

FRATELLI LA BUFALA

Main Menu

Antipasti

- BURRATA** Burrata Cheese served W/Cherry Tomatoes Over a Bed of Arugula 24
• add Parma Prosciutto 10 • add Truffle Oil 3
- CALAMARI FRITTI** Fried Calamari and Vegetables, W/ Marinara Sauce 22
• add Shrimp (4p) 6 • add Shrimp (6p) 8
- BRUSCHETTE** Sliced House-made Bread W/ diced Tomatoes, Dried Kalamata Olives and Garlic Oil 16
- POLPETTE AL SUGO DI POMODORO** Classic Homemade Meatballs 18
- VITELLO TONNATO** Cold Sliced Veal, Cooked at Low Temperature Covered W/Creamy Tuna 22
- PARMIGIANA DI MELANZANE** Neapolitan Recipe 19 • **Ask for Vegan**
- POLPO BRASATO** Grilled Octopus Over Slice of Vine-Ripened Tomatoes W/ Cherry Tomatoes Confit, Pesto and Pink Sauce 26
- CARPACCIO DI MANZO** Marinated Beef Carpaccio Served W/ Shaved Parmesan and Cherry Tomatoes, Over a Bed of Arugula 22
• add Sliced Fresh Mozzarella 5 • add Truffle Oil 3
- MOZZARELLA IN CARROZZA** Fried Fresh Mozzarella Served W/ Marinara Sauce and Basil 18
- MINISTRONE SOUP** Our Classic Recipe 12
- SIGNATURE FOCACCIA** 8 • **Ask for Gluten Free**

Pasta

 **GLUTEN FREE Pasta +5 • Homemade Gnocchi +6 • Risotto +6**

- LASAGNA** House-made Lasagna W/ Beef Ragù Sauce, Ricotta and Mozzarella 22
- GNOCCHI** Ricotta Cheese Gnocchi Served W/ Fresh Mozzarella in a Fresh Tomato Sauce W/ Cherry Tomatoes and Basil 20
- TONARRELLI CACIO E PEPE** Home-made Square Spaghetti W/ Creamy Pecorino Cheese and Black Pepper 22
- PAPPARDELLE PORCINI E SALSICCIA** Sautéed Porcini Mushrooms, Creamy Champignon Mushrooms, Sausage (Italian Style), Cheese, Garlic, Parsley and Thyme 22
• add Truffle Oil 3 • add Truffle Carpaccio Slice 5
- SPAGHETTI ALLA CARBONARA** Egg Sauce, Guanciale, Parmesan Cheese, Pecorino Romano Cheese and Black Pepper 24
- TRUFFLE RAVIOLI** Homemade Ravioli Filled W/ Pear & Gorgonzola Cheese in a Creamy Cacio e Pepe Truffle Sauce 32
- TAGLIATELLE ALLA BOLOGNESE** W/ our unique Signature Beef Bolognese Sauce 22
- SPAGHETTI ALLE VONGOLE** Made W/ Clams Tossed in a Garlic Extra Virgin Olive Oil and White Wine Sauce 28
- LINGUINE AI FRUTTI DI MARE** Shrimps, Calamari and Mussels, Fresh Cherry Tomatoes in Tomato Sauce 28
- FETTUCCINE MARI E MONTI** Sautéed Mushroom, Calamari and Shrimps, Fresh Cherry Tomatoes in Tomato Sauce 24
- SPAGHETTI MEATBALLS** Fresh Tomato Sauce W/ Meatballs, Cherry Tomatoes, Basil and Extra Virgin Olive Oil 22

Main Courses

- CHICKEN SCALOPPINE** in Lemon-Caper Sauce W/ Spinach 24 **VEAL** +8
- SALMONE GRIGLIATO** Wild Grilled Fresh Salmon W/ Roasted Fingerling Potatoes 32
- CHICKEN MILANESE** Crispy-Panko Fried Breast Chicken Breast Served W/ Arugula, Shaved Parmesan and Cherry Tomatoes 26
- MEDITERRANEAN BRANZINO** Grilled Butterfly Branzino W/ Mini Potato Pie and Tartara Sauce 36

Sides

- BRESAOLA** Cured Beef Tenderloin, Arugula, Shaved Parmesan 14
- PATATE AL FORNO** Baked Potatoes, Garlic, Olive Oil, Rosemary 9
- PARMA PROSCIUTTO CRUDO** 10
- FRIARIELLI** Slow Cooked Broccoli Rabe, Garlic, Olive Oil 14
- HOUSE SALAD** Mixed Salad, Balsamic Vinaigrette 12
- STEAK FRIES** Regular 8 • Cacio & Pepe 10 • Truffle 12

Pizze Gourmet

- SUPER MARGHERITA** Tomato Sauce, Double Mozzarella, Ricotta Crust 25
- QUATTRO STAGIONI** Tomato Sauce, Mozzarella, Mushroom, Artichoke, Sweet Salami, Ham, Black Olives 22
- SUPREMA (MEAT LOVER)** Tomato Sauce, Mozzarella, Mini Meatballs, Sausage, Italian Bacon, Ham 24
- PORCINI E SALSICCIA** Mozzarella, Porcini Mushroom, Sausage 24
- CASARA** Mozzarella, Stracchino Cheese, Parma Prosciutto, Arugula 22
- DELICATA** Mozzarella, Smoked Mozzarella, Arugula, Cherry Tomatoes Confit, Shaved Parmesan Cheese 22
- MORTAZZA** Mozzarella, Mortadella, Stracciatella, Cracked Pistachios 25
- CALABRISELLA** Mozzarella, Spicy Salami, 'Nduja Sausage, Jalapeno 20



VEGAN
MOZZARELLA +6

ALL OUR PIZZAS ARE TOPPED
WITH FRESH BASIL
AND EXTRA VIRGIN OLIVE OIL



GLUTEN FREE
PIZZA +6

Pizze Classiche

- MARINARA** Tomato Sauce, Garlic, Oregano 13
- NAPOLI** Tomato Sauce, Anchovies, Capers (without Cheese) 19
- MARGHERITA** Tomato Sauce, Mozzarella and Basil 16
- CAPRICCIOSA** Tomato Sauce, Mozzarella, Artichoke Hearts, Mushroom, Ham 20
- DIAVOLA** Tomato Sauce, Spicy Salami, Mozzarella 19
- PARMA** Tomato Sauce, Mozzarella, Parma Prosciutto 22
- PARMIGIANELLA** Tomato Sauce, Mozzarella, Eggplant 20
- REALE** Tomato Sauce, Mozzarella, Smoked Mozzarella, Ricotta, Parma Prosciutto 22
- ALLA CAPRESE** Tomato Sauce, Slice of Vine-Ripened Tomatoes, Mozzarella and Bufala Mozzarella 24
- CONTADINA** Tomato Sauce, Mozzarella, Eggplant, Zucchini, Champignon Mushrooms 20
- 5 FORMAGGI** Mozzarella, Smoked Mozzarella, Gorgonzola, Emmental, Pecorino and Basil 20
- CASERTANA** Mozzarella, Broccoli Rabe, Sausage 20

Calzoni

- RIPIENONE** Calzone Stuffed with Ricotta, Smoked Mozzarella, Sweet Salami, Tomato Sauce 22
- CORNETTO DI BUFALA** Calzone Stuffed with Ricotta and Mozzarella, garnished with Parma Prosciutto, Arugula, Cherry Tomatoes Confit, Shaved Parmigiano Cheese 24

For any Pizza

Parma Prosciutto 6 • Ricotta Filled Crust 5 • Bufala Mozzarella 9
Ham 4 • Ricotta 5 • Truffle Carpaccio Slice 5 • Truffle Oil 3
Stracciatella 6 • Smoked Mozzarella 5 • Mozzarella 5
Stracchino 6 • Sweet Salami 3 • Spicy Salami 3

Insalate

- GREEK SALAD** Romaine Lettuce, Feta Cheese, Kalamata Olives, Red Onion, Mushrooms, Grape Tomatoes and Feta Dressing 20
- BUFALA CAPRESE** Mozzarella di Bufala, Tomato, Basil, Olive Oil 22
- MEDITERRANEAN** Mixed Salad W/ Fresh Mozzarella, Cherry Tomatoes, Black Kalamata Olives and Dressing Basil Pesto 18
- CAESAR** Romaine Lettuce, Shaved Parmesan Cheese, Crutons and Caesar Dressing 16

Add: Chiken 6 • Salmon 10 • Shrimp 8 (5 pcs)

PLEASE, ASK YOUR SERVER FOR



= **VEGAN**



= **GLUTEN FREE**



= **VEGETARIAN**

For your convenience, a 20% gratuity will be added to your check

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

FRATELLI LA BUFALA

Wine list

Red Classic

WINERY	WINE	BOTTLE	GLASS
PICABUEY	MALBEC OAK		12,00
ORIGO	SUPER TUSCAN		12,00
RIGOLETTO	CHIANTI DOCG		12,00
GRAN CRU	PINOT NOIR		12,00
SIBILIANA ORGANIC	NERO D'AVOLA		12,00
IMPERO COLLECTIONS	MERLOT		12,00
CANTINE BOVE	MONTEPULCIANO D'ABRUZZO		12,00
IMPERO COLLECTION	CABERNET SAUVIGNON		12,00
POGGIO PASANO	PRIMITIVO		12,00

Red Premium

ANTONUTTI	CABERNET SAUVIGNON	50,00	14,00
TINAZZI	VALPOLICELLA RIPASSA	55,00	15,00
MONCHIERO CARBONE	BARBERA D'ALBA PELISA	55,00	15,00
CANCELLAIA DI RIPARBELLA	SUPER TUSCAN	70,00	
TINAZZI	AMARONE DELLA VALPOLICELLA DOP	70,00	
COLLO SORBO	BRUNELLO DI MONTALCINO	105,00	
COLLO SORBO	ROSSO DI MONTALCINO	65,00	
LA CERTOSA DI PONTIGNANO	CHIANTI CLASSICO RISERVA	65,00	
FUGA	CABERNET SAUVIGNON	55,00	
GIOVANNI SORDO	BAROLO	110,00	

White Classic

COLLI EUGANEI	PINOT GRIGIO DELLE VENEZIE		12,00
SIBILIANA Organic	CHARDONNAY		12,00
IMPERO COLLECTION	PINOT GRIGIO		12,00
IMPERO COLLECTION	CHARDONNAY		12,00

White Premium

CA' De' ROCCHI	PINOT GRIGIO	52,00	14,00
ANTONUTTI	SAUVIGNON BLANC	52,00	14,00
DE FALCO	FALANGHINA	52,00	12,00
PETRUSSA	SAUVIGNON DOC FRIULI COLLI ORIENTALI	65,00	
ZANATTA	VERMENTINO DI SARDEGNA	50,00	
MONCHERO CARBONE	GAVI DI GAVI	55,00	

Sparkling and Rosè

LA MATOTA	MOSCATO	45,00	11,00
IL FEUDO	PROSECCO BRUT	45,00	11,00
GRATI	ROSE' TOSCANA IGT	45,00	12,00
ARDEVI	PROSECCO ROSE'	50,00	12,00

House Speciality Drinks

BELLINI 10 * MIMOSA 10 * ROSSINI 10 * VENEZIA 10 * SANGRIA 13 * MY SPRITZ 13

BEER	DRINKS	WATER
PERONI 8	COKE 4	SAN PELLEGRINO 9
CORONA 8	DIET COKE 4	PANNA 9
STELLA ARTOIS 9	FANTA 4	
	SPRITE 4	
	ICED TEA 4	
	ORANGE JUICE 4	
	CRANBERRY 4	
	JUICE 4	
	PEACH JUICE 4	