

CASA BUFALA

MIAMI SPICE 2023 - DINNER 45\$
DINING EXPERIENCES WITH A DASH OF SPICE

3-COURSE MENU (1 APPETIZER, 1 ENTRÉE, 1 DESSERT)

APPETIZER

BURRATA

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

CALAMARI FRITTI

Lightly Fried Calamari and Vegetables, Served with Marinara Sauce

TARTARE DI TUNA

Finely Chopped Raw Sushi Grade Tuna Combined w/ Lemon, Avocado, Sun-dried Cherry Tomatoes and Saffron Mayonnaise

ENTREE

LOBSTER GNOCCHI

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

SIGNATURE CALZONE CACIO E PEPE

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

OSSOBUCO

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

PIZZA ALLA CAPRESE

Tomato Sauce, Cherry Tomatoes, Bufala Mozzarella, Basil

DESSERT

TIRAMISU

Homemade Original Tiramisu Recipe Made W/ Mascarpone Cheese and Espresso

BABA

Delicious Sponge Cake Soaked in a Sticky Citrus-Scented Boozy Syrup with Whipped Cream

PASTIERA



Typical Neapolitan Cake Made with Buckwheat and Ricotta Cheese

WINE

RED

AMARONE DELLA VALPOLICELLA 'ZENI' 2019			25	100
BAROLO 'TENUTE NEIRANO' 2018			21	80
SASSARELLO SUPER TUSCAN 'LA LECCIAIA'			17	40

WHITE

GAVI DI GAVI CONTI SPERONI 2022			13	45
SAUVIGNON BLANC 'DUCKHORN' 2022			19	60
PINOT GRIGIO 'TUNELLA' 2021			19	65

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.

CASA BUFALA

MIAMI SPICE 2023 - DINNER 60\$
DINING EXPERIENCES WITH A DASH OF SPICE

3-COURSE MENU (1 APPETIZER, 1 ENTRÉE, 1 DESSERT)

APPETIZER

BURRATA

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

VITELLO TONNATO

Cold Sliced Veal, Cooked at Low Temperature Covered W/Creamy Tuna Sauce and Fried Capers

POLPO BRASATO

Grilled Octopus over Arugula, Confit of Cherri Tomatoes, Kalamata Olives

ENTREE

LINGUINE CON TARTARE DI BRANZINO

Made w/ Raw Mediterranean Branzino Tartare Tossed in a Lemon, Lime and Orange Sauce

BRANZINO ALL'ACQUA PAZZA

Mediterranean Seabass Stewed in a Tasty Salty Water Broth Enriched W/Garlic, Tomatoes and Parsley

SPAGHETTI ALLA CARBONARA AND TRUFFLE

Sauce of Raw Beaten Eggs, Accentuated w/Crisp Bits of Guanciale, Sprinkled with Pecorino Romano, Parmesan, Black Pepper and Truffle Carpaccio

FILET MIGNON

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

DESSERT

TIRAMISU

Homemade Original Tiramisu Recipe Made W/ Mascarpone Cheese and Espresso

TARTUFO AL PISTACCHIO

Martinucci Pistachio Ice Cream and Almonds W/ Pistachio Topping, all wrapped in Pistachio Grains

CANNOLI



Tube Shaped Italian Pastry Filled with Sweet Cream, Ricotta Cheese, Orange, Lemon, Chocolate Sprinkles or Pistachio

WINE

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