



“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 **\$12***

Grilled Octopus with lemon potatoes, arugula, red onion & basil vinaigrette **\$16 ***

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

Stuffed mushrooms Fennel Sausage, Pecorino Cheese, Provolone, Garlic, Veal Demi (3) **\$10**

Wild Mushroom polenta with provolone, demi, artichoke & thyme **\$11***

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

Penn Cove Mussels with Chardonnay, garlic, fresh thyme, lemon & focaccia **\$12 ***

Egg in Purgatory farm fresh eggs, poached in marinara, basil, flat leaf parsley, reggiano cheese, & chili oil **\$9***

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 **\$12 ***

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 \$18

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

Seafood Fra Diavolo clams, mussels, shrimp, marinara & fish over linguini (spicy) \$20

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

Shrimp Marinara over linguini \$19

Penne Ala Vodka, San Marzano, Cream, Reggiano, pancetta, shallots \$18

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 \$19

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

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

ENTRÉES

Seven Grain Crusted Salmon with lemon tarragon beurre blanc \$24

Filet of Sole Francaise, Lemon, Chardonnay butter \$25

The Best Veal/chicken Parm Sunday sauce, fresh mozzarella \$20/19

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

Chicken Scarpariello bone in chicken breast, garlic, roasted pepper, onion & sausage \$21 *

Veal or Chicken Marsala, Picatta each served with traditional pasta or potato and veggie sides \$22/\$20

Pork Chops, vinegar pepper & potatoes, lemon, white wine & basil \$22 *

Split Charge (on all entrees): \$5

Cork fee: \$10/per bottle

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* **\$16**

Grandma's Smashed Meatball, *Sunday Sauce, Fresh Mozzarella & Ricotta* **\$15**

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

Prosciutto & Mozzarella, *vine ripe tomatoes, prosciutto de Parma, mozzarella & basil* **\$14**

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* **\$13**

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

Portobello Mixer, *NY style with grilles Portobellos sun dried tomatoes, roasted red peppers & Fontina cheese* **\$14**

Polpette (Meatball), *NY style with sliced meatballs, roasted red peppers, herbed ricotta & mozzarella cheese* **\$13**

Quattro Stagioni, *NY style with smoked ham, olives, artichokes & mushrooms with mozzarella cheese* **\$14**

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* **\$14**

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, Sautéed Onions, Roasted Garlic, Herbed Ricotta, Goat cheese, Extra Cheese, Anchovies, Pesto Sauce, Pineapple.*

ARTISTS BIOGRAPHIES



(Picture: Dante Ferraro, Ha Pham, Tom Ruthz)

Dante Ferraro

Dante was born in New Jersey in '75. His mother, being an art teacher, began teaching him at the very young age of 2 years old. He relocated to Sarasota, Florida in '91. After graduating high school, he worked with Disney as an apprentice and local artists learning new skills and techniques. His heart is in realism, expressionistic, marine-life, as well as fantasy (dragons, mermaids and other mythical creatures). Other talents are woodcarving, sculpturing, portraits and custom artwork in and on classic automobiles and surfboards. His work is displayed around the country and can be seen in several local galleries, business/school murals and he has donated many paintings for charity auctions to raise money for special-needs children around the world.

Tom Ruthz

Tom Ruthz is a Brazilian artist originally from Rio de Janeiro. Ruthz began his career as a painter focusing primarily in fine arts. He is also well-known for portrait work, and his paintings of horses have been well-received in the art community. Most recently, he has created several phenomenal contemporary pieces. Although he has never received formal training, Ruthz has been painting professionally since 1995. Throughout his career, he has received many awards at various competitions in Brazil, Italy, and other countries. Ruthz relocated to the Brazilian capital city of Sao Paolo in 1994 where he initiated his career as a plastic artist. He taught painting and drawing for many years at various art galleries in Sao Paolo, including in his own studio. He also taught courses and workshops in the cities of Salvador (Bahia Brazil), Rio de Janeiro, Amsterdam, Miami, and Sarasota. While living in Amsterdam, Ruthz showcased his work in the Netherlands, Germany, England, France, and other European countries.

Eric Kagin

Eric is from Louisville, Kentucky. This self taught artist, is specialized in Murals, Faux Finish and decorative art for 26 years. He worked has decorated 5 star restaurants, designer's show homes, Homearama, Colonel Sanders House, Professional Office Towers, private residences. Also has done professional illustration for a variety of publications. Is extremely versatile painting in styles

from Realism to abstract to classic impressionism and palette knife.

Karen Chandler

I studied oil painting for five years at the Stevenson Academy of Traditional Painting in Sea Cliff, New York and afterward at the New York School of Visual Arts (design) and New York Institute of Technology (photography). I have been painting in oils for over 25 years. Over time I have added in computer, acrylic and photography. Now it all blends in together to create images that touch an emotional chord.

I have been affiliated with the NASA Space Art Program and the United States Air Force Art Program since 1990. My work is in the permanent collections at the Galaxy Art Gallery, the Kennedy Space Center and the Air Force Art Collection. My paintings are currently hanging at the Pentagon and the National Aviation Museum at Wright-Patterson Air Force Base in Dayton Ohio.

I have been a member of the Society of Illustrators in New York since 1989. My illustrations have appeared regularly for most of the major publishers, including Simon & Schuster, Bantam Books, Random House and many others. My work is on the covers of several popular series, by authors such as R.L. Stein, Agatha Christie and Victoria Thompson's New York-based historical mysteries.

Barbara Ruffalo

Barbara is best known for her brightly colored, strong, confident subjects in large acrylic paintings. *Socks*, *Lady in Pink* and *Shadow Dancer* are a few examples of her strength, joy and whimsical nature underlying her pieces. She is relatively new to the art of painting. Her background includes over thirty years of teaching music, classical piano, mentoring and travelling nationally and internationally with students. Although primarily self taught in the art of painting she has traveled extensively viewing and studying artworks as well as taking classes and workshops with accomplished artists. Her goal in painting is to create artwork that will engage, delight and reinforce the human spirit.

Ha Pham

Ha Pham is an artist of Vietnamese origin, currently living in Sarasota, Florida. Her work is a combination of abstract shapes of vibrant burst of colors in the background with more refined brushstrokes in the foreground. She leans toward the sensual part of human nature expressed through bold brush strokes, colors, and textures. She works with all type of mediums, although Oils and charcoal remain my favorite, but often time combine more than one medium in one painting to get the desire look. In 2012, she was awarded The Most Promising Young Artist award at Towles Court art show. Ha continues to exhibit her work throughout Sarasota with most recent ones at the Players Theater in November 2016 and at Urbanite Theater and Barbosso currently.

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!