

**CASA
BUFALA**
TRADIZIONI DI FAMIGLIA

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MIAMI SPICE 2023 - LUNCH 35\$
DINING EXPERIENCES WITH A DASH OF SPICE

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

APPETIZER

TARTARE DI MANZO

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

TARTARE DI TUNA

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

PARMIGIANA DI MELANZANE

Baked Sliced Eggplant Layered w/ Cheese
Parmesan, Mozzarella and Tomato Sauce, Basil.
Classic Neapolitan Recipe

ENTREE

SPAGHETTI ALLE VONGOLE

Made w/Clams Tossed in a Garlic, Extra Virgin
Olive Oil and White Wine Sauce

SEARED TUNA SALAD

Arugula, Cilantro, Cherry Tomato, Cucumber,
Scallion, Sesame Seeds Lemon Vinaigrette

PIZZA PARMA

Tomato Sauce, Mozzarella, Parma Prosciutto, 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

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.