

BUFALINA



Salad

Weekly market salad
\$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 •

FUNGI \$15.50

Mixed mushrooms, garlic herb oil,
Melville cheese
• ADD SAUSAGE \$1.50 •

PERE \$16

Local pears, caramelized red onion,
mozzarella, gorgonzola dolce, bacon

TARTUFO \$14.50

Truffle honey, mozzarella, ricotta

PEPITA \$15

Pumpkin seed pesto, buffalo
mozzarella, parm

MAIALE \$16

Cider braised pork shoulder, fontina
cheese, pickled jalapeño-scallion relish

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)

BUFALINA



Sparkling

BOLLICINI ITALIAN SPARKLING CANS \$5 - 187ML

WHITE - floral and fruity with hints of green apples

-OR-

ROSÉ - strawberry & raspberry with hints of tart cherry

BUFALINA SPRITZ \$8.50

A Bollicini sparkling can with Cappelletti herbal aperitivo served on ice with a slice of orange

White

LA VALENTINA PECORINO

**GL BTL
\$6 \$24**

Not to be confused with the cheese that shares its name, Pecorino is named after the sheep that would graze in vineyards and eat this varietal. Floral aromas backed by exotic fruits like mango and papaya with honey notes and salinity. The palate is rich but balanced with good freshness and dry mineral hints that fill the finish.

**DROUHIN MACON VILLAGE
WHITE BURGUNDY**

\$5 \$22

The clay and limestone soil of the Jurassic era found in this region in the Southern part of Burgundy are well suited for Chardonnay. This wine is crisp and refreshingly fruity. A lively texture gives brightness, and a light touch of acidity finishes the wine with a citrus and spice note.

AIA VECCHIO VERMINTINO

\$20

From the coastal wine region of Tuscany called the Maremma this white has a fresh bouquet with zesty aromas of cut grass, grapefruit and hints of salt air. In the mouth, the wine is creamy and round with bright acidity accompanied by hints of limestone.

Red

POLIZANO ROSSO DI MONTEPULCIANO

**GL BTL
\$7 \$26**

This super-value red is an all estate grown and organically farmed wine from a benchmark producer. A blend of Prugnolo Gentile (Sangiovese) and Merlot. Sort of a baby Super Tuscan, but without the hefty price tag! Rustic on the nose with lots of plum and dark cherry notes. Hints of smoked meat and cedar in the background. Rich and complex on the palate with plush layers of dark red fruits and tannins that make the finish last!

**DOMAINE LA MONTAGETTE
COTES DU RHONE VILLAGES**

\$6 \$24

From the tiny village of Estézargues in the subzone Signargues in the southernmost reaches of Côtes du Rhone, this fresh dark beauty is an autumn dream. Unfined, unfiltered Syrah, Grenache, and Mourvèdre. No oak. Yes flavor.

SIERRA CANTABRIA RIOJA CRIANZA

\$30

A classic style of Rioja made from 100% Tempranillo by a 4th generation winery. Intense cherry notes intermixed with notes of cocoa and coffee. Snappy red plum and wild berry flavors in the mouth with dusty tannins, oak spice and mild chocolate. Vanilla, faint smoke and juiciness round out the finish.

**SELVAPIANA CHIANTI
RUFINA RISERVA 'BUCERCHIALE'**

\$48

This is the flagship wine of Selvapiana, produced only in the very best vintages from 100% Sangiovese from the best and oldest vineyard. Ripe berry, new leather, dark spice and a balsamic note are some of the aromas you'll find in this full-bodied red. The firm palate offers black cherry, fresh mint and clove set against a backbone of fine-grained tannins that lend polish and structure.