



Our Values always with us



MENÙ

flbofarizona.com

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

Per Cominciare

Polpette al sugo \$ 13.00

Grass-fed USDA beef meatballs in Italian tomato sauce

topped with DOP parmigiano cheese and basil leaf

Scugnizzielli \$ 10.00 🌱

Fried pizza sticks served with marinara sauce and DOP provolone cheese fondue

Parmigiana in carrozza \$ 14.00 🌱

Deep fried eggplant parmigiana ball served with tomato sauce and fresh basil

Le Bruschette FLB \$ 15.00

- ❖ **Classica:** fresh tomatoes, garlic, basil and EVOO 🌱
- ❖ **Vegetariana:** fig jam, brie cheese, green apple and walnuts 🌱
- ❖ **Casertana:** pork sausage and rapini

FLB Buffalo Chips \$ 8.00 🌱

Chips potatoes topped with DOP provolone cheese fondue served with marinara sauce

Croccantino Caprese \$ 14.00 🌱

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

Mozzarella di Bufala DOP \$ 16.00 🌱

Whole buffalo mozzarella served with rucola salad and cherry tomatoes

Il Tagliere \$ 22.00

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

FLB Bread \$ 4.00 🌱

Homemade bread served with giardiniera, olives, balsamic and EVOO

I Dolci

Cannoli \$ 12.00

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

Tiramisu \$ 12.00

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

Occhio di Bufalo \$ 12.00

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

Profiteroles \$ 12.00

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

Gelato \$ 6.00 (Choose a flavor)

Homemade gelato: chocolate, vanilla, strawberry or lemon

Caffé e Digestivi

Espresso Borbone \$ 4.00

Double Espresso Borbone \$ 6.00

Latte Macchiato \$ 7.00

Cappuccino \$ 7.00

Chelly Limoncello \$ 10.00

Amaro Montenegro \$ 12.00

Amaro del Capo \$ 12.00

Amaro del Capo Red Hot \$ 14.00 🌶️

Amaro Averna \$ 12.00

Sambuca Meletti \$ 11.00

Grappa Moscato \$ 13.00

Grappa Camomilla \$ 13.00

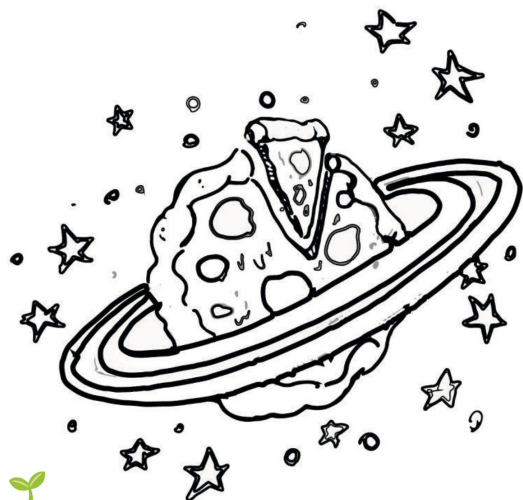
Grappa Barolo \$ 15.00

Grappa di Prosecco \$ 15.00

Grappa Banfi \$ 15.00

Kids Menu

served with complementary kids soda



Mini Pizza

Mini margherita pizza with tomato sauce, mozzarella cheese and EVOO

❖ Add salame \$ 2.00

Chicken Nuggets

Fried chicken nuggets served with homemade chips and choice of sauce

Pasta al Pomodoro

Penne pasta with tomato sauce "traditional Italian style"

Pasta al Burro e Parmigiano

Penne pasta with butter and parmigiano cheese

\$ 10.00

Le Insalate e la Zuppa

ADD CHICKEN \$ 5.00 ADD SHRIMP \$ 8.00

ADD ANCHOVIES \$ 4.00

Mista \$ 12.00

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

Cesare \$ 11.00

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

Spinaci \$ 12.00

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

Zuppa del giorno \$ 9.00

Daily fresh soup with season product from authentic chef's recipe

La Bufala Burger

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

Polpetta Burger \$ 13.00

homemade meatballs, tomato sauce topped with DOP Parmigiano and fresh basil

FLB Burger \$ 14.00

Grass-fed Angus beef patty, fresh tomatoes, mozzarella, lettuce, red onion and homemade FLB sauce



I Primi

Paccheri Vegetariani \$ 17.00 🌱

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

Pappardelle alla Bolognese \$ 19.00

Pappardelle pasta with traditional Italian bolognese sauce topped with Parmigiano DOP

Rigatoni Salsiccia e Friarelli \$ 19.00 🌶️

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

Spaghetti al Pomodorino Fresco \$ 17.00



Spaghetti pasta with cherry tomatoes, garlic and basil topped with Parmigiano DOP

Gnocchi alla Sorrentina \$ 18.00 🌱

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

Lasagna \$ 20.00

Homemade lasagna with bolognese sauce, béchamel sauce and parmigiano DOP

GLUTEN FREE \$ 4.00

I Secondi

Are served with a side of homemade roasted potatoes

Pollo Delicato \$ 32.00

Organic Chicken Breast topped with cherry tomato sauce and fresh mozzarella

Cotoletta alla Milanese \$ 35.00

Breaded Pork chop topped with arugula and fresh cherry tomatoes

Le Pizze Classiche

Marinara \$ 14.00 🌱

San Marzano tomato sauce, garlic, oregano and EVOO

Margherita \$ 16.00 🌱

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

Margherita di Bufala DOP \$ 18.00 🌱

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

Capricciosa \$ 17.00

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

Cinque Latti \$ 18.00 🌱

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

Diavola \$ 18.00 🌶️

San Marzano tomato sauce, fresh mozzarella, hot soppressata, basil and EVOO

Ripieno \$ 18.00 🌶️

Calzone style pizza filled with fresh mozzarella, ricotta cheese, hot soppressata, fresh ground black pepper, basil and EVOO

Delicata \$ 18.00

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

Cornetto di bufala \$ 22.00

Calzone style pizza filled with fontina cheese and fresh mozzarella topped with prosciutto di Parma, arugula, shaved Parmigiano DOP and EVOO

Vegetariana \$ 18.00 🌱

Fresh mozzarella, organic fresh seasonal vegetables, organic cherry tomatoes, basil and EVOO

GLUTEN FREE \$ 4.00 - VEGAN CHEESE \$ 3.00