



BUON APPS

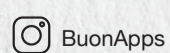
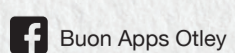
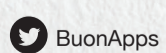
— River lounge & Italian restaurant —

Father's Day

SERVED 12PM TO 7PM - SUNDAY 16TH JUNE 2024

2 COURSES £33.50 PER PERSON

3 COURSES £41.50 PER PERSON



Antipasti



BRESAOLA DELLA VALTELLINA (+GF)

Thinly sliced bresaola cured beef, served with crispy pinsa bread, rocket, Gran Moravia cheese shavings and a balsamic lemon dressing.

PANZANELLA BIENTINA (VEGAN)

Rustic summer salad of vine tomatoes, olives, cucumber, pickled red onions, cannellini beans, basil and crusty whole grain focaccia croutons. Finished with a drizzle of extra virgin olive oil. (Add flaked spicy tuna £2.50)

STONE BAKED PINS A BREAD (VEGAN)

Olive, tomato and oregano bread.

TORTINO GRANCHIO

An aromatic crab and potato cake, fried until golden brown. Served with king prawns, crispy fennel, cherry tomatoes, cucumber ribbons, gem lettuce and radish in a citrus dressing. Finished with toasted sesame seeds. (£4.00 surcharge)

BURRATA TRIGGIANO DI PUGLIA (V, GF)

Creamy burrata served with balsamic plum tomatoes, strianese tomato and basil dressing, avocado and cucumber ribbons. Finished with an olive breadcrumb.

INVOLTINI Belpasso (VEGAN)

A roulade of lightly fried aubergine stuffed with a sun dried tomato pesto and vegan stracciatella cheese. Served with crispy flatbread and basil.

SALMONE RIVA DEL GARDA (+GF)

Smoked salmon and Atlantic prawns, served with a delicate salad of crispy apple, celery and fennel in an orange dressing with passionfruit mayo and salmon caviar. Served with toasted brioche.

FRITTO MISTO

Golden fried calamari, courgettes, tiger prawns and red mullet, served with chunky tartar sauce.

COSTOLETTE SCOTTA DITO

Slow cooked sticky pork ribs served with a chopped salad of cherry tomatoes, cucumber and carrot ribbons, coriander, toasted cashew nuts in a citrus dressing and our barbecue sauce. Finished with toasted sesame seeds. (£4.00 surcharge)

BRUSCHETTA ACQUIVA DELLE FONTI (+GF, +VEGAN)

Lightly toasted Altamura bread topped with a green olive tapenade, tomato concasse, stracciatella and finished with pistachio pesto. (Add Parma ham for £2.00)

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GLUTEN FREE PASTA WILL HAVE AN ADDITIONAL CHARGE OF £1.25



ROAST BEEF (GF)

28 day dry aged roast sirloin, thinly sliced and served pink with roasted seasonal vegetables, herby roast potatoes, horseradish purée and our rich homemade gravy. (£5.00 surcharge)

ARROSTO DI AGNELLO (GF)

Tender roast shoulder of lamb seasoned with rosemary, mint, thyme and Dijon mustard. Served with roasted seasonal vegetables and herby roast potatoes. Finished with our rich homemade gravy. (£5.00 surcharge)

POLLO AL FORNO (GF)

(Served on the bone) Corn fed roasted half chicken, flavoured with rosemary, garlic, thyme and lemon - tender on the inside with crispy skin. Served with roasted potatoes, roasted seasonal vegetables and our rich gravy.

PORCHETTA TOSCANA (GF)

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 seasonal vegetables, herby roast potatoes, pork crackling and our rich homemade gravy.

BRANZINO ARANCETO (GF)

Roasted sea bass fillet served with a North Atlantic prawn, caper and white wine butter sauce. Accompanied with a delicate salad of crispy carrots and fennel, radicchio, friseè, orange segments, cherry tomatoes and rocket.

RAVIOLI ALL 'ARAGOSTA

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.

SCIALATIELLI GENOVESE (+GF, VEGAN)

Traditional scialatielli pasta from the Campania region, tossed with a slow cooked sauce of white onions and olives, basil pesto and finished with toasted pine nuts.

STRASCINATI LONGOBUCCO (+GF)

Strascinati pasta tossed with a fine white ragù of wild boar, onions, celery, carrots, white wine, Calabrian 'Nduja and Pecorino Romano cheese. Finished with smoked ricotta.

BUCATINI ALL'AMATRICIANA (+GF)

An iconic dish from the Lazio region - Bucatini pasta tossed in crispy guanciale ham, thinly sliced shallots, strianese tomato sauce, black pepper and Pecorino Romano cheese.

STEAK FRITES (+GF)

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.

GRIGLIATA ROSA MARINA (GF)

A selection of grilled fish - Ask for today's selection. Served with a white wine, lemon and herb butter sauce. (£8.00 Surcharge)

TROTA STRETTO DI MESSINA (GF)

Pan roasted sea trout fillet served with a grilled large prawn, a fennel, raisin and Pernod caponata, finished with crispy zucchini and lemon dust.

GAMBERONI SANTA CESAREA (GF)

Grilled large prawns marinated in a sweet chilli sauce, skewered with green peppers and served with a salad of watercress, apple, celery, fennel, radicchio and friseè. Finished with poppy seeds, cashew nuts and a tahini dressing.

LA NOSTRA LASAGNA (+GF)

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.

CANNELONI MONTEMARANO (VEGAN)

Pasta tubes filled with our plant based ragù, roasted peppers, garden peas and wilted baby spinach. Gratinated in an oat milk and vegan stracciatella bechamel. Finished with toasted seeds.

INSALATA AGRIGENTO (VEGAN)

A salad of baby gem, avocado, orange segments, radicchio, cucumber, plum tomatoes, cashew nuts, poppy seeds and an apple cider dressing. (Add sea trout £4.50)

BIG DADDY STEAK

28-day dry aged 42oz tomahawk steak, served with grilled portobello mushrooms, balsamic plum tomatoes, skinny fries and a chimichurri whipped butter. (£15.50 surcharge must be pre-ordered)

WHAT IS 'PINS A 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.

PINS A BORGO EGNAZIA

Fior di latte mozzarella, friseè, gem lettuce, North Atlantic prawns, stracciatella, red and yellow cherry tomatoes, and lemon dressing. Finished with a dusting of smoked paprika. (Garnished with cold toppings)

PINS A VALTELLINA

Pinsa bianca with fior di latte mozzarella, blue cheese, sundried tomato pesto, mushrooms and topped with bresaola cured beef, rocket salad, Gran Moravia cheese shavings and a lemon and extra virgin olive oil dressing.

PINS A CRUDAIOLA (VEGAN)

Rocket salad, radicchio, artichokes, sundried tomatoes, stracciatella vegana and lemon zest.

PINS A VESUVIO

Extra spicy pinsa with tomato sauce, fior di latte mozzarella, roasted red peppers, thinly sliced roast beef, spicy Calabrian 'Nduja, green chillies, spicy spianata Calabrese salame and oregano.

CALZONE CALABRESE

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.

Contorni (ADDITIONAL CHARGE OF £5.50)



ZUCCHINI FRITTI (V)

Golden fried courgettes.

SKINNY FRITES (V)

Light and crispy skin on fries.

VEGETALI DI STAGIONE (GF, VEGAN)

Seasonal vegetables.

PATATE ARROSTO (GF)

Guanciale, garlic and herb roasted potatoes.

POLENTA CHIPS (V)

Golden fried polenta, finished with a sprinkle of Pecorino Romano cheese.

INSALATA MISTA (GF, VEGAN)

Mixed leaves, radish, tomatoes, red onion and cucumber, lightly tossed in our house dressing.

INSALATINA MARCO POLO (GF, VEGAN)

A salad of crispy apples, celery, carrots, fennel, radicchio, friseè, mixed seeds and tahini dressing.

INSALATA DI RUCOLA (V, GF, +VEGAN)

Rocket salad with mature Gran Moravia cheese shavings, cherry tomatoes and balsamic dressing.

Dolci



MON CHERI CHEESECAKE (GF, V)

A light and creamy white chocolate and raspberry cheesecake set on a biscuit base. Topped with amarena cherries and served with artisan Italian vanilla ice cream.

CRUMBLE BORGO VALSUGANA (GF, VEGAN)

Apple and plum crumble with an oat crumble topping. Served with salted caramel ice cream.

CHEESE PLATTER (+V, +GF)

A selection of classic Italian cheeses - Dolce latte blue, Pecorino Sardo and mature Gran Moravia cheese. Served with artisan crackers, seeds and balsamic caramelised onion marmalade.

PAVLOVA FRUTTI DI BOSCO (GF, VEGAN)

Vegan meringue topped with whipped raspberry cream and seasonal berries.

CAFFÈ AFFOGATO (V, +GF)

Artisan Italian vanilla ice cream 'drowned' with rich espresso coffee. (Add a shot of Amaretto liqueur £3.95)

BABÀ NAPOLETANO CLASSICO (V)

Traditional light sponge infused with rum and syrup. Served with a raspberry coulis and a dusting of vanilla icing sugar.

STICKY GUINNESS PUDDING

Traditional sticky toffee pudding made with dates, sultanas and Guinness. Served with rich toffee sauce and artisan Italian vanilla ice cream.

(V) SUITABLE FOR VEGETARIANS (+V) CAN BE MADE VEGETARIAN (VGN) VEGAN (+VGN) CAN BE MADE VEGAN (GF) GLUTEN FREE (+GF) CAN BE MADE GLUTEN FREE

All our dishes are homemade & prepared fresh to order so please be aware that there may be a delay in busy periods. Food allergies & intolerances - before you order your food & 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.

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. FOR MORE INFORMATION VISIT WWW.BUONAPPSOTLEY.COM/MENUS

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