

BUFALINA



Pizza

12-inch free form pies baked well done

MARGHERITA
mozzarella, scamorza
(aged mozzarella) san marzano
tomatoes, basil
• add salame piccante, speck,
sausage or bacon \$1.50 •

\$14

BUFALINA
buffalo mozzarella,
san marzano tomatoes,
basil oil drizzle

\$15

ROSSA (NO CHEESE)
san marzano tomatoes, oregano,
crushed red pepper
• ADD ANCHOVY \$3 •

\$11

TRE CARNI
san marzano tomatoes, mozzarella,
speck (smoked prosciutto),
salame piccante, and sausage

\$18

FUNGI
mixed mushrooms, roasted
garlic scapes, asiago cheese

\$19²⁵

PRIMAVERA
roasted asparagus, blistered scallions,
melinda mae cheese, pea leaves

\$19⁵⁰

CACIO E PEPE
black pepper whipped ricotta,
mozzarella, english peas, pancetta

\$19⁷⁵

POLPETTE
lamb meatballs, roasted red pepper
sauce, mozzarella, crumbled feta

\$20

Starters

warm marinated olives \$7

Salad

weekly market salad

Dessert

NUTELLA PIZZA \$13
chocolate hazelnut spread
& powdered sugar

HEN & HEIFER
SEASONAL DESSERT

Soft Drinks

FOXON PARK \$3⁵⁰
cream, root beer, birch,
gassosa, orange

SPINDRIFT SELTZER \$3⁵⁰

SARATOGA \$4
sparkling water

BUFALINA



Vini / Wine

White

STAMNAKI ASSYRTIKO

PELOPONNESE, GREECE

"Stamnaki" or wine jug in Greek, is an ode to indigenous Greek varieties, through simple and honest monovarietal vinifications from the Denthis winery. On the southern peninsula of Peloponnese, west of Athens, Denthis is growing the indigenous, aromatic variety of Assyrtiko. A fun, refreshing wine with features of fresh citrus, a juicy palate, yet still crisp and dry. On the finish a touch of salinity demonstrates its Mediterranean influences.

Medium Bodied - Citrus - Crisp

BYOB

Corkage fee \$10 per person

Glass | Bottle
9 26

Red

ROTATING RED BY THE GLASS

Changing it up often to bring you the seasons greatest offerings, the red that's right.

SALLIER DE LA TOUR

NERO D'AVOLA SICILY

Just outside the bustling epicenter of Palermo in Northwest Sicily lies the Alto Belice - a fascinating landscape and cultural crossroads. The nearby town of Monreale is among the most evocative towns of the island and is famous for its magnificent medieval cathedral, a UNESCO World Heritage Site. It's also here that the Sallier de La Tour winery and estate has been located for over a century growing and producing native varietals of Sicily. Arguably the most well-known grape from Sicily, Nero d'Avola is perfectly suited for the island's terroir given its ability to thrive in saline-rich soils and maintain its acidity in the heat. It is characterized by a very intense ruby red color with aromatic notes that evoke red fruits, spices and hints of licorice. On the palate, however, it is fruity and with well-defined tannins

Medium Bodied - Spiced Red Fruit - Balanced

Bottle
28

PERTINACE LANGHE NEBBIOLO

PIEDMONT, ITALY

A "baby Barolo" from Piedmonts Langhe region, sourced from 20 different parcels of Nebbiolo. Rich ruby color with violet highlights and concentrated notes of red berry and cherry. Well-balanced with dried orange peel, ground spices and complex soft, velvety tannins that build within a structured, dusty, lingering finish.

Medium Bodied - Berries & Violets - Velvety Tannins

30

LES HERETIQUES PAYS D'HERAULT

Carignan and Syrah from the hillside vineyard sites of the Languedoc-Rousillon in the South of France. Made from 40 year old Carignan vines. The cuvée name, "Les Hérétiques", commemorates the victims of the massacre of Minervois in the 1200s. The quintessential, easy drinking bistro type wine with endless versatility.

Medium Bodied - Blueberries + Raspberries - Structured + Dry

25

Cocktails

Negroni's

NEGRONI

glendalough wild irish botanical gin, cocchi vermouth di torino, luxardo bitter rosso

\$14

NEGRONI SBAGLIATO

cocchi vermouth di torino, luxardo bitter rosso, sparkling wine

\$13

NEGRONI BIANCO

glendalough wild irish botanical gin, dolan dry vermouth, luxardo bitter bianco

\$14

SMOKEY NEGRONI

ojo de tigre mezcal, cocchi vermouth di torino, luxardo bitter rosso

\$14

BOULEVARDIER

ezra brooks 99 proof, bitter rosso, elena sweet vermouth, orange twist

\$14

Craft Cocktails

SPRING NEGRONI

elena italian gin, kapriol alpine amaro, salers, lemon twist

\$14

SPRING G&T

gin, rhubarb bitters, lime, fever tree tonic

\$13

HIBISCUS MARGARITA

lunazul tequila, triple sec, lime juice, hibiscus simple syrup

\$14

Birre / Beer

PERONI

6

ZERO GRAVITY CONE HEAD IPA (16 oz)

8

ROTATING NON-ALCOHOLIC BEER

6

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T-SHIRTS FOR SALE \$25**