



“Eat, Laugh & Love or Else”

APPETIZERS

Chef Joe's Grandma's Pizza, San Marzano, garlic & oregano **\$11**

Arancini Rice Balls, stuffed with Bolognese meat, peas, mozzarella served with San Marzano marinara **\$11**

Garlicky Shrimp with parsley butter, lemon garlic butter **\$11***

Grilled Octopus with lemon potatoes, arugula, red onion & basil vinaigrette **\$15 ***

Bruschetta, heirloom tomatoes, garlic, thyme & extra virgin olive oil **\$9**

Stuffed mushrooms Fennel Sausage, Pecorino Cheese, Provolone, Garlic & Veal Demi (3) **\$9**

Wild Mushroom polenta with provolone, demi, artichoke & thyme **\$10***

Stuffed Hot Pepper, with Bolognese, fresh mozzarella, Sunday Sauce **\$11 ***

Penn Cove Mussels with Chardonnay, garlic, fresh thyme, lemon & focaccia **\$11 ***

Egg in Purgatory farm fresh eggs, poached in marinara, basil, flat leaf parsley, reggiano cheese, & chili oil **\$8***

Grandma's Meatballs with ricotta cheese **\$9**

Fried Calamari with sundried tomato aioli or marinara **\$12**

House Garlic Styx **\$5**

Add marinara **\$1**

Add cream sauce **\$2**

Add mozzarella **\$2**

SALADS

ADD CHICKEN **\$6** - ADD SHRIMP **\$7**

Burrata, with heirloom beets, heirloom tomatoes, white balsamic & basil vinaigrette **\$13***

Bosso Salad, sundried cranberries, gorgonzola, candied pecans, field greens, red onions, tomatoes & raspberry vinaigrette **\$11 ***

Classic Caesar Salad with house croutons & shaved reggiano **\$10 ***

Chopped House Salad with tomato, cucumber, carrots, red onion & white balsamic vinaigrette **\$10 *** Add MeatBalls w/ Sunday Sauce **\$5**

Antipasto Salad prosciutto, salami, soppressata, mortadella, provolone & giardinieri vegetables **\$14 ***

Fresh Mozzarella Caprese, Fresh beets, Heirloom tomatoes, beet lacquer, White Balsamic Vinaigrette **\$11 ***

Bandito Salad perlini mozzarella, hass avocado & arugula-white balsamic vinaigrette **\$13 ***

Side Caesar, House Salad or ¼ wedge Salad **\$7**

PASTAS

Chopped Lobster w/Shrimp and Spinach *over angel hair, roasted garlic & chardonnay sauce* **\$25**

Grandma's Spaghettini & MeatBalls *with our Sunday Sauce* **\$15**

Baked Rigatoni *with fresh broccoli, nutmeg cream sauce, charred mozzarella* **\$17**
Add chicken **\$5** Add shrimp **\$6**

Rigatoni Bolognese *a 3 meat blend, carrots, onion, cognac, touch of cream* **\$17**

Baked 4 Cheese Ravioli *with marinara & fresh mozzarella* **\$15**

Seafood Fra Diavolo *clams, mussels, shrimp, marinara & fish over linguini (spicy)* **\$19**

Manicotti *3 hand rolled crepes with 4 cheeses & Marinara* **\$15**

Shrimp Marinara *over linguini* **\$19**

Penne Ala Vodka, *San Marzano, Cream, Reggiano* **\$17**

Add Chicken **\$5** Add Shrimp **\$6**

Penne w/ Broccoli Rabe & Sausage, *EVOO, garlic & fresh basil* **\$18**

Rigatoni w/ Fennel Sausage, *Porcini mushrooms & San Marzano tomatoes* **\$18**

Linguini White Clam, *chopped Maine clams, parsley, extra virgin olive oil & fresh clam juice* **\$18**

All pasta dishes can be served with gluten free penne for an upcharge of \$3

ENTRÉES

Seven Grain Crusted Salmon *with lemon tarragon beurre blanc* **\$23**

Filet of Sole Francaise, *Lemon, Chardonnay butter* **\$24**

The Best Veal/chicken Parm *Sunday sauce, fresh mozzarella* **\$19/18**

The Ultimate Eggplant *10 layers, with béchamel Parmigiano, fresh mozzarella & marinara sauce* **\$17**

Chicken Scarpariello *bone in chicken breast, garlic, roasted pepper, onion & sausage* **\$20 ***

Veal or Chicken Marsala, Picatta *each served with traditional pasta or potato and veggie sides* **\$20/\$18**

Pork Chops, *vinegar pepper & potatoes, lemon, white wine & basil* **\$21 ***

Split Charge (on all entrees): \$5 / Cork fee: \$10/per bottle

**Gluten free item **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

SANDWICHES

The Ultimate Veal or Chicken Parmigiana *fresh veal breaded and pan fried, fresh mozzarella, fresh basil & Sunday Sauce ciabatta bread* **\$13**

Grandma's Best Meatball Parm Hero *with meatballs, fresh mozzarella & fresh basil* **\$10**

Eggplant Parm Hero **\$11**

PERSONAL PIZZAS

Split Charge (on all pizzas): \$5

Lamb Kofta, Coconut curry, Cardamom yogurt, Mint oil, Fresh Mozzarella **\$15**

Grandma's Smashed Meatball, Sunday Sauce, Fresh Mozzarella & Ricotta **\$14**

Spinach & Artichoke Pizza, 4 cheeses AMAZING! **\$15**

Prosciutto & Mozzarella, vine ripe tomatoes, prosciutto de Parma, mozzarella & basil **\$13**

Grilled chicken, artichoke hearts, calamata olives, diced tomatoes, sautéed onions, Fontina & mozzarella cheese **\$13**

Italian Sausage, NY style with ground Italian sausage, roasted red peppers, sautéed onions, provolone & mozzarella cheese **\$13**

Spinach & Bacon, herbed ricotta cheese, fresh tomatoes & spinach, smoked bacon & mozzarella cheese **\$12**

Quattro Formaggio, mozzarella, Parmigiano, fontina & gorgonzola, tomatoes **\$15**

Portobello Mixer, NY style with grilles Portobellos sun dried tomatoes, roasted red peppers & Fontina cheese **\$13**

Polpette (Meatball), NY style with sliced meatballs, roasted red peppers, herbed ricotta & mozzarella cheese **\$12**

Quattro Stagioni, NY style with smoked ham, olives, artichokes & mushrooms with mozzarella cheese **\$13**

Roasted Garlic, whole roasted garlic cloves, fresh tomatoes, basil, mozzarella & ricotta **\$12**

Carnivero, NY style with hearty blend of Italian sausage, smokes bacon, country ham, sautéed onion, pepperoni & sliced meatballs with mozzarella cheese **\$13**

Buffalo chicken, crispy chicken tossed in buffalo sauce, shaved red onion, blue cheese aioli, green onions & mozzarella cheese **\$13**

Bianco, white pizza w/ chicken, gorgonzola, mozzarella, sun dried tomatoes & fresh basil **\$13**

Grilled Vegetable, NY style with grilles vegetables & red onions **\$13**

Create your own

NY Style Cheese, homemade pizza sauce with mozzarella cheese **\$10**

Margherita, fresh tomatoes, plum tomato sauce, mozzarella & fresh basil **\$11**

Add toppings: \$1.50 veggies / \$2 meats Pepperoni, Sausage, Ham, Bacon, Meatballs, Chicken, Fresh Mushrooms, Marinated Mushrooms, Portobello Mushrooms, Sundried Tomatoes, Spinach, Broccoli, Black Olives, Calamata Olives, Artichokes Hearts, Fresh Tomatoes, Roasted Peppers, Banana Peppers, Jalapenos, Sauteed Onions, Roasted Garlic, Herbed Ricotta, Goat cheese, Extra Cheese, Anchovies, Pesto Sauce, Pineapple.

Welcome to Cafe BarBosso

Our humble little Italian restaurant is affectionately named after Frank “Frankie Bumps” BarBosso, a nice Italian guy from Little Italy in New York City.

Prologue: our story begins...

Growing up poor in 1930’s Little Italy wasn’t easy, yet an ambitious Frankie knew, that one day, through hard work, he’d take his family out of poverty.

When Frankie was eight years old he saw an older kid stealing his grandmother’s milk bottles off their stoop, furioso, he chased the youth all over the neighborhood. This infamous pursuit grabbed the attention of Crazy Tony Blue Eye (*a notorious Union Organizer from Mott Street*). Crazy Tony was impressed by the way Frankie finally caught and intimidated the bigger kid and then used one milk bottle to get the rest of them back.

A few years after *the milk bottle thing* (as it came to be known), and by repeatedly proving himself a valuable asset to the neighborhood, Frankie Bumps proudly became a full-time knockaround guy for Mr. Tony. The young BarBosso thrived. He was now a respected guy, with more responsibilities, influence and increasing resources.

Frankie’s love for peasant Italian food was legendary. In 1955, at the age of twenty-six, he opened “*Little Charlie’s*” an intimate Italian restaurant named after his beloved father. The joint was an immediate success, not only because the food was, without question, excellent, but people were forced to eat there! They served the **best** veal in NYC, the **best eggplant**, the **best meatballs** ...**everything** was the best, capisci?!

As a young boy in the 60’s, Chef Joe DiMaggio Jr. played stickball with his pals in front of Little Charlie’s. Frankie bet on all of Joe’s games, but he didn’t like losing. So whenever Frankie lost money betting on stickball, Joe and his buddies had to wash dishes, clean windows, sweep up, and most importantly, let Frankie know whenever the police were watching the restaurant.

To honor his old friend for giving him his start in the kitchen all those years ago, Chef Joe has created **Café BarBosso**, a true peasant Italian restaurant here in Sarasota!

Epilogue: yet the story continues...

In 1988 Frank “Frankie Bumps” BarBosso was incarcerated for life. To this day he still proclaims his innocence. Mr. BarBosso is extremely proud to know that his name and profound love for outstanding, authentic Italian food will live on and become immortalized through the incarnation of Chef Joe DiMaggio’s **Café BarBosso**. Salute!