

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

PRIMAVERA

asparagus, spring onion, oyster
mushrooms, mozzarella,
herb whipped ricotta

\$18⁵⁰

AGNELLO

slow braised lamb ragu,
mozzarella, pea leaves

\$19

ALBICOCCA

blistered apricots, onion agrodolce,
stracciatella, crispy prosciutto

\$18⁷⁵

PATATE

wood roasted potatoes, garden
chives, fontina cheese, 'nduja
(spicy calabrian sausage)

\$18

BUFALINA

buffalo mozzarella,
san marzano tomatoes,
basil oil drizzle

\$15

ROSSA (NO CHEESE)

san marzano tomatoes, oregano,
crushed red pepper

• ADD ANCHOVY \$2.50 •

\$11

TRE CARNI

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

\$17

Starters

warm marinated olives \$6

Salad

weekly market salad

Dessert

NUTELLA PIZZA \$12

chocolate hazelnut spread
& powdered sugar

HEN & HEIFER

SEASONAL ICE CREAM SANDWICH

Soft Drinks

FOXON PARK

cream, root beer, birch

\$3

SAN PELLEGRINO

limonata, aranciata rossa

\$3

SPINDRIFT SELTZER

\$3

SARATOGA

sparkling water

\$3

BUFALINA



Vini / Wine

White

FELINES JOURDAN WINES

COTEAUX DE BESILLES, FRANCE

For 40 years, the Jourdan family has sustainably farmed their estate vineyards in an ideal geographical area at the edge of the Thau lagoon on the Mediterranean coast, part of the Languedoc Rousillon wine region in southern France. Cool maritime influence helps preserve freshness in the wine.

FELINES JOURDAN CHARDONNAY

Glass | Bottle

9 24

An elegant, balanced wine with medium richness, yet no oak. Stone fruit and citrus marry to create a round yet pleasantly crisp white.

Medium bodied - Balanced - Crisp

Birre / Beer

PERONI

6

ZERO GRAVITY CONE HEAD IPA (16 oz)

8

ROTATING NON-ALCOHOLIC BEER

6

Red

ROTATING RED BY THE GLASS

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

MAS PEYRE IGP CÔTES CATALANES 'IÈRES SOIFS'

ROUSSILLON, FRANCE

Bottle

28

Lères soifs (premières soifs) means 'first thirsts'. This 'vin de soif' is 100% organic, made with grapes hand-harvested by the Bourrel family on their old-vine Carignan parcel, Les Flamands. Grown at altitude on the far western flank of the Agly Valley in Roussillon, in the south of France. The combination of warm days and cool nights give the wine its fresh, bright fruit and exuberant character, while its rocky schist soils lend depth and complexity. Whole-cluster, semi-carbonic fermentation accentuate its vitality, resulting in a festive, convivial wine that always knows its place, on the table with good everyday fare.

Medium Bodied - Bright - Fruity

SCAIA CORVINA

VENETO, ITALY

30

The Scaia project was launched by Tenuta Sant'Antonio, a Valpolicella and Amarone producer, with the aim of creating wines with a modern style outside the restrictions of the denomination system. This wine could be labeled as a Valpolicella DOC except that it uses 100% Corvina without the addition of Rondinella as is required for a Valpolicella. The Scaia wines are very fruity and fresh in mouth with good balance. This red is also quite aromatic with fruity notes of cherries, plums and a warm spices. Gentle tannins on the finish make it easy drinking. A perennial favorite at Bufalina for years!

Medium Bodied - Rich Fruit - Warm Spice

BYOB

Corkage fee \$10 per person

Cocktails

Negroni's

NEGRONI

\$14

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

NEGRONI SBAGLIATO

\$13

cocchi vermouth di torino, luxardo bitter rosso, sparkling wine

NEGRONI BIANCO

\$14

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

SMOKEY NEGRONI

\$14

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

SPRING NEGRONI

\$14

cynar, gin, vermouth

Craft Cocktails

CLASSICO SPRITZ

\$12

cappelletti, prosecco, soda water, orange

SPRING GIN & TONIC

\$13

glendalough gin, rhubarb bitters, meyer lemon, fever tree tonic

TEQUILA HONEYBEE

\$14

dash mezcal, reposado tequila, honey syrup, lemon juice, bitters

SOUR CHERRY 75

\$14

sour cherry gin, luxardo maraschino liqueur, prosecco, lemon