

FRATELLI LA BUFALA

Main Menu

Antipasti

BURRATA Burrata Cheese served W/Cherry Tomatoes Over a Bed of Arugula 23.⁹⁵ • add Parma Prosciutto 10 • add Truffle Oil 3

CALAMARI FRITTI Fried Calamari and Vegetables, W/ Marinara Sauce 21.⁹⁵ • add Shrimp (4p) 6 • add Shrimp (6p) 8

BRUSCHETTE Sliced House-made Bread W/ diced Tomatoes, Dried Kalamata Olives and Garlic Oil 15.⁹⁵

POLPETTE AL SUGO DI POMODORO Classic Homemade Meatballs 17.⁹⁵

VITELLO TONNATO Cold Sliced Veal, Cooked at Low Temperature Covered W/Creamy Tuna 21.⁹⁵

PARMIGIANA DI MELANZANE Neapolitan Recipe 18.⁹⁵ • **Ask for Vegan**

POLPO BRASATO Grilled Octopus Over Slice of Vine-Ripened Tomatoes W/ Cherry Tomatoes Confit, Pesto and Pink Sauce 25.⁹⁵

CARPACCIO DI MANZO Marinated Beef Carpaccio Served W/ Shaved Parmesan and Cherry Tomatoes, Over a Bed of Arugula 21.⁹⁵ • add Sliced Fresh Mozzarella 5 • add Truffle Oil 3

MOZZARELLA IN CARROZZA Fried Fresh Mozzarella Served W/ Marinara Sauce and Basil 17.⁹⁵

MINISTRONE SOUP Our Classic Recipe 11.⁹⁵

SIGNATURE FOCACCIA 8.⁹⁵ • **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 23.⁹⁵

GNOCCHI Ricotta Cheese Gnocchi Served W/ Fresh Mozzarella in a Fresh Tomato Sauce W/ Cherry Tomatoes and Basil 21.⁹⁵

TONARRELLI CACIO E PEPE Home-made Square Spaghetti W/ Creamy Pecorino Cheese and Black Pepper 21.⁹⁵

PAPPARDELLE PORCINI E SALSICCIA Sauteed Porcini Mushrooms, Creamy Champignon Mushrooms, Sausage (Italian Style), Cheese, Garlic, Parsley and Thyme 23.⁹⁵ • add Truffle Oil 3 • add Truffle Carpaccio Slice 5

SPAGHETTI ALLA CARBONARA Egg Sauce, Guanciale, Parmesan Cheese, Pecorino Romano Cheese and Black Pepper 23.⁹⁵

TRUFFLE RAVIOLI Homemade Ravioli Filled W/ Pear & Gorgonzola Cheese in a Creamy Cacio e Pepe Truffle Sauce 31.⁹⁵

TAGLIATELLE ALLA BOLOGNESE W/ our unique Signature Beef Bolognese Sauce 22.⁹⁵

SPAGHETTI ALLE VONGOLE Made W/ Clams Tossed in a Garlic Extra Virgin Olive Oil and White Wine Sauce 27.⁹⁵

LINGUINE AI FRUTTI DI MARE Shrimps, Calamari and Mussels, Fresh Cherry Tomatoes in Tomato Sauce 29.⁹⁵

FETTUCCINE MARI E MONTI Sautéed Mushroom, Calamari and Shrimps, Fresh Cherry Tomatoes in Tomato Sauce 23.⁹⁵

SPAGHETTI MEATBALLS Fresh Tomato Sauce W/ Meatballs, Cherry Tomatoes, Basil and Extra Virgin Olive Oil 21.⁹⁵

Main Courses

CHICKEN SCALOPPINE in Lemon-Caper Sauce W/ Spinach 23.⁹⁵ **VEAL** +8

SALMONE GRIGLIATO Wild Grilled Fresh Salmon W/ Roasted Fingerling Potatoes 31.⁹⁵

CHICKEN MILANESE Crispy-Panko Fried Breast Chicken Breast Served W/ Arugula, Shaved Parmesan and Cherry Tomatoes 25.⁹⁵

MEDITERRANEAN BRANZINO Grilled Butterfly Branzino W/ Roasted Potatoes and Tartara Sauce 37.⁹⁵

Sides

BRESAOLA Cured Beef Tenderloin, Arugula, Shaved Parmesan 13.⁹⁵

PATATE AL FORNO Baked Potatoes, Garlic, Olive Oil, Rosemary 9.⁹⁵

PARMA PROSCIUTTO CRUDO 9.⁹⁵

FRIARIELLI Slow Cooked Broccoli Rabe, Garlic, Olive Oil 13.⁹⁵

HOUSE SALAD Mixed Salad, Balsamic Vinaigrette 11.⁹⁵

STEAK FRIES Regular 7.⁹⁵ • Cacio & Pepe 9.⁹⁵ • Truffle 11.⁹⁵

Pizze Gourmet

SUPER MARGHERITA Tomato Sauce, Double Mozzarella, Ricotta Crust 24.⁹⁵

QUATTRO STAGIONI Tomato Sauce, Mozzarella, Mushroom, Artichoke, Sweet Salami, Ham, Black Olives 21.⁹⁵

SUPREMA (MEAT LOVER) Tomato Sauce, Mozzarella, Mini Meatballs, Sausage, Italian Bacon, Ham 24.⁹⁵

PORCINI E SALSICCIA Mozzarella, Porcini Mushroom, Sausage 24.⁹⁵

TARTUFATA Smoked Mozzarella, Speck, Salsa Tartufata 25.⁹⁵

PIZZA CARBONARA Egg Sauce, Guanciale, Parmesan Cheese, Pecorino Romano Cheese and Black Pepper 25.⁹⁵

CASARA Mozzarella, Stracchino Cheese, Parma Prosciutto, Arugula 21.⁹⁵

DELICATA Mozzarella, Smoked Mozzarella, Arugula, Cherry Tomatoes Confit, Shaved Parmesan Cheese 21.⁹⁵

MORTAZZA Mozzarella, Mortadella, Stracciatella, Cracked Pistachios 24.⁹⁵

CALABRISELLA Mozzarella, Spicy Salami, 'Nduja Sausage, Jalapeno 19.⁹⁵



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 12.⁹⁵

NAPOLI Tomato Sauce, Anchovies, Capers (without Cheese) 18.⁹⁵

MARGHERITA Tomato Sauce, Mozzarella and Basil 16.⁹⁵

CAPRICCIOSA Tomato Sauce, Mozzarella, Artichoke Hearts, Mushroom, Ham 20.⁹⁵

DIAVOLA Tomato Sauce, Spicy Salami, Mozzarella 19.⁹⁵

PARMA Tomato Sauce, Mozzarella, Parma Prosciutto 21.⁹⁵

PIZZA PARMIGIANA Tomato Sauce, Mozzarella and our Signature Parmigiana 23.⁹⁵

REALE Tomato Sauce, Mozzarella, Smoked Mozzarella, Ricotta, Parma Prosciutto 23.⁹⁵

ALLA CAPRESE Tomato Sauce, Slice of Vine-Ripened Tomatoes, Mozzarella and Bufala Mozzarella 24.⁹⁵

CONTADINA Tomato Sauce, Mozzarella, Eggplant, Zucchini, Champignon Mushrooms 19.⁹⁵

5 FORMAGGI Mozzarella, Smoked Mozzarella, Gorgonzola, Emmental, Pecorino and Basil 19.⁹⁵

CASERTANA Mozzarella, Broccoli Rabe, Sausage 19.⁹⁵

Calzoni

RIPIENONE Calzone Stuffed with Ricotta, Smoked Mozzarella, Sweet Salami, Tomato Sauce 21.⁹⁵

CORNETTO DI BUFALA Calzone Stuffed with Ricotta and Mozzarella, garnished with Parma Prosciutto, Arugula, Cherry Tomatoes Confit, Shaved Parmigiano Cheese 23.⁹⁵

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 19.⁹⁵

BUFALA CAPRESE Mozzarella di Bufala, Tomato, Basil, Olive Oil 21.⁹⁵

MEDITERRANEAN Mixed Salad W/ Fresh Mozzarella, Cherry Tomatoes, Black Kalamata Olives and Dressing Basil Pesto 17.⁹⁵

CAESAR Romaine Lettuce, Shaved Parmesan Cheese, Crutons and Caesar Dressing 15.⁹⁵

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

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

ROMULO

OTTAVA RIMA

GRAN CRU

RIGOLETTO

SIBILIANA ORGANIC

COL BEATO

CANTINE BOVE

RIALTO

CASALCOLLE

POGGIO PASANO

WINE

MALBEC

SUPER TUSCAN

PINOT NOIR

CHIANTI

NERO D'AVOLA

MERLOT

MONTEPULCIANO D'ABRUZZO CABERNET

SAUVIGNON

PINOT NOIR

PRIMITIVO

BOTTLE

46.95

59.95

39.95

39.95

46.95

53.95

41.95

57.95

59.95

56.95

GLASS

12.00

12.00

12.00

12.00

12.00

12.00

12.00

12.00

12.00

12.00

Red Premium

ANTONUTTI

TINAZZI

ORIGO

CASTELLO ROMITORIO

CASTELLO ROMITORIO

SORDO

COLLOO SORBO

CABERNET SAUVIGNON

VALPOLICELLA RIPASSA

SUPER TUSCAN

MORELLINO DI SCANSANO

MORELLINO DI SCANSANO

NEBBIOLO D'ALBA

ROSSO DI MONTALCINO

59.95

64.95

54.95

59.95

59.95

79.95

74.95

14.00

15.00

13.00

14.00

14.00

White Classic

COLLI EUGANEI

SIBILIANA Organic

RUSSOLO

DE FALCO

ZANATTA

PINOT GRIGIO DELLE VENEZIE

CHARDONNAY

SAUVIGNON BLANC

FALANGHINA

VERMENTINO DI SARDEGNA

41.95

49.95

64.95

59.95

56.95

12.00

12.00

12.00

12.00

12.00

White Premium

CA' DE' ROCCHI

ANTONUTTI

MONCHERO CARBONE

PINOT GRIGIO

SAUVIGNON BLANC

GAVI DI GAVI

59.95

59.95

65.95

14.00

14.00

15.00

Sparkling and Rosè

LA MATOTA

IL FEUDO

GRATI

RIALTO

MOSCATO

PROSECCO BRUT

ROSÈ TOSCANA IGT

PROSECCO ROSÈ

42.95

39.95

39.95

44.95

12.00

12.00

12.00

12.00

House Speciality Drinks

BELLINI 10

*

MIMOSA 10

*

ROSSINI 10

*

VENEZIA 10

*

SANGRIA 13

*

MY SPRITZ 13

BEER

PERONI

CORONA

STELLA ARTOIS

8

8

9

DRINKS

COKE

DIET COKE

FANTA

4

4

4

SPRITE

ICED TEA

ORANGE JUICE

4

4

4

CRANBERRY

JUICE

PEACH JUICE

4

4

4

WATER

SAN PELLEGRINO

PANNA

9

9