

BUFALINA



## Pizza

12-inch free form pies baked well done

### MARGHERITA

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

\$13

### RABE

Braised broccoli rabe, provolone, roasted garlic-chili oil, anchovy breadcrumbs

\$17

### BUFALINA

Buffalo mozzarella, San Marzano tomatoes, basil

\$15

### ZUCCA

Roasted butternut squash, Melinda Mae cheese, pumpkin seed gremolata

\$17<sup>50</sup>

### ROSSA (No Cheese)

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

\$10

### TARTUFFO

Truffle honey, mozzarella, ricotta

\$16

### PERE

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

\$18

### TRE CARNI

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

\$15

## Starters

Warm marinated olives \$6

## Salad

Weekly market salad

## Dessert

### NUTELLA PIZZA \$9

Chocolate Hazelnut Spread & Powdered Sugar

### HEN & HEIFER \$11

Seasonal Ice Cream Sandwich

## Soft Drinks

### FOXON PARK \$3

Cream, Root Beer, Birch

### SAN PELLEGRINO \$3

Limonata, Aranciata Rossa

### SPINDRIFT SELTZER \$3

### SARATOGA \$3

Sparkling Water

# BUFALINA



## Vini / Wine

### White

**JEAN MARC BERNHARD PINOT BLANC** 9 22

From the sandy soils in the heart of the Alsatian wine country comes a Pinot Blanc from a 9 generation viticulture family making wine there since the 16th century. Organic farming practices and hand harvesting make delicate, elegant and terroir driven wines.

*Medium Bodied - Candied Pear - Crisp Minerality*

### Rosé

**ROTATING ROSÉ**

Changing it up often to bring you summer's greatest offerings

## Birre / Beer

**PERONI** 6  
**ZERO GRAVITY GREEN STATE LAGER (16 OZ)** 8  
**ZERO GRAVITY "MADONNA" DOUBLE IPA (16 OZ)** 9  
**ROTATING SEASONAL BEER**

### Red

**LES HERIQUES PAYS D'HERAULT** 9 20

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 Minerève (Minvervois) in the 1200s. The quintessential, easy drinking bistro type wine with endless versatility.

*Medium Bodied - Blueberries + Raspberries - Structured + Dry*

**LA VALENTINA 'SPELT' MONTEPULCIANO D'ABRUZZO RISERVA DOC** 30

La Valentina is a leading example of the modern renaissance of winemaking in Abruzzo. The region has a history as a source of inexpensive bulk wine production, but a new generation of winemakers have dedicated themselves to harnessing the excellent terroir to produce high quality rather than high quantity—and La Valentina is at the forefront of this movement with their Spelt Montepulciano. It is made with the first selection of Montepulciano grapes from the vineyards. In addition, it is aged in oak for a total of 18 months. The result is a more robust and complex wine. Intense red, with purple shadows. Aromas of wild rose, violet, crisp red currant, pomegranate and licorice. In the mouth, velvety polished tannins make a round and savory profile. A long, fresh and mineral finish completes a serious wine.

*Full-Bodied - Red + Black Fruit - Velvety*

**LIVELI 'ASKOS' SUSUMANIELLO** 35

Li Veli features little-known native grape varieties of Puglia in its Askos wines. With just 125 acres in all of Italy, Susumaniello certainly fits in that category. Li Veli's varietal Susumaniellos are a rare opportunity to taste this ancient Greek grape variety that is just starting to garner attention. A lively, medium- to full-bodied red, with rich hints of melted licorice and espresso layered with aromas and flavors of blackberry tart, dried mint and olive tapenade. Juicy and dense finishing with chalky tannins that last.

*Medium to Full-Bodied - Blackberry - Espresso*

## Cocktails

### Aperitivi / Cocktails

Prosecco cocktails AKA spritzes

**CLASSICO** \$12  
 Cappelletti, Prosecco

**NEGRONI SBAGLIATO** \$12  
 Cocchi Vermouth di Torino, Luxardo Bitter Rosso, sparkling wine

### Craft Cocktails

**NEGRONI** \$13  
 Bitter Rosso, Sweet Vermouth, Gin

**WOODSMAN** \$13  
 Bourbon, Allspiced Dram, Fernet Branca, Maple Syrup, Lemon Juice, Rosemary Garnish

**FINOCCHIO FUMATA** \$13  
 Mezcal, Grapefruit Juice, Macerated Bronzed Fennel

**FALL SPICED G&T** \$13  
 Glendalough Irish Whiskey, Cranberry, Rosemary & Vanilla

### Digestivi

**LUXARDO LIMONCELLO** \$5  
**ITALIAN AMARO** \$5