



BUON APPS

— River lounge & Italian restaurant —

Easter Menu

SUNDAY 31ST MARCH 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)

Antipasti

SOUP OF THE DAY (+GF, VEGAN) £8.95
Served with warm focaccia bread.

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.

HALLOUMI PIANOPOLI (V) £11.75
Golden fried breaded locally produced Yorkshire halloumi cheese served with a salad of gem lettuce, cucumber, pickled red onion, radish and a red pepper vellutata.

COCKTAIL CHELA DORATA £18.00
Fresh lobster and crayfish tails, served with a salad of swiss chard, frisée, mango, avocado, crispy celery, pickled red onions and a chilli and lime mayonnaise.

BRUSCHETTA VENDICARI (+GF, VEGAN) £10.95
Lightly toasted Altamura bread with a chickpea and beetroot hummus, topped with roasted peppers. Finished with toasted almonds and basil.

FRITTURA DI CALAMARI E GAMBERI £12.95
Golden fried calamari, zucchini and tiger prawns served with chunky tartar sauce.

STONE BAKED PINSA BREAD CHOOSE FROM:

- Tomato, garlic and oregano (VEGAN) **£8.50**
- Aglio, olio e peperoncino (VEGAN) **£8.25**
(garlic, extra virgin olive oil and chilli)
- Thyme, garlic and mozzarella (V, + VEGAN) **£8.75**
- Truffle infused butter, cracked black pepper and Gran Moravia cheese shavings (V) **£9.50**

INVOLTINI Belpasso (VEGAN) £12.25
A roulade of lightly fried aubergine stuffed with a sun dried tomato pesto and vegan stracciatella cheese. Served with crispy flatbread and basil.

CAPRINO PINEROLO (GF) £12.75
Baked goat's cheese wrapped in smoky speck, served with rocket, sundried tomatoes and fig chutney. Finished with toasted walnuts and a drizzle of olive oil.

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.

SPICED AUBERGINE AND CHICKPEA STEW (+GF, VEGAN) £12.50
Roasted aubergine and chickpeas in an aromatic sauce of red onion and tomatoes lightly spiced with coriander, mint, garlic and chilli. Served with crispy stone baked flatbread.

TORTINO GRANCHIO £15.00
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.

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.

PAPPARDELLE PORTO SCUSO £26.00
Pappardelle egg pasta with lobster, large freshwater prawns, asparagus, garden peas, cherry tomatoes, creamy burrata and a touch of langoustine bisque.

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.

Secondi

CACCIUCCO ALLA LIVORNESE (+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.

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.

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, pickled radish, crispy smoked bacon and an avocado Caesar dressing.

(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.

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 WWW.BUONAPPSOTLEY.COM/MENUS

Italian Sunday Roast

OUR SIGNATURE ROAST BEEF (GF) £25.50
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.

ARROSTO DI AGNELLO (GF) £24.50
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.

POLLO AL FORNO (GF) £21.50
(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.

BRANZINO ARANCETO (GF) £25.00
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.

PORCHETTA TOSCANA (GF) £23.95
Slow cooked belly of pork rolled with an aromatic blend of orange zest, roasted fennel seeds, rosemary, sage and cracked black pepper. Served with roasted seasonal vegetables, herby roast potatoes, pork crackling and our rich homemade gravy.

Stone Baked Pinsa Romana

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.

LAMIA VECCHIA £15.95
Fior di latte mozzarella, roasted aubergine, thinly sliced capocollo cured ham, sweet cherry tomatoes and a grating of baked ricotta cheese.

BASCINA DI CARANNA £16.50
Fior di latte mozzarella, sun dried tomato pesto, stracciatella cheese, capocollo cured ham, crushed pistachio and rocket.

ETRUSCA £15.95
Tomato sauce, spicy Italian sausage, spianata salame, mushrooms, chilli and fior di latte mozzarella.

CONTADINA (VEGAN) £15.95
Tomato sauce, grilled aubergines and courgettes, artichoke hearts, sweet cherry tomatoes, rocket pesto and plant based 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 puree and tiger prawns. Topped with rocket, Gran Moravia cheese shavings and lemon zest. (Garnished with cold toppings)

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

INSALATA DI RUCOLA (V, + VEGAN , GF) £4.95
Rocket salad with Gran Moravia cheese shavings, cherry tomatoes and balsamic dressing.

INSALATA MISTA (GF, VEGAN) £4.95
Mixed leaves, radish, tomatoes, red onion and cucumber, lightly tossed in our house dressing.

SKINNY FRIES (V) £5.50
Light and crispy skin on fries.

ZUCCHINI FRITTI (V) £5.50
Golden fried courgettes.

VEGETALI DI STAGIONE (GF, VEGAN) £4.95
Roasted seasonal vegetables.

PATATE ARROSTO (GF) £4.95
Guanciale, garlic and herb roasted potatoes.

POLENTA CHIPS £5.50
Golden fried polenta, finished with a sprinkle of Pecorino cheese.

Dolci

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.

ZEPPOLE DI SAN GIUSEPPE (V) £8.25
Sweetened choux pastry filled with chantilly cream, dusted with icing sugar and finished with an amarena cherry.

CAFFÈ AFFOGATO (V, +GF) £8.25
Artisan Italian vanilla ice cream 'drowned' with rich espresso coffee.
(Add a shot of Amaretto liqueur £3.95)

STICKY TOFFEE PUDDING (GF, VEGAN) £8.25
Decadent sticky toffee pudding, served with salted caramel ice cream.

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)