

BUFALINA



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 \$14.75

Buffalo mozzarella, San Marzano
tomatoes, basil

ROSSA (No Cheese) \$9.50

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

FINNOCHIO \$15

Roasted fennel, mascarpone,
mozzarella, Tuscan salami

PRIMAVERA \$16

Wood fired asparagus, spring onion,
peas, mozzarella, prosciutto cotto

AGNELLO \$16

White lamb ragu, mixed herbs,
fontina, grated pecorino, pea leaves

PESTO \$15.50

Spring greens pesto, sun-dried
tomato tapenade, green garlic and
fresh mozzarella

TRE CARNI \$15

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

Salad

Weekly market salad

Dessert

NUTELLA PIZZA \$9

chocolate hazelnut spread &
powdered sugar

HEN & HEIFER

seasonal dessert

Drinks

BYOB \$5 PER PERSON CORKAGE FEE

SPARKLING WATER \$3

COKE & DIET COKE \$2

FOXON PARK \$2

(root beer, cream, birch)

SAN PELLEGRINO \$2.50

(aranciata, limonata)

SPINDRIFT: FLAVORED SELTZER WATER \$2.50

BUFALINA



Sparkling

BOLLINCINI SPARKLING WHITE \$6 CAN/250ML

BOLLINCINI LAMBRUSCO \$6 CAN/250ML

SPRING SPRITZ \$8.50 GL

Cocchi Americano Aperitivo with lemon thyme honey syrup and topped with Bollicini Sparkling.

Cocchi Americano is a bittersweet aperitivo made with Moscato wine, sugar, herbs, gentian flowers Artemisia, Cinchona, bitter orange peel and elderflower. Its bright and fresh profile perfectly suits the spring season and the start of a meal.

White

GL BTL

TAMI GRILLO 2016 \$5 \$22

An indigenous varietal of Sicily made by female winemaker Arianna Occhipinti. 100% Grillo from organically farmed, hand-harvested vines on a flat, sandy site in the DOC of Vittoria in southwest of the island. It expresses orange blossom, honey and lightly toasted hazelnuts with balanced acidity and a dry finish.

LA FORTEZZA FIANO 2016 \$6 \$24

From the Campania region of southern Italy and home to Naples, this Fiano offers textbook citrus and hazelnut on the nose. On the vibrant palate, a bitter-almond note underscores lemon zest, pineapple and a hint of yellow apple. A lovely medium bodied white, classic to the region.

ALOIS LAGEDER 'FORRA' MANZONI BIANCO 2015 \$35

This hybrid grape variety was created by Prof. Luigi Manzoni in the 1930s, as a cross between Pinot Bianco and Riesling. The grape juice in is left in contact with the skins for several days, which gives the wine a striking profile showing quince and pear. Dried apricot and fresh acidity lends balance with a tangy mineral note of crushed oyster shell. Full bodied and rich, yet not sweet at all, with an almost savory close.

Rosé

GL BTL

SOLAR DE RANDEZ ROSADO 2017

\$6 \$24

With its wonderful array of dry, crisp, red-fruit flavors overscored by a layer of green apple, this small-estate Rioja Rosado has nuance to offer almost any dish tossed its way... or no dish at all... and maybe forget the glass too. Tempranillo, Garnacha, Viura from Rioja, Spain.

Red

GL BTL

CONTRADE NEGROAMARO 2016

\$6 \$24

Made by the Falvo Family of Li Veli in the "heel of the boot" to raise awareness of the best indigenous grape varietals in this prolific and ancient region of Puglia. Intense aromas of cherry, blueberry jam, and cocoa. Juicy and rich in the mouth with smooth tannins.

ROSSOFONGOLI UMBRIA ROSSO 2017

\$7 \$26

The Fongoli estate is located in the heart of the Umbrian wine country, amid the rolling hills of Montefalco. Organically and bio-dynamically grown Sangiovese and Montepulciano. A characterful, robust red with a refined rustic edge. Fruity on the nose with lots plum, black cherry, spice and a whiff of smoke. Bright, grippy red fruit moves into a tart dry finish. This is pizza wine, folks!

BAUDRY CHINON 'DOMAINE' CABERNET FRANC 2017 \$30

100% organically grown Cabernet Franc. The wine shows a deep dark reddish black color and beautiful aromas of ripe red and black fruits with hints of earth, roast meat, cracked black pepper and violets. The palate is concentrated and juicy yet only medium bodied with supple strawberry and blackberry liqueur flavors lifted by bright acidity, and a chalky mouth coating mineral finish.

FORADORI TEROLDEGO 2016

\$32

Elisabetta Foradori has become one of Italy's superstar winemakers and arguably one of the most influential female winemakers in the world. Farmed organically and bio-dynamically this unique red has a complex bouquet of sweet black cherry and dark berries. The dark fruit persists on the palate with blood orange, dark chocolate and classic Italian overtones of olives, herbs and soil.

NUSSERHOF SCHIAVA 'ELDA' 2012

\$40

From organically farmed, 90 year old Schiava vines comes a native wine of finesse and elegance. The Nusserhof estate is nestled on the edge of bustling, bilingual Bolzano. Records of the Nusserhof family farming the vines around the house date back to 1788! Light strawberry fruit with hints of smoky minerals, a touch of mint and fresh herbs on the nose. Invigorating freshness on the palate leads to raspberry tea, rhubarb and white pepper. A fascinating wine.