

BUFALINA



Salad

Little gem lettuce, red mustard greens, pea leaves,
roasted sugar snap peas, ricotta, balsamic vinaigrette
\$8.50

Pizza

12-inch free form pies baked well done

MARGHERITA \$11.50

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

ROSSA (No Cheese) \$9.50

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

AMATRICIANA \$15

Guanciale, onions, San Marzano
tomatoes, mozzarella, basil

PRIMAVERA \$16

Roasted asparagus, blistered spring
onion, pea leaves, peppered ricotta,
mozzarella

FUNGI \$15.50

Oyster mushrooms, green garlic-chive
oil, Melville cheese, sausage

GAMBERI \$17

Shrimp, roasted lemon, shallots,
parsley, capers, mozzarella

TRE CARNI \$15

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

Dessert

NUTELLA PIZZA \$9

chocolate hazelnut spread &
powdered sugar

HEN & HEIFER \$9

seasonal dessert

Drinks

BYOB \$5 PER PERSON CORKAGE FEE

SPARKLING WATER \$3

COKE & DIET COKE \$1.50

FOXON PARK \$2 (root beer, cream, birch)

SAN PELLEGRINO \$2 (aranciata, limonata, blood orange)