



BUON APPS

— River lounge & Italian restaurant —

A La Carte Menu

WINTER/SPRING 2024



Pane e Olive		
FOCACCIA AND OLIVES (+GF, VEGAN)	£7.95	
Warm rosemary focaccia bread, mixed marinated Italian olives, sunblushed tomatoes, grissini bread sticks, rocket and basil pesto. (Olives may contain stones)		
STONE BAKED PINSA BREAD CHOOSE FROM:		
• Tomato, garlic and oregano (VEGAN)	£8.50	
• Aglio, olio e peperoncino (VEGAN)	£8.25	
• Thyme, garlic and mozzarella (V, + VEGAN)	£8.75	
• Truffle infused butter, cracked black pepper and Gran Moravia cheese shavings (V)	£9.50	

Antipasti

BURRATA GIOIA DEL COLLE (V, GF)	£11.95	
Creamy burrata served with balsamic roasted plum tomatoes, arrabbiata dressing, avocado and cucumber ribbons. Finished with a black olive breadcrumb.		
SALMONE SANTA CROCE (+GF)	£13.25	
Smoked salmon and North Atlantic prawns served with a delicate salad of crispy carrots and fennel, radicchio and orange segments in a limoncello dressing, chive and lime mayonnaise, toasted sesame brioche and crushed pistachios.		
FRITTURA DI CALAMARI E GAMBERI	£12.95	
Golden fried calamari, courgettes and tiger prawns served with chunky tartar sauce.		
BRESAOLA AREZANO (GF)	£12.75	
Thinly sliced bresaola served with peppery rocket, grilled gem hearts, pickled red onions, anchovy aioli and a soft boiled hen’s egg.		

Primi

CANNELLONI MONTECATINI (VEGAN)	£17.50	
Pasta tubes filled with our plant based ragù, porcini mushrooms and wilted baby spinach. Gratinated in an oat milk and vegan stracciatella bechamel. Finished with toasted herbed breadcrumbs.		
LA NOSTRA LASAGNA	£16.75	
Our delicious lasagne, made from slow-cooked rustic ragù of beef and chunky Italian sausage layered with fresh egg pasta, creamy bechamel sauce, fior di latte mozzarella and Gran Moravia cheese.		
BUCATINI CARBONARA (+GF)	£16.50	
Bucatini pasta served in a traditonal Roman carbonara of Italian cured guanciale ham from Amatrice, free range egg yolk, Gran Moravia cheese, mature Pecorino Romano cheese and finished with cracked black pepper.		
RAVIOLI ALL ‘ARAGOSTA	£18.50	
Egg pasta parcels filled with delicate lobster, crab and ricotta. Served with tiger prawns and cherry tomatoes in a creamy sauce of langoustine bisque, tomato and white wine with a touch of garlic, chilli, parsley and basil.		
PAPPARDELLE BOLOGNESE (+GF)	£15.95	
Egg pasta ribbons served with our delicious rustic slow cooked ragù of beef, chunky Italian sausage, celery, carrots, onions, red wine, Italian tomatoes and herbs.		
STRASCINATI BATTIPAGLIA	£15.50	
(+GF, VEGAN) A traditional Southern Italian dish of strascinati pasta tossed with creamy potatoes, kale and toasted walnuts. Finished with lemon zest.		
PACCHERI PORTO NUOVO (+GF)	£17.95	
Paccheri egg pasta tubes tossed with tiger prawns, roast aubergine, spicy Calabrian ‘Nduja, cherry tomatoes, langoustine bisque, crushed pine nuts and basil.		
PAPPARDELLE SAN SEVERO (+GF)	£17.50	
Pappardelle egg pasta ribbons served in a traditional Pugliese slow cooked sweet and sour lamb ragù with roasted peppers and garden herbs.		
BUCATINI ALL’AMATRICIANA (+GF)	£16.50	
An iconic dish from the Lazio region - Bucatini pasta tossed in crispy guanciale ham, thinly sliced shallots, strianese tomato sauce, black pepper and pecorino cheese.		

(V) VEGETARIAN, (**VEGAN**) VEGAN, (+ **VEGAN**) CAN BE MADE VEGAN, (GF) FREE FROM GLUTEN, (+GF) CAN BE MADE FREE FROM GLUTEN

All our dishes are homemade and prepared fresh to order so please be aware that there may be a delay in busy periods. Food allergies and intolerances - before you order your food and drinks please speak to our staff if you would like to know further information about the ingredients used. If you have a specific food allergy or intolerance please note whilst we endeavour to ensure that the specified allergen is not added to your requested dish, allergens are handled in the kitchen, therefore we cannot guarantee that there is no risk of cross-contamination.

Secondi, Griglia e Insalate

STEAK FRITES (+GF)	£23.75	
Tender strips of grilled fillet steak with stone baked flatbread, peppery rocket salad and Gran Moravia cheese shavings. Served with a green peppercorn sauce and skinny fries.		
CACCIUCCO LUNGOMARE (+GF)	£24.50	
Traditional Tuscan seafood dish of tender slow cooked squid, mussels, prawns and salmon with cherry tomatoes, crustacean bisque, white wine, chilli, garlic and parsley. Served with toasted Altamura Italian bread.		
INSALATA DI POLLO RUSPANTE (GF)	£18.25	
A salad of tender poached grain fed chicken breast, marinated with lemon, herbs and extra virgin olive oil. Served with baby gem, crispy carrots and fennel, Yorkshire halloumi crumb, cucumber ribbons, a soft boiled hen’s egg, radish, crispy smoked bacon and an avocado Caesar dressing.		
PORCHETTA D’ARICCIA (GF)	£23.95	
Slow cooked belly of pork rolled with an aromatic blend of orange zest, toasted fennel seeds, rosemary, sage and cracked black pepper. Served with roasted potatoes, roasted vegetables, an apple purée and our rich gravy.		
BRASATO DI BREZZA	£24.95	
Slow cooked beef feather blade in a sauce of porcini mushrooms, celery, onions, carrots and red wine. Served with truffle mashed potatoes and crispy polenta.		
POLLO SARONNO	£19.95	
Roasted grain fed chicken breast served with a polenta mashed potatoes, breaded garlic chestnut mushrooms and a creamy porcini mushroom sauce.		
MERLUZZO LAGUNA DI PONENTE (GF)	£24.50	
Pan roasted fillet of cod served with a grilled large prawn, broad bean purée, kale sautéed with garlic and chilli, crispy Parma ham and finished with a salsa verde.		
TROTA DI GORIZIA (+GF)	£23.95	
Grilled fillet of sea trout served with North Atlantic prawns, sautééd cavolo nero, carrot pearls and a caper and white wine butter sauce. Finished with crispy zucchini.		
MELANZANE ALLA PARMIGIANA (V)	£15.95	
Layers of aubergine, fior di latte mozzarella and Gran Moravia cheese baked with Italian tomatoes and fresh basil.		

Pinsa

WHAT IS ‘PINSA ROMANA’?
Simply put, pinsa is a Roman-style pizza crust that is an upgrade from traditional pizza. The name derives from the Latin word ‘pinsere’ which means ‘to stretch by hand’. Proven for up to 100 hours, and with less yeast, our dough is made of a blend of flours - wheat, rice and soya, and has a greater water content which gives a lighter, crispier and more digestible base which is healthier than traditional pizza.

MARGHERITA (V, + VEGAN)	£14.95	
Tomato sauce, fior di latte mozzarella, oregano, fresh basil, extra virgin olive oil.		
BELLA BARI	£18.25	
Garlic and chilli tomato sauce, mussels, king prawns, salmon, capers and chopped parsley.		
BASCINA DI CARANNA	£16.50	
Fior di latte mozzarella, sun dried tomato pesto, stracciatella cheese, capocollo cured ham, crushed pistachio and rocket.		
LA REGINA	£16.95	
Tomato sauce and fior di latte mozzarella, Parma ham, creamy burrata, cherry tomatoes, oregano and fresh basil. (Garnished with cold toppings).		
ETRUSCA	£15.95	
Tomato sauce, spicy Italian sausage, spianata salame, mushrooms, chilli and fior di latte mozzarella..		
PILASTRO	£15.50	
Fior di latte mozzarella, pecorino, spinach, fig chutney, mushrooms and thinly sliced Parma ham. (Garnished with cold toppings)		
VILLAFRANCA	£15.95	
Porcini mushroom cream, sun blushed tomato purée and tiger prawns. Topped with rocket, Gran Moravia cheese shavings and lemon zest. (Garnished with cold toppings)		
CONTADINA (VEGAN)	£15.95	
Tomato sauce, grilled aubergines and courgettes, artichoke hearts, sweet cherry tomatoes, rocket pesto and plant based mozzarella.		
DIAVOLA	£15.75	
Tomato sauce, spicy Calabrian ‘Nduja, spianata salame, red onion and fior di latte mozzarella.		
CAPRICCIOSA	£15.75	
Tomato sauce, fior di latte mozzarella, roast ham, spicy salame, artichokes, marinated olives and mushrooms.		
OTRANTO (VEGAN)	£15.50	
Chickpea and beetroot hummus, grilled artichokes, marinated olives, kale, cherry tomatoes, caramelised red onions and mushrooms.		

Calzone

CALZONE CALABRESE	£15.95	
A folded pizza filled with Calabrian ‘Nduja, spianata salame, tomato sauce, chicken, spicy Italian sausage, roast ham, fior di latte mozzarella and garlic. Served with rocket and a tomato and basil dip.		
CALZONE FIORENTINO (VEGAN)	£15.25	
A folded pizza filled with tomato sauce, wilted spinach, mushrooms, roasted aubergine and vegan stracciatella cheese. Served with a rocket and basil pesto dip.		

Contorni

ZUCCHINI FRITTI (V)	£5.50	
Golden fried courgettes.		
SKINNY FRIES (V)	£5.50	
Light and crispy skin on fries.		
VEGETALI DI STAGIONE (GF, VEGAN)	£4.95	
Roasted seasonal vegetables.		
INSALATA DI RUCOLA (V, GF, + VEGAN)	£4.95	
Rocket salad with mature Gran Moravia cheese shavings, cherry tomatoes and balsamic dressing.		
PATATE ARROSTO (GF)	£4.95	
Guanciale, garlic and herb roasted potatoes.		
INSALATA MISTA (GF, VEGAN)	£4.95	
Mixed leaves, radish, tomatoes, red onion and cucumber, lightly tossed in our house dressing.		
POLENTA CHIPS	£5.50	
Golden fried polenta, finished with a sprinkle of pecorino cheese.		

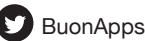
Dolci Della Casa

TIRAMISU CLASSICO (V)	£8.75	
Tia maria and coffee soaked savoiardi biscuits layered with creamy vanilla, Bellabomba liqueur and mascarpone. Finished with a dusting of dark chocolate cocoa.		
PEANUT STACK (V)	£8.25	
Stacked brownie cubes, peanuts and chocolate chips on a brownie base with peanut butter cream and topped with toffee sauce. Served with Italian artisan vanilla ice cream.		
CREME BRÛLÉE CHEESECAKE (GF, V)	£8.25	
A light and creamy vanilla cheesecake set on a biscuit base. Topped with a light caramelised sugar glaze and served with Italian artisan vanilla ice cream and amarena cherries.		
CRUMBLE PONTECAGNANO (GF, VEGAN)	£8.25	
Stewed spiced apples topped with a light crumble and served with salted caramel ice cream.		
CANNOLO CEFALÙ (V)	£8.25	
Sicilian sweet pastry tube filled with whipped sweet ricotta and mascarpone, chocolate, candied orange and pistachio. Served with a mandarin coulis.		
CAFFÈ AFFOGATO (V, +GF)	£8.25	
Artisan Italian vanilla ice cream ‘drowned’ with rich espresso coffee. (Add a shot of Amaretto liqueur £3.95)		
CHEESE PLATTER (+V, +GF)	£8.95	
A selection of classic Italian cheeses - Dolce latte blue, Pecorino Romano and mature Gran Moravia cheese. Served with artisan crackers, seeds and balsamic caramelised onion marmalade.		
GELATO DELLA CASA (+GF)	£7.95	
Choose 3 scoops from our range of Italian artisan ice creams: Vanilla (V) Banana (V) Chocolate (V) Salted Caramel (VEGAN) Sorbet of the Day (VEGAN) (please ask for today’s flavour)		

Dessert Cocktails

FRANGELICO MARTINI	£10.75	
Frangelico, Amaretto, Amarula, Monin Vanilla and Espresso.		
BOMBARDINO (SERVED WARM)	£10.50	
Brandy, Bella Bomba (Eggnog) and whipping cream.		
ESPRESSO MARTINI	£10.25	
Vanilla vodka, coffee liqueur, Monin vanilla and espresso coffee. A perfect way of combining coffee and alcohol.		

AN OPTIONAL 10% SERVICE CHARGE IS ADDED TO ALL BILLS. IF YOU FEEL THE SERVICE DOES NOT WARRANT THIS PLEASE SAY SO AND IT WILL BE REMOVED.
MORE INFORMATION AT [BUONAPPSOTLEY.COM/MENUS](https://www.buonappsotley.com/menus)



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