

## Bufad Fall Menu 2015

### Small Plates and Salads

Antipasti : Seasonal local foods roasted, sautéed, preserved, or however we see fit. Served family-style for two. 13

Burrata : Creamy stracciatella & mozzarella served over roasted Brussels sprouts, toasted pine nuts, Marsala raisins, & crispy pancetta. Finished with chili oil and pangrattato. 13

Kensington Quarters' Grass-Fed Beef Meatball : Stuffed with smoked mozzarella in our slow-cooked tomato sauce. Topped with grated Pecorino Romano. 10

V Shaved Kale & Fall Vegetable Salad : Tossed in a walnut vinaigrette with Asian pear, toasted walnuts, & shaved Pecorino Toscano. 10

Mixed Fall Greens Salad : Roasted butternut squash, local greens, apple butter, & a warm speck & Sherry dressing. Finished with Grana Padano. 12

### Pizzas

Margherita : Uncooked San Marzano tomato sauce, fresh mozzarella, torn basil, & extra virgin olive oil. 13 V

Marinara : Slow-cooked tomato sauce, slivered garlic, fresh oregano, basil, & extra virgin olive oil. 11 V  
Add littleneck clams or anchovies for 3

Sausage : Cacio e pepe, sautéed greens, & our house-made spicy Italian fennel sausage. Finished with Fulvi Pecorino Romano .14

Spaghetti Squash : Slow-cooked tomato sauce, roasted spaghetti squash, chiles, & oregano. Finished with a wood-fired egg, ricotta, & pangrattato. 13

Mushroom : Mixed wild, roasted mushrooms with smoked mozzarella, Taleggio, & Kensington Quarters guanciale. Finished with truffle oil & parsley. 14

Rabbit Ragu : Rabbit, slow-braised with San Marzano tomatoes, fennel, pancetta, & white wine. Finished with grated Grana Padano. 15

### **L'Abbuffata**

*noun*: the binge

Served family-style for \$25 per person