

## ANTIPASTO

<b>Bruschetta</b>	v	14
Woodfired bread with tomato bruschetta mix		
<b>Arancini Bolognese</b>		20
Classic rice balls with slow cooked pork & beef ragu` with mozzarella cheese		
<b>Zucchini Flowers</b>	v	20
Filled with four cheeses & deep fried		
<b>Calamari Fritti</b>		20
Floured & lightly fried calamari, seasoned with salt & pepper		
<b>Tuna Carpaccio</b>		22
Thinly sliced tuna with a touch of chilli & soy drizzled with extra virgin olive oil, served with crostini		
<b>Garlic Prawns</b>		23
Shelled king prawns, sautéed in cherry tomatoes, garlic & chilli. Served with wood-fired bread		

## SOMETHING TO SHARE

<b>Prosciutto Burrata – serves 2</b>	24
Freshly sliced Parma prosciutto & a burrata mozzarella, served with focaccia	
<b>Tagliere La Bufala – serves 2</b>	44
Sharing platter of prosciutto, salami, mortadella, double smoked ham, Italian cheeses & olives. Served with focaccia	
<b>Grande Tagliere – serves 4</b>	88
Large sharing platter of prosciutto, salami, mortadella, double smoked ham, Italian cheeses, olives, classic arancini & calamari fritti. Served with gnocco fritto & focaccia	

## FOCACCE

<b>Focaccia Aglio</b>	v	9
Wood-fired focaccia with olive oil & garlic		
<b>Add cheese</b>		+3
<b>Focaccia Burrata</b>	v	19
Focaccia with cherry tomatoes, rocket & topped with a fresh burrata mozzarella		

## FROM THE GRILL

<b>250g Angus Fillet</b>	45
Served with roasted potatoes & your choice of Mushroom, Pepper or Diane sauce	
<b>Salmon Fillet</b>	37
Served with seasonal vegetables	

## PASTA

<b>Penne Arrabbiata</b>	v	18
Penne pasta in napolitana & chilli sauce		
<b>Spaghetti Amatriciana</b>		24
Spaghetti in tomato sauce with pancetta & pecorino cheese		
<b>Spaghetti Carbonara</b>		24
Spaghetti in creamy egg sauce with crispy pancetta, pecorino cheese & cracked pepper (does not contain cream)		
<b>Tagliatelle Bolognese</b>		25
Tagliatelle in slow cooked pork & beef ragu`		
<b>Spaghetti alle Vongole</b>		30
Spaghetti tossed with clams, white wine, garlic, olive oil, chilli, & fresh parsley		
<b>Spaghetti Marinara</b>		32
Spaghetti with fresh local prawns, calamari, clams, cherry tomatoes, garlic, olive oil, chilli & fresh parsley		
<i>Gluten Pasta option: Penne or Spaghetti</i>		+5

## FILLED PASTA

<b>Tortellini Boscaiola</b>	27
Veal filled tortellini in a creamy mushroom & pancetta sauce	
<b>Ravioli Napoletana</b>	25
Beef filled ravioli in a classic napolitana sauce & topped with pecorino cheese	

## GNOCCHI MADNESS

<b>Gnocchi La Bufala</b>	v	24
Napoletana sauce & buffalo mozzarella		
<b>Gnocchi Pesto</b>	v	24
Fresh basil, pine nuts, extra virgin olive oil & shaved parmesan		
<b>Gnocchi Speck</b>		25
Creamy sauce with fontina cheese & crispy speck		
<b>Gnocchi Bolognese</b>		25
Pork and veal slow cooked ragu		
<b>Gnocchi ai Quattro Formaggi</b>	v	26
Creamy four cheese sauce – fontina, mascarpone, parmesan & gorgonzola		
<b>Gnocchi Burrata</b>	v	26
Napoletana sauce topped with a fresh burrata mozzarella		
<b>Gnocchi Tartufo</b>	v	28
Creamy mushroom sauce with truffle paste		
<b>Gnocchi Gamberi</b>		30
Napoletana sauce sautéed with diced fresh king prawns with a dash of cream & parsley		
<b>Gnocchi Marinara</b>		32
Prawns, calamari, clams, cherry tomatoes, garlic, olive oil, chilli & fresh parsley		

## PIZZEROSSE

33cm

SAN MARZANO TOMATO BASE

<b>Margherita</b>	v	<b>19</b>
Fior di latte cheese & basil		
<b>Napoli</b>		<b>23</b>
Olives, anchovies, oregano & fior di latte cheese		
<b>Diavola</b>		<b>23</b>
Salami, chilli & fior di latte cheese		
<b>Capricciosa</b>		<b>25</b>
Double smoked ham, mushrooms, artichokes, olives & fior di latte cheese		
<b>Bufala</b>	v	<b>25</b>
Buffalo Mozzarella & basil		
<b>Vegetariana</b>	v	<b>25</b>
Grilled zucchini, potatoes, red capsicums & fresh basil		
<b>Prosciutto</b>		<b>26</b>
Rocket & shaved parmesan topped with freshly sliced Parma prosciutto		
<b>Calabria</b>		<b>26</b>
Nduja (spicy salami paste), salami, smoked mozzarella, black pepper & fior di latte cheese		
<b>Gnomo</b>		<b>26</b>
Porcini Mushrooms, Italian sausage, gorgonzola cheese & fior di latte cheese		
<b>Campagnola</b>		<b>26</b>
Italian Meat Lovers – ham, salami, sausage & fior di latte cheese		
<b>Burrata</b>		<b>28</b>
Burrata mozzarella & fior di latte cheese, topped with freshly sliced Parma prosciutto		
<b>Bufala e Prosciutto</b>		<b>28</b>
Buffalo mozzarella & basil topped with freshly sliced Parma prosciutto		

## PIZZE VEGANE

VEGAN OPTIONS

<b>Vegana Rosso</b>	v	<b>23</b>
Potatoes, pesto, porcini mushrooms & San Marzano tomato base		
<b>Vegana Bianca</b>	v	<b>22</b>
Mushrooms, artichokes, olives & cherry tomatoes		
<b>Vegana Special</b>	v	<b>23</b>
Rapini broccoli, zucchini, olives & San Marzano tomato base		
<b>Calzone Vegano</b>		
Potatoes, artichokes, zucchini & San Marzano tomato filling		

Gluten Free Base available  
+5

## PIZZE BIANCHE

33cm

WHITE BASE - NO TOMATO

<b>Salciccia Friarielli</b>		<b>25</b>
Italian sausage, rapini broccoli & fior di latte cheese		
<b>Scamorza Patate Pancetta</b>		<b>25</b>
Potatoes, pancetta & smoked mozzarella		
<b>Quattro Formaggi</b>	v	<b>25</b>
Smoked mozzarella, gorgonzola, parmesan & fior di latte cheese		
<b>Genovese</b>		<b>25</b>
Potatoes, Italian sausage, pesto base & fior di latte cheese		
<b>Speck and Fontina</b>		<b>26</b>
Smoked prosciutto, fontina cheese & fior di latte cheese		
<b>Calabrisella</b>		<b>26</b>
Scamorza, fior di latte cheese, nduja, salami, chilli & fresh basil		
<b>Tartufo</b>		<b>28</b>
Porcini mushrooms, truffle oil & fior di latte cheese, topped with freshly sliced prosciutto		
<b>Gamberi</b>		<b>28</b>
Prawns, cherry tomatoes, pesto base & fior di latte cheese		
<b>Rustica</b>		<b>28</b>
Porcini mushrooms, Italian sausage, gorgonzola, prosciutto & fior di latte cheese		
<b>Mortadella</b>		<b>28</b>
Ricotta & fior di latte cheese, topped with freshly sliced mortadella & pistachio		

## CALZONI

FOLDED PIZZA

<b>Calzone Classico</b>		<b>24</b>
Salami, fior di latte cheese & San Marzano tomato		
<b>Calzone Cotto</b>		<b>26</b>
Double smoked ham, buffalo ricotta, fior di latte cheese & San Marzano tomato		
<b>Calzone Bufala</b>		<b>26</b>
Ricotta, Italian sausage, fior di latte cheese & San Marzano tomato		

Our pizzas are made using stone ground Type 1 flour, extra virgin olive oil and San Marzano tomatoes. Our Type 1 stone-ground flour retains natural elements of wheat husks, therefore making it higher in fibre and easier to digest.

Our pizza dough is naturally risen for 48 hours, 100% handmade, stretched and cooked the Neapolitan way in our wood-fire oven

## BURGERS

SERVED ON A BRIOCHE BUN WITH A SIDE OF FRIES

<b>Easy Cheesy</b>	18
Prime cut beef patty, American cheese, pickles, tomato ketchup & mustard	
<b>Freeken Chicken</b>	18
Grilled free-range chicken breast, lettuce tomato and mayo	
<b>Chook Chook Boom</b>	18
Southern fried chicken, spicey mayo slaw, pickles & American cheese	
<b>Bacon My Heart</b>	20
Prime cut beef patties, maple bacon, American cheese & special bacon sauce	
<b>Double Impact</b>	20
Prime cut beef patties, lettuce, tomato, American cheese, pickles & La Bufala special sauce	
<b>Sir Truffelot</b>	20
Prime cut beef patty, crispy prosciutto, tomato, rocket, grated truffle pecorino & truffle aioli	

## CONTORNI

SIDES

<b>Rucola Salad</b>	v	17
Rocket, pear, gorgonzola salad with balsamic dressing		
<b>Insalata Mista</b>	v	12
Mixed leaf salad, tomatoes with olive oil & balsamic dressing		
<b>Loaded Fries</b>	v	10
Crispy shoestring fries topped with truffle aioli & grated parmesan cheese		
<b>Fries</b>	v	6
Crispy shoestring fries		

## KNOW YOUR CHEESE

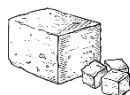
### BUFALA MOZZARELLA

Italian mozzarella made from the milk of water buffalo



### FIOR DI LATTE

Plump cow's milk mozzarella from the region of Campania



### BURRATA

Solid outer shell mozzarella, with soft stracciatella & cream inside



### PARMESAN

Hard, granular, cow's milk cheese, aged 12-36 months



## LUNCH SPECIALS

ONLY AVAILABLE MONDAY TO FRIDAY  
12pm to 3pm

<b>Tuna Salad</b>	17
Mixed leaf salad, tuna, buffalo mozzarella, tomatoes & mayonnaise dressing	
<b>Chicken Pumpkin Salad</b>	18
Mixed leaf salad with grilled chicken, pumpkin, feta cheese & a Dijon mustard dressing	
<b>Chicken Caesar Salad</b>	18
Cos lettuce, grilled chicken, croutons, shaved parmesan & homemade Caesar dressing	
<b>Pasta of The Week</b>	17
<b>Pizza of The Week</b>	17

# B

LA BUFALA

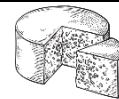
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**NO SPLIT BILLS** Most cards welcome

### GORGONZOLA

Buttery, crumbly & salty, with a "bite" from its blue veining



### FONTINA

Semisoft cow's cheese with a gentle buttery, nutty flavour



### SMOKED SCAMORZA

Smoked mozzarella-like cheese made from cow's milk



### RICOTTA

Ricotta curds are creamy white & slightly sweet in taste



v = Vegetarian Options