

BUFALINA



TUESDAY - SATURDAY, 4:30 - 9:00
CLOSED SUNDAY & MONDAY
RESERVATIONS RECOMMENDED

FOR WEEKLY SPECIALS
VISIT US ONLINE
LATE SPRING MENU 2017

— SALAD —

Mixed greens, roasted golden beets, toasted poppy seeds,
French farmer's sheep milk cheese, red wine vinaigrette

\$8.50

— PIZZA —

12-inch free form pies Baked Well Done

MARGHERITA

Mozzarella, scamorza (aged mozzarella)
San Marzano tomatoes, basil
\$11 - ADD SALAME PICCANTE,
SAUSAGE, or BACON \$1.50

BUFALINA

Buffalo mozzarella, San Marzano
tomatoes, basil
\$14.50

ROSSA

(No Cheese)
San Marzano tomatoes, oregano,
crushed red pepper
\$9 - ADD ANCHOVY \$2

FUNGHI

Mixed mushrooms, chive oil,
Melville cheese, sausage
\$16

CIPOLLE

Blistered spring onion, caramelized red
onion, mozzarella, bacon
\$14.50

BIANCA

Green garlic-herb oil, buffalo
mozzarella, parm, micro greens
\$15.50

ASPARAGI

Roasted asparagus, Fontina cheese,
pancetta
\$15

TRE CARNI

San Marzano tomatoes, mozzarella,
speck (lightly smoked prosciutto),
salame piccante, and sausage
\$16

— DESSERT —

NUTELLA PIZZA

Chocolate hazelnut spread and powdered sugar
\$9

HEN & HEIFER – Seasonal dessert

— DRINKS —

BYOB \$5 per person corkage fee

Coke & Diet Coke - \$1.50

Foxon Park:

root beer, cream, birch, - \$2

San Pellegrino:

aranciata, limonata, blood orange - \$2

Sparkling water - \$3