

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

**CAVOLETTI DI
BRUXELLES**
roasted brussels sprouts pizza
with lemon oil, mozzarella, crispy
prosciutto, and shaved manchego

\$19⁵⁰

CALABRESE
buffalo chicken, gorgonzola,
mozzarella, caramelized celery root

\$20

PORRI
braised leeks, mozzarella-scamorza
blend, applewood smoked bacon

\$19²⁵

CAVOLFIORE
Roasted cauliflower, dried apricot-
red onion agrodolce, fontina cheese

\$19

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

Birre / Beer

PERONI	6
ZERO GRAVITY CONE HEAD IPA (16 oz)	8
ROTATING NON-ALCOHOLIC BEER	6

**ASK ABOUT OUR
T-SHIRTS FOR SALE \$25**

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.

ANTICA OSTERIA MONTEPULCIANO **MARCHE, ITALY**

Essentially the house red wine that was served at Antica Osteria, a late 19th-century tavern next to the winery that was owned and operated by the Garofoli family of the Marche. The tavern closed several years ago and the wine is still produced based on popular demand. It's a blend of equal parts Montepulciano and Sangiovese. A simple, traditional Italian wine that is the very definition of a wine for everyday enjoyment with a variety of foods.

Medium Bodied - Fresh - Easy Drinking

PERTINACE LANGHE NEBBIOLO **PIEDMONT, ITALY**

A "baby Barolo" from Piedmont's 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

LES HERETIQUES PAYS D'HERAULT **25**

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

Medium Bodied - Blueberries + Raspberries - Structured + Dry

Bottle
22

30

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

Craft Cocktails

CLASSICO SPRITZ **\$12**

cappelletti, prosecco, soda water, orange

GIN & TONIC **\$13**

elena gin, pine bitters, grapefruit, juniper berries, fever tree tonic

BOULEVARDIER **\$14**

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

MID-WINTER'S TALE **\$14**

tequila, orange liqueur, rosemary simple syrup, sparkling water