

# CASA BUFALA

**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.

# 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

### 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.