

BUFALINA



## Salad

Mixed greens, Tuscan white beans, roasted lemons, shaved Grana Padano, lemon vinaigrette \$8.50

## Pizza

12-inch free form pies baked well done

### MARGHERITA \$11

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

### BUFALINA \$14.50

Buffalo mozzarella, San Marzano tomatoes, basil

### FICHI \$15.50

Figs, asiago, Gorgonzola dolce, speck (lightly smoked prosciutto)

### ROSSA (No Cheese) \$9

San Marzano tomatoes, oregano, crushed red pepper  
• ADD ANCHOVY \$2.50 •

### MELANZANE \$15

Roasted eggplant, red pepper sauce, parm, arugula

### ZUCCHINE \$14.50

Blistered baby zucchini, red onion, ricotta, mozzarella, mint gremolata, sausage

### TRE CARNI \$15

San Marzano tomatoes, mozzarella, speck (lightly smoked prosciutto), salame piccante, & sausage

### GAMBERI \$16

Wood roasted wild shrimp, San Marzano tomatoes, spicy garlic oil, basil

## Dessert

### NUTELLA PIZZA \$9

chocolate hazelnut spread & powdered sugar

### HEN & HEIFER

seasonal dessert

## Drinks

### BYOB \$5

### SPARKLING WATER \$3

### COKE & DIET COKE \$1.50

### FOXON PARK \$2

(root beer, cream, white birch)

### SAN PELLEGRINO \$2

(aranciata, limonata, blood orange)

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## Sparkling

### **MIONETTO PROSECCO BRUT DOC**

**\$6 - 187ML**

A mineral nose turns to dry lemon peel character on the palate. Very dry, with a tight fizz and a crisp finish. A great fresh start, or aperitivo (as we like to say) to a meal.

## White

### **SCAIA BIANCO CHARDONNAY**

**GLASS BOTTLE**

**\$5 \$22**

Floral aroma of jasmine with citrus and tropical notes. On the palate, subtle pineapple meets orange and granny smith apple. A wine of great complexity that is generous but dry.

### **MACRINA VERDICCHIO**

**\$6 \$24**

Aromas of acacia blossom and hazelnut with hints of pear. Displays a floral, flinty quality to its delicate apple & almond flavors.

### **LUNEAU-PAPIN 'LA GRANGE' MUSCADET**

**\$25**

Made from the Melon de Bourgogne grape from 45+ year old vines. Attractive lime zest and mineral aromas followed by faint ocean brine and pleasing acidity on the palate with a crisp, bone dry finish.

## Rosé

**GLASS BOTTLE**

### **SCAIA ROSATO OF RONDINELLA \$5 \$22**

Raspberry and rose petal aromas accompany a well-balanced, medium bodied, juicy freshness and bright dry finish.

## Red

**GLASS BOTTLE**

### **ESPERTO PINOT NOIR**

**\$5 \$22**

Delicate aromas of red berry & black cherry. Silky smooth with well-defined red fruit, elegant tannins and a touch of spicy earth on the finish. A light, very drinkable versatile summer red.

### **GAROFOLI ROSSO CONERO MONTEPULCIANO**

**7 \$26**

Complex bouquet of dark cherry, toasty oak and cured meats. Persistent on the nose as well as the palate where ripe fruits like plum meet cherry jam and progress into a dusty dry finish.

### **VIETTI BARBERA D'ALBA**

**\$33**

Aromas of ripe red cherry & vanilla with hints of violets on the palate. Bright acidity, soft tannins and balanced oak surround a core of dark fruits for this pleasant northern Italian staple wine.