

## Per cominciare

### La bufalata

buffalo mozzarella (125 gr), served with fresh seasonal vegetables\*

**euro 9,95 (for 1) euro 17,50 (for 2)**

### Il gran piatto di bufala

buffalo mozzarella, mixed cheese and variety of salamis

**euro 12,50 (for 1) euro 19,50 (for 2)**

### Mozzarella impanata alla caprese e mirtillo rosso

fried mozzarella slices coated in breadcrumbs served with slices of tomato and cranberry sauce

**euro 9,50**

### La mozzata

buffalo mozzarella (500 gr) with fresh cherry tomatoes and rocket salad

**euro 19,50**

### Lo zuccotto di melanzana

aubergine filled with bufala ricotta cream seasoned with majoram served with tomato coulis and cacio bufala shavings

**euro 10,95**

### Cuscino di formaggio feta con miele

fried feta cheese wrapped in phyllo pastry with honey and sesame seeds

**euro 10,95**

### Il cuoppo tradizionale

deep fried mix of croquettes\*, riceballs\* and dough balls\*

**euro 8,95**

### Parmigiana di melanzane

layers of baked aubergines, tomato and mozzarella

**euro 10,50**

## La Pasta e le zuppe

### Paccheri

with vegetables, smoked mozzarella and cherry tomato sauce

**euro 10,50**

### Rigatoni alla contadina

rigatoni pasta with white beans, bacon rosemary and sage in tomato sauce

**euro 11,50**

### Pappardelle

with buffalo meat ragu (bolognese style)

**euro 10,95**

### Spaghetti al pomodoro

tomato sauce spaghetti Napoli style

**euro 9,50**

### Cannellone colorato e parmigiana di melanzane

cannellone (homemade egg pasta tube coloured with basil and pumpkin) filled with Neapolitan ragu and ricotta chesse garnished with mozzarella, served with eggplant (parmigiana)

**euro 11,50**

### Farfalle al salmone

bowtie shaped pasta with smoked salmon and cream

**euro 10,95**

### Risotto alla pescatora

risotto with seafood\*

**euro 11,50**

### Penne al pistacchio e speck

penne pasta with ground pistacchio and smoked ham cream sauce

**euro 11,50**

### Gnocchi

homemade ricotta gnocchi with cherry tomato sauce, basil and mozzarella

**euro 10,95**

### Risotto ai funghi e radicchio

mushroom risotto and chicory

**euro 10,50**

### Zuppa di farro e lenticchie

spelt and lentils soup with olive pesto sauce

**euro 9,95**

### Zuppa di fave e formaggio di bufala

thick bean soup with buffalo cheese, peas, bacon and roasted croutons

**euro 9,95**

### Minestrone di verdure

fresh vegetable soup

**euro 9,95**

## La Pasta fresca

### Panzerotti con funghi porcini e crema di tartufo

fresh pasta stuffed with wild mushrooms and served in a black truffle cream sauce

**euro 11,50**

### Lunette alle mandorle e ricotta con panna e prosciutto

fresh pasta stuffed with almonds and ricotta cheese served with ham and cream

**euro 11,50**

### Gnocchetti sardi alla norma

fresh gnocchetti, served in aubergine and tomato sauce topped with ricotta salata

**euro 11,50**

### Ravioli di ricotta al burro e salvia

ravioli stuffed with goat cheese and coated in butter and fresh sage

**euro 9,95**

## La Carne dei Fratelli la Bufala

### Mozzarella burger

250 gr buffalo\*\* burger served in a homemade pizza dough bun, slices of mozzarella cheese and onion marmalade served with salad and chips

**euro 14,50**

### L'hamburger di bufalo

grilled burger served with grilled vegetables and fresh salad

**euro 13,50**

### Pollo arrotoato ripieno

chicken breast stuffed with ricotta, spinach and rolled in speck, served on a bed of mashed potato and finished with a demi glace sauce

**euro 17,95**

### Filetto di salmone alla griglia

grilled salmon fillet drizzled with lemon oil dressing

**euro 19,50**

### Scaloppina di vitello al limone

thin slices of milk fed veal cooked in lemon and white wine

**euro 17,95**

### Vitello alla palermitana

thin slices of milk fed veal breaded in herbed breadcrumbs

**euro 18,95**

### Scaloppina di manzo ai funghi

thin beef tenderloin cooked in fresh mushrooms and white wine

**euro 24,50**

### Scelgi il tuo contorno dal "Banco Bufalata"

- a) chips **euro 3,95**
- b) bufalata counter small **euro 4,25**
- c) bufalata counter medium **euro 6,95**
- d) bufalata counter large **euro 10,95**

extra sides of peppercorn or mushrooms sauce **euro 2,50**

## Le Insalatone

### La caprese DOP

buffalo mozzarella, tomatoes, basil, oregano and olive oil

**euro 10,50**

### La antiage

mixed salad, mashed potato, tomatoes, red onions from Tropea, grilled vegetables with buffalo soft cheese

**euro 9,50**

### La vitaminica

rocket, Sorrento lemons, buffalo mozzarella, roasted peppers, croutons and extra virgin olive oil

**euro 9,95**

### La supervista

mixed salad with cous-cous, celery, tomatoes, peas and potatoes served with smoked buffalo cheese

**euro 10,50**

### Insalata greca

tomatoes, olives, onions, slices of cucumber and feta cheese dressed with olive oil and oregano

**euro 11,50**

### La energizzante

mixed salads, boiled eggs, tuna, cherry tomatoes, parmesan shavings with chicken and smoked cheese kebabs

**euro 11,95**

ALL DISH ARE SERVED WITH ROAST POTATOES AND SALAD

FOR EXTRA SIDES OF VEG PLEASE ADD €1.00

### La Caesar Salad

crispy rommaine lettuce, croutons, homemade ceaser dressing, parmesan cheese, grilled chicken breast and cherry tomato

**euro 11,50**

### La purificante

mixed salad with ricotta cheese garnished with vegetables, seasonal fruits, carrots, peas, celery and pesto

**euro 10,50**

### Insalata waldorf

sliced apples, fresh celery, walnuts, raisins served on mixed salad and dressed with mayonnaise

**euro 11,95**

### La mediterranea

mixed salad, smoked mozzarella, tomatoes french beans and basil pesto

**euro 9,95**

## Le Pizze

### Marinara

tomato sauce, garlic and oregano

**euro 9,50**

### Margherita DOP

tomato sauce, mozzarella and basil

**euro 9,75**

### Capricciosa

tomato sauce, ham, artichokes, mushrooms & mozzarella

**euro 11,50**

### Vesuviana

cherry tomato, smoked cheese, black olives & anchovies

**euro 10,50**

### Monachina

tomato sauce, smoked cheese and parmesan

**euro 9,95**

### Genuina

mozzarella, cherry tomato and basil

**euro 9,75**

### Amalfitana

smoked cheese, cherry tomato and rucola

**euro 9,95**

### Camaldolina

smoked cheese, aubergines, zucchini and mozzarella

**euro 10,95**

### Margaritana

tomato sauce, aubergines and mozzarella

**euro 10,50**

### Diavola

tomato sauce, spicy salami, mozzarella and crushed chillies

**euro 10,95**

### Ripieno

closed pizza with ricotta black pepper and mozzarella

**euro 10,50**

### Irpina

ham, mushrooms mozzarella and cream

**euro 10,95**


### Salentina

mozzarella, cream, ricotta and smoked cheese

**euro 10,50**

 Dish that supplies a maximum of 20% of the suggested Kcal daily consumption for men and 27% of the suggested Kcal daily consumption for women

 From a recipe by Rosanna Marziale

 Vegetarian dish

[\*] The items indicated with the asterisk \* could be frozen according to the season and the availability on the market

[\*\*] Buffalo minced meat could contain traces of beef or pork meat

KCAL 230 ca

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# MENÙ TAKE AWAY

## Tropea

cherry tomatoes, tuna and onion  
euro 9,95

## Caprese

buffalo mozzarella 125 gr with raw  
cherry tomatoes, basil, oregano  
euro 10,50

## Tirolese

mozzarella, smoked ham and  
blu cheese euro 10,95

## Ripienone

double dough pizza with mozzarella,  
ricotta, salami napoli and smoked  
cheese  
euro 14,95

## Cornetto di bufala

masdam cheese, mozzarella, parma  
ham, rucola and parmesan shavings  
euro 12,50

## Reale

cherry tomatoes, mozzarella,  
provola, ricotta and Parma ham  
euro 11,95

## Pizza frita

fried pizza with ricotta cheese and  
salami Napoli  
euro 13,95

## Pistacchio e speck

grounded pistacchio, cream  
mozzarella and smoked ham  
euro 12,50

## San Daniele DOP

tomato sauce, mozzarella,  
mushrooms and Parma ham  
euro 12,50

## Tricolore

cherry tomato, mozzarella,  
parma ham, rucola, parmesan  
cheese  
euro 12,50

## Al salmone

smoked salmon, mozzarella,  
cream and caviar  
euro 13,50

## Biancaneve

cream, sweet corn, mozzarella, ham  
euro 11,95

## Gustosa

mashed potato, salami Napoli,  
mozzarella  
euro 11,50

## Mugnanese

mozzarella, fried potato, spicy salami  
euro 11,50

## Calzone farcito

ham, mozzarella, tomato and  
mushrooms and salami Napoli  
euro 11,95

## Focaccia

garlic oil and oregano  
euro 4,95

## Il Dolce e la Frutta

### La ricottina

ricotta cream with a little lemon zest  
and sauce of your choice  
euro 5,50

### La pastiera napoletana

typical Neapolitan homemade cake  
with ricotta and wheat  
euro 5,50

### I cannolini

waffle rolls filled with ricotta cream  
with limoncello and chocolate  
euro 4,95

### La graffa

graffa (dounught) filled with ricotta  
cheese and hazelnut cream  
euro 4,95

### La palla di bufalo

choux filled with ricotta cheese  
topped with dark chocolate  
euro 4,95

### L'occhio di bufalo

chocolate fondant  
euro 5,50

### Panna cotta ai frutti di bosco

custard like vanilla flavoured pudding  
served with fruits of the forest  
euro 4,95

### Rhum Baba

yeast cake saturated in hard liquor  
euro 4,95

**WE DELIVER FROM  
12:00-14:30 / 19:00-22:30  
FOR FREE DELIVERY  
minimum order is €20**

## AREAS

**Bahar ic Caghaq - Madliena - Swieqi -  
Pembroke - st. Julian's - Sliema -  
Msida - Gzira - San Gwann  
Swatar**

**2138 7888**

FLB



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