

antipasti

for the table

ITALIAN OLIVES 7.

BUFFO BREAD

rosemary & sea salt forno bread,
parmigiano-reggiano 5.

ARANCINI

crispy saffron risotto balls stuffed
with mozzarella, tomato passata,
parmigiano-reggiano 10.

MEATBALLS

three all-beef meatballs, black pepper
ricotta, pecorino romano 13.

CALAMARI FRITTI

red lentil crust, lemon,
banana pepper aioli 13.

GRILLED CALAMARI

capers, lemon, olives, tomato,
italian lentils, brown butter 15.

SALUMI PLATE

porchetta, prosciutto di parma,
mortadella, mixed pickles 15.

FRUTTI DI MARE

chilled octopus, tuna confit, clams,
anchovies, peppers, olives 15.

insalate

ARUGULA

parmigiano-reggiano,
aged balsamic dressing 11.

ROMAN CAESAR

baby gem & butter lettuce,
chopped egg, focaccia croutons 14.

VEGANO

chickpea & italian bean salad,
arugula, soft herbs, mixed nuts,
citrus dressing 12.

FENNEL & ORANGE

cherry tomatoes, fennel pollen 14.

BEEFSTEAK TOMATO CAPRESE

fior di latte, fresh basil,
arugula pesto, aged balsamic 15.
substitute with burrata 7.

BEEF CARPACCIO

shaved organic beef tenderloin,
parmigiano-reggiano,
romanesco, capers 19.

zuppa

MINISTRONE

green vegetables, pesto,
italian beans 7./9.

ZUPPA DEL GIORNO

seasonally inspired 7./9.

bruschetta

four pieces

TOMATO & BASIL

whipped black peppercorn ricotta 10.

FUNGHI FONDUTA

wild mushrooms, mascarpone,
pecorino romano 11.

CHICKEN LIVER PARFAIT

toasted pistachios, orange zest 10.

pizze

MARGHERITA

fior di latte, tomato passata,
blistered tomatoes, basil, olive oil 16.
add pepperoni 5.
add marinated chicken 7.

NAPOLI

tomato passata, anchovies, bocconcini,
mixed italian olives 18.

PROSCIUTTO

arugula, fior di latte, blistered
tomatoes, prosciutto di parma 20.

FUNGHI BLANCO

mixed local mushrooms, black pepper
béchamel sauce, mushroom crudo,
fior di latte, rosemary 19.

BOLOGNA

fior di latte, tomato passata,
blistered tomatoes, pistachios,
shaved mortadella 19.

ANATRA

duck confit, pink lady apples,
fior di latte, rosemary honey,
endive, béchamel sauce 20.

THE BUFFO

whole burrata, tomato passata,
parmigiano-reggiano,
extra virgin olive oil 25.

housemade pastas & risotto

PIMENTO PENNE

red pepper pasta, rosé sauce,
fresh basil, parmigiano-reggiano 15.

MACCHERONI BOLOGNESE

beef & pancetta ragù, chianti,
parmigiano-reggiano, parsley 18.

LINGUINE CARBONARA

pancetta, black pepper, egg yolk,
parmigiano-reggiano 18.

SPAGHETTI POMODORO

italian tomato, fresh basil 15.
add gulf shrimp 8.

add meatball 8.

add marinated chicken 7.

CAPUNTI NERO

squid ink pasta, calamari,
tomato, chilies, tuscan olives,
focaccia crumbs 18.75

LASAGNE

beef & pancetta ragù, parma ham,
tomato béchamel sauce, mozzarella,
parmigiano-reggiano 23.

PORK CAPPELLACCI

braised pork, cappuccino &
celery purée, pickled onion,
green oil, pork jus 25.

RISOTTO NERO

confit squid, shrimp, grilled octopus,
clams, charred onion & samphire 24.

pollo, pesce, carne

CHICKEN PARMESAN

mascarpone, ricotta, focaccia crumbs,
pecorino romano, rapini, penne
with tomato & basil passata 24.

STEAMED MUSSELS

san marzano tomato sauce,
fresh basil, grilled bread 21.

BRANZINO

seared filet of branzino, swiss chard,
risotto nero, poached egg 27.

WILD SALMON

radicchio, shaved apples,
rainbow chard, shaved fennel,
roasted hazelnuts, brown butter 28.

GRILLED FLANK STEAK

sicilian caponata, rapini,
gremolata, oregano jus,
fried fingerling potatoes 28.

8OZ STRIP LOIN

sicilian caponata, rapini,
gremolata, oregano jus,
fried fingerling potatoes 33.

BISTECCA FOR TWO

28oz roast porterhouse, rosemary,
extra virgin olive oil, garlic,
dressed greens, polenta 70.

bambino

for children 12 & under only

**HOUSEMADE SPAGHETTI &
TOMATO SAUCE**

parmigiano-reggiano, olive oil 8.

CHICKEN FINGERS

parmesan & breadcrumb
crusted chicken fingers,
marinara dipping sauce 9.

PEPPERONI PIZZA

mozzarella, tomato sauce 13.

dolce

ESPRESSO PANNA COTTA

chocolate almond biscotti crumb,
grand marnier chantilly,
confit orange 9.

TIRAMISU CANNOLI

three cannoli with chocolate, espresso,
mascarpone & pistachios 9.

FLOURLESS CHOCOLATE CAKE

hazelnut sabayon 10.

GELATO

three scoops of vanilla,
strawberry or chocolate 8.

GORGONZOLA D.O.P.

chestnut honey, fennel pollen, crostini 10.

ROLLING IN DOUGH

Honouring traditional Italian cooking techniques, all of our
breads, doughs, and pastas are freshly made in-house.

BUFFO GRUPPO

Break bread with family and friends! Buffo offers family
style menus for groups of eight or more. For corporate
and social events, we feature two large private dining
rooms that are perfect for any gruppo.

V vegetarian

Ask us about gluten-free options.

Please make us aware of any food allergies, as there may be ingredients that are not listed.