\$40.00** large **\$60.00**
- Artisan cheeses with toasted almonds, honey and quince marmellata
small **\$45.00** large **\$65.00**
- Raw seasonal vegetables with Lemon-Herb Aioli
small **\$30.00** large **\$45.00**

Bruschetta -grilled garlic toasts with seasonal toppings

20 pieces - **\$50.00** 30 pieces - **\$70.00**

- Duck liver pate
- House cured Lonza, shaved fennel, citrus
- Roasted tomato, basil and mozzarella
- Cannellini Beans / rosemary / radicchio
- Asparagus / meyer lemon dressing
- Roasted mushroom / artichoke
- Crushed peas / mint / ricotta

Soups- (\$15 per quart)

- Ribollita – Tuscan bread soup / kale / beans
- Soup of the Day
- Zuppa di Pesce – Italian fisherman's soup with aioli crostino

Entrees and Pasta – (10 portions min. / \$11 per portion)

- Lasagna Bolognese / spinach pasta
- Paccheri / rustic pork ragu
- Canneroni / lamb sugo / mint / chili
- Farro "risotto" / wild mushrooms / spinach
- Chicken thighs / escarole / almonds
- Pork meatballs / raisins and pinenuts / tomato

Bread – House-made rosemary and sea salt Focaccia

- \$0.50 / piece (minimum 15 pieces)

Sweets

- Cookies (chocolate chip, earthquake) **\$18.00 per dozen**
- Chocolate Nemesis flourless cake with whipped cream **\$4.00 / portion**

Beverages

- Coffee / Hot Tea - 96 oz (serves 10 people) **\$15**
- Iced Tea - 96 oz (serves 10 people) **\$15**
- Limonata - 96 oz (serves 10 people) **\$20**
- Arnold Palmer (½ iced tea, ½ lemonade) - 96 oz (serves 10 people) **\$17**
- Coke, Diet Coke, Sprite - 12 oz cans **\$2ea.**
- Fizzy Lizzy (sparkling juice- Apple, Cranberry) **\$3.50ea.**
- Bottled Water - 250 ml **\$2ea.**