

CASA BUFALA

ANTIPASTI

BURRATA Cheese Served w/ Cherry Tomatoes Over a Bed of Fresh Arugula, Olive Oil 25

• add Parma Prosciutto 24 months 14 • add Truffle Oil 6

VITELLO TONNATO Cold Sliced Veal, Cooked at Low Temperature Covered w/Creamy Tuna Sauce, and Fried Capers 24

TARTARE DI TUNA Finely Chopped Raw Sushi Grade Tuna Combined w/ Lemon, Avocado, Semidried Cherry Tomatoes and Saffron Mayonnaise 22

CALAMARI FRITTI Lightly Fried Calamari and Vegetables, Served with Marinara Sauce 22

• add Shrimp (5p) 9

POLPO BRASATO Grilled Octopus Over Tomato Bread Sauce, Finished w/ Fresh Stracciatella Burrata, Lemon Zest and Kalamata Olives 26

TARTARE DI MANZO Finely Chopped, Grass-Fed Rump Steak, Worcestershire, Lemon, Scallion, Dijon Sauce, Crostini, Poached Quail Egg 22

PARMIGIANA DI MELANZANE Baked Sliced Eggplant Layered w/ Cheese Parmesan, Mozzarella and Tomato Sauce, Basil 20

MINISTRONE Our Classic Recipe of Hearty Italian Vegetable Soup

• Bowl 12 • Cup 8

SIGNATURE FOCACCIA 8

PASTA

🌾 GLUTEN-FREE SPAGHETTI PASTA AVAILABLE +5 Risotto +6

LASAGNA House-MAde Lasagna w/ Beef Ragu Sauce, Ricotta and Mozzarella 26

PAPPARDELLE AI FUNGHI PORCINI Dressed Simply w/SAuteed Porcini Mushrooms, Cheese, Garlic, Parsley and Thyme 28

TAGLIATELLE ALLA BOLOGNESE House-Made Signature Bolognese Sauce 25

LINGUINE CON TARTARE DI BRANZINO Made w/Raw Mediterranean Branzino Tartare Tossed in a Lemon, Lime and Orange Sauce 34

SPAGHETTI ALLE VONGOLE Made w/Clams Tossed in a Garlic, Extra Virgin Olive Oil and Wine Sauce 28

LOBSTER GNOCCHI Home-Made Ricotta Cheese Gnocchi, Lobster Meat in Rose Creamy Sauce 40

• Add Half Lobster 35 • Add Whole Lobster 60

SPAGHETTI CARBONARA Sauce of Raw Beaten Eggs, Accentuated w/Crisp Bits of Guanciale, Sprinkled with Pecorino Romano, Parmesan and Tellicherry Black Pepper 26

SPAGHETTI MEATBALLS Tomato Sauce with Meatballs, Cherry Tomatoes, Basil, Extra Virgin Olive Oil 25

INSALATE

• add Chicken 6 • add Shrimp 9 • add Salmon 10
• add Tuna 12 • add Octopus 12

MEDITERRANEAN Mixed Green Salad, Arugula, Black Olives, Cherry, Tomatoes, Basil Pesto, Fresh Mozzarella 16

TROPICAL SALMON Pan Seared Salmon, Roman Lettuce, Mango, Quinoa, Avocado, Cherry Tomato, Drizzled w/Roasted Almonds Served Home Made Italian Dressing 24

CLASSIC CAESAR Romaine Lettuce, Homemade Caesar Dressing, Special House Croutons, Parmesan Cheese 16

SEARED TUNA Arugula, Cilantro, Cherry Tomato, Cucumber, Scallion, Sesame Seeds Lemon Vinaigrette 24

BUFALA CAPRESE Mozzarella di Bufala, Tomato, Basil, Olive Oil 22

PIZZE CLASSICHE

MARINARA Tomato Sauce, Garlic, Oregano, Basil 17

MARGHERITA Tomato Sauce, Mozzarella, Basil 20

DIAVOLA Tomato Sauce, Spicy Salami, Mozzarella, Basil 24

PARMA Tomato Sauce, Mozzarella, Parma Prosciutto, Basil 26

CAPRICCIOSA Tomato Sauce, Mozzarella, Artichoke Hearts, Mushroom, Ham and Basil 24

5 FORMAGGI Mozzarella, Smoked Mozzarella, Gorgonzola, Emmental, Pecorino Basil 24

PIZZE GOURMET

PORCINI E SALSICCIA Mozzarella, Porcini Mushroom, Sausage, Basil 28

REALE Tomato Sauce, Mozzarella, Smoked Mozzarella, Ricotta, Parma Prosciutto, Basil 26

QUATTRO STAGIONI Tomato Sauce, Mozzarella, Mushroom, Artichoke, Sweet Salami, Ham, Black Olives, Basil 25

SUPREMA (Meat Lover) Tomato Sauce, Mozzarella, Mini Meatballs, Sausage, Italian Bacon, Basil 26

SALSICCIA & FRIARIELLI Mozzarella, Broccoli Rabe, Sausage, Basil 24

ALLA CAPRESE Tomato Sauce, Cherry Tomatoes, Bufala Mozzarella, Basil 28

CALZONI

RIPIENONE Calzone Stuffed w/Ricotta, Mozzarella, Smoked Mozzarella, Sweet Salami, Tomato Sauce and Basil 25

CORNETTO DI BUFALA Calzone Stuffed w/Ricotta and Mozzarella, Garnished w/Parma Prosciutto, Arugula, Cherry Tomatoes, Shaved Parmigiano Cheese and Basil 25

SIGNATURE CALZONE CACIO E PEPE

Home-Made Spaghetti with Creamy DOP Pecorino Cheese and Tellicherry Black Pepper 30

MAIN COURSES

OSSOBUCCO Braised Veal Shank in a Rich Red Wine Stock and Onion Served with Truffle Potato Puree 50

• Add Risotto Milanese 30

VEAL MILANESE Panko Coated Veal, Served w/Arugula, Cherry Tomatoes and Saffron Aioli 55

FILET MIGNON 8 oz Grass Fed Tenderloin Cut served W/ Porcini Mushrooms in a Creamy Sauce of Worcestershire Sauce, Butter, Salt and Pepper 55

BRANZINO ALL ACQUA PAZZA Mediterranean Seabass Stewed in a Tasty Salty Water Broth Enriched W/Garlic, Tomatoes and Parsley 48

SIDES

BRESAOLA Cured Beef Tenderloin, Arugula, Shaved Parmesan 15

PATATE AL FORNO Baked Potatoes, Garlic, Olive Oil, Rosemary 10

PARMA PROSCIUTTO CRUDO 24 months 14

FRIARIELLI Slow Cooked Broccoli Rabe, Garlic, Olive Oil 15

HOUSE SALAD Mixed Salad, Balsamic Vinaigrette 12

STEAK FRIES • Regular 9 • Truffle 14 • Creamy Pecorino Cheese 12

For party of 6 people or more, 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.