



Our Values always with us



**D
MEND**

flbofarizona.com

[@fratellilabufala_scottsdaleaz](https://www.instagram.com/fratellilabufala_scottsdaleaz)

Per Cominciare

Polpette al sugo \$ 15

USDA grass-fed beef meatballs in Italian tomato sauce topped with DOP Parmigiano cheese and basil

Scugnizzielli \$ 11

Fried pizza sticks served with marinara sauce topped with shredded Parmigiano DOP and basil

Parmigiana in carrozza \$ 16

Fried eggplant parmigiana ball served with tomato sauce, DOP Parmigiano fondue and fresh pesto basil

Le Bruschette FLB \$ 16

(Choose Mix & Match of 3)

- **Classica:** fresh tomato, garlic, basil and EVOO 🌱
- **Caprese:** cherry mozzarella, cherry tomato, basil and EVOO 🌱
- **Vegetariana:** with ricotta cheese, peach jam, caramelized walnuts, cherry tomatoes, basil, EVOO 🌱
- **DOP:** prosciutto di Parma DOP, ricotta cheese, cherry tomatoes, basil, and EVOO
- **Sorrento:** stracciatella cheese, anchovies and chives, EVOO

FLB Chips \$ 9



Homemade potatoes chips topped with DOP provolone cheese fondue served with marinara sauce

Croccantino Caprese \$ 15



Cous-cous deep fried fior di latte mozzarella, fresh tomatoes and EVOO served on a bed of arugula

Mozzarella di Bufala DOP \$ 24



Whole mozzarella di bufala DOP served with rucola salad, cherry tomatoes and prosciutto di Parma DOP

Il Tagliere \$ 22

Chef's selection of imported cold meats and cheeses served with fig jam, olives, giardiniera and homemade focaccia

Fritto Misto \$ 22

Calamari and shrimp lightly fried topped with fried seasonal vegetables and a side of basil cream sauce

FLB Bread \$ 4



Homemade bread served with giardiniera, olives, balsamic and EVOO

Scugnizzielli



Il Tagliere



Parmigiana in carrozza

Le Insalate e la Zuppa

ADD CHICKEN \$ 5.00 ADD SHRIMP \$ 8.00
ADD ANCHOVIES \$ 4.00 ADD GIARDINIERA \$4.00

Mista \$ 12 🌱

Organic spring mix, cherry tomatoes, red onion, feta cheese, pitted olives topped with shaved almonds served and with homemade yogurt dressing

Cesare \$ 12 🌱

Romaine lettuce, homemade croutons topped with shaved DOP Parmigiano served with homemade caesar dressing

Spinaci \$ 12

Organic fresh spinach, caramelized walnuts, crispy Italian pancetta, cherry tomatoes with homemade balsamic dressing

Couscous \$ 13

Couscous tuna salad with diced vegetables, shaved almonds, fresh basil and EVOO

Zuppa del giorno \$ 10 🌱

Daily fresh soup with seasonal vegetables from authentic Italian Chef's recipe

La Bufala Burger

are served with homemade pizza bun, FLB chips and dipping sauce

Arizona Burger \$ 18

Homemade pizza dough bun, grass-fed Angus beef patty, DOP provolone cheese, caramelized onion, arugula and homemade aioli sauce

Polpetta Burger \$ 18

Homemade pizza dough bun with beef meatballs, tomato sauce, rapini, topped with DOP Parmigiano fondue

FLB Burger \$ 18

Homemade pizza dough bun, grass-fed Angus beef patty, with pancetta, cheddar, caramelized onion served with FLB chips

Chicken Burger \$ 17

Homemade pizza dough bun, breaded organic chicken breast, heirloom tomatoes, lettuce and homemade basil aioli

Salsiccia Burger \$ 18

Homemade pizza dough bun, homemade Italian Sausage with smoked mozzarella and friarielli (rapini) served with FLB chips



FLB Burger



Polpetta Burger

🌱 **Vegetarian**

🌶️ **Spicy**

EVOO (Extra Virgin Olive Oil)

DOP (Protected Designation of Origin)

I Primi

Paccheri Vegetariani \$ 18

Paccheri pasta with organic seasonal fresh vegetables, topped with shaved smoked mozzarella and tomato sauce

Pappardelle alla Bolognese \$ 20

Pappardelle pasta with traditional Italian bolognese sauce topped with Parmigiano DOP

Bucatini Caciobufala e Pepe \$ 20

Bucatini pasta in a traditional “cacio e pepe” sauce with fresh black pepper and DOP Caciobufala cheese

Rigatoni Salsiccia e Friarelli \$ 20

Rigatoni pasta with homemade Italian sausage, friarielli (rapini) and red pepper flakes

Spaghetti alla Nerano \$ 20

Spaghetti with fried zucchini and topped with provolone DOP, Parmigiano DOP and EVOO

Spaghetti al pomodorino fresco \$ 18

Pasta with cherry tomatoes, garlic and basil topped with Parmigiano DOP

Gnocchi alla Sorrentina \$ 18

Homemade ricotta gnocchi with tomatoes sauce, mozzarella and basil (light baked)

Lasagna \$ 21

Homemade lasagna with bolognese sauce, light béchamel, fresh ricotta cheese, Parmigiano DOP, and basil

GLUTEN FREE \$ 4.00

Spaghetti al pomodorino fresco



Spaghetti alla Nerano



Gnocchi alla Sorrentina

Lasagna

 **Vegetarian**

 **Spicy**

EVOO (Extra Virgin Olive Oil)

DOP (Protected Designation of Origin)

I Secondi

Filetto \$ 46

Grilled USDA Beef tenderloin filet 8oz topped with Aglianico red wine reduction served with homemade roasted potatoes

Tagliata di manzo \$ 45

Grilled USDA prime-rib 14oz served with FLB chips and sun-dried tomatoes compote

FLB grigliata mista \$ 50

Grilled USDA prime-tenderloin, homemade sausage and organic chicken breast served with FLB chips and sun-dried tomatoes compote

Cotoletta alla Milanese \$ 35

Organic chicken breast breaded, topped with arugula and cherry tomatoes served with homemade roasted potatoes

Pollo Delicato \$ 35

Organic chicken breast with cherry tomatoes sauce, fresh mozzarella and homemade roasted potatoes



Tagliata di manzo



FLB grigliata mista



Filetto



**FRAT
ELLI
LA BU
FALA**

pizzaioli
nel mondo





Le Pizze Classiche

Marinara \$ 15 🌱

San Marzano tomato sauce, fresh garlic, fresh Italian oregano and EVOO

Margherita \$ 16 🌱

San Marzano tomato sauce, fresh mozzarella, DOP Parmigiano, basil and EVOO

Margherita di Bufala DOP \$ 18 🌱

Mozzarella di bufala, San Marzano tomato sauce, Parmigiano DOP, basil and EVOO

Capricciosa \$ 18

San Marzano tomato sauce, fresh mozzarella, artichoke hearts, mushrooms, prosciutto cotto, Gaeta olives, Parmigiano DOP basil and EVOO

Cinque Latti \$ 19 🌱

Fresh mozzarella, gorgonzola cheese, DOP provolone cheese, Parmigiano DOP cheese, ricotta cheese, basil and EVOO

Caprese \$ 17 🌱

Focaccia pizza style with Bufala mozzarella with fresh cherry tomatoes, basil, fresh Italian oregano and EVOO

Diavola \$ 18 🌶️

San Marzano tomato sauce, fresh mozzarella, spicy salami, Parmigiano DOP basil and EVOO

Casertana \$ 18

Smoked mozzarella and fresh mozzarella, homemade sausage, friarielli (rapini) and EVOO

Reale \$ 19

Cherry tomatoes, fresh mozzarella, DOP provolone cheese, ricotta cheese, prosciutto di Parma DOP, Parmigiano DOP basil and EVOO

Ripieno \$ 20 🌶️

Calzone style pizza filled with fresh mozzarella, ricotta cheese, spicy salami, fresh ground black pepper, Parmigiano DOP, basil and EVOO

Delicata \$ 19

Fresh mozzarella, DOP provolone cheese, mortadella, ricotta cheese springs, crumble pistachios, Parmigiano DOP basil and EVOO

Lazzarella \$ 20

San Marzano tomato sauce, fresh mozzarella, meatballs, ricotta cheese springs, basil and EVOO

Vegetariana \$ 18 🌱

Fresh mozzarella, organic fresh seasonal vegetables, Parmigiano DOP basil and EVOO

GLUTEN FREE \$ 4 VEGAN CHEESE \$ 3



Margherita



Delicata

Le Pizze Speciali

Cornetto di bufala \$ 25

Calzone pizza style filled with fresh and smoked mozzarella cheese, topped with prosciutto di Parma DOP, cherry tomatoes, arugula and shaved Parmigiano DOP

Arizona \$ 29

Bufala mozzarella, fig jam, gorgonzola cheese, topped with Speck (Italian smoked prosciutto), ricotta cheese springs, Parmigiano DOP and EVOO

Tartufata \$ 29

Smoked and fresh mozzarella, porcini mushroom, Parmigiano DOP topped with white truffle oil, basil and EVOO

Amalfi \$ 29

Smoked and fresh mozzarella, yellow fin tuna, red onions, yellow cherry tomatoes, white pepper ground, topped with lemon zest, basil and EVOO

Ragù \$ 29

Bolognese meat sauce, Bufala mozzarella cheese, Parmigiano DOP, topped with ricotta cheese springs, basil and EVOO

Cappello di Totó \$ 28

Cornice filled with ricotta cheese, San Marzano tomato sauce, Bufala mozzarella, Parmigiano DOP, basil and EVOO

Stracciatella \$ 28

Smoked and fresh mozzarella, sun dried tomatoes, topped with Stracciatella cheese, fresh Italian oregano with pesto basil drizzle

Almalfi



Cappello di Totó

Cornetto di Bufala

 **Vegetarian**

 **Spicy**

EVOO (Extra Virgin Olive Oil)

DOP (Protected Designation of Origin)

I Dolci

Ricottina \$ 12

Whipped ricotta mousse with seasonal apricot jam and lemon zest

Cannoli \$ 12

3 crispy wafers filled with ricotta cheese and dark chocolate, pistachios and almonds

Tiramisu \$ 12

Italian sponge Savoiardi soaked in espresso with mascarpone topped with cocoa powder

Occhio di Bufalo \$ 12

Warm chocolate molten cake filled with dark chocolate and served with fresh berries

Profiteroles \$ 12

Homemade choux pastry puffs, filled with whipped cream and covered with dark chocolate

Scugnizzielli alla Nutella \$ 12

Fried pizza sticks topped with Nutella or pistacchio cream sauce with granella

Gelato \$ 6 (Choose a flavor)

Homemade gelato: chocolate, vanilla, strawberry or lemon



Cannoli



Scugnizzielli alla Nutella

Caffé e Digestivi

Espresso Borbone \$4

Double Espresso Borbone \$ 6

Latte Macchiato \$ 7

Cappuccino \$ 7

Limoncello \$ 10

Amaro Montenegro \$ 12

Amaro del Capo \$ 12

Amaro del Capo Red Hot \$ 14 🌶️

Amaro Averna \$ 12

Sambuca Meletti \$ 11

Grappa Moscato \$ 13

Grappa Camomilla \$ 13

Grappa Barolo \$ 15

Grappa di Prosecco \$ 15

Grappa Banfi \$ 15

Fratelli La Bufala Story

A long time ago, in the region of Campania, in Southern Italy and in the town of Eboli, a picturesque town in the Salerno hinterland, a family lived happy to live on the fruit of a generous land rich in traditions. His father, with hard work, enthusiastic dedication and immense passion, produced a delicious water buffalo mozzarella from Campania, so good and renowned that his three sons: Giuseppe, Antonio and Gennaro, were effectively called by everyone: Fratelli la Bufala. When one day family serenity was shattered by the untimely death of their beloved father, the three brothers suddenly found themselves catapulted into the drama of having to make the decision that would change their lives forever: stay or leave? They chose the adventure ... and so, after having sold the paternal company, divided the proceeds equally, they left, each to a different destination, each alone with the suitcases loaded with their dreams and all with the desire to invent a new life. Giuseppe, the eldest son, moved to New York where he immediately found a job as a pizza chef in an Italian restaurant. Antonio went to Madrid instead to open, incredibly, a Flamenco school while Gennaro who from an early age dreamed of becoming a painter, despite never having picked up a brush, went to Paris where he found a job as a night watchman in a garage that allowed him, during the day, to cultivate his art. Years pass and Giuseppe is the first to make a fortune with his work, to the point of deciding to open a large pizzeria in New York. Antonio follows him closely and after abandoning the castanets, opens the largest pizzeria in Madrid and finally also Gennaro in 2000, returning to his homeland, but without having given up painting, on the contrary, he will open a pizzeria in that of Milan. If destiny is marked in the stars, perhaps at that moment this was written in their skies: the time has finally come to reunite. Then they recovered their father's business in 2003, gave life to the Fratelli la Bufala brand, which over the years won one success after another, and was then represented in over seventy restaurants in every corner of the globe,

from Naples 🇮🇹 to Scottsdale 🇺🇸





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For parties of 6 or more a 20% gratuity will be added to the check
tax not included

consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food borne illness