



BUON APPS

— River lounge & Italian restaurant —

# Garden Menu

AUTUMN & WINTER 2023/2024



– PLEASE NOTE ALL DISHES WILL BE SERVED TOGETHER –

## 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 (garlic, extra virgin olive oil and chilli)  
• Thyme, garlic and mozzarella (V, + VEGAN) £8.75  
• Stracchino, tartufo and black pepper (V) £9.50

## Pasta, Griglia & Insalate

**MELANZANE ALLA PARMIGIANA (V)** £15.75  
Baked aubergine, flavoured with fresh basil, Italian tomato sauce, melting fior di latte mozzarella and Gran Moravia Parmesan cheese for an extra kick!

**LA NOSTRA LASAGNA** £16.25  
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 Parmesan cheese.

**STRASCINATI GORGOFREDDO (+GF, VEGAN)** £15.50  
Pugliese fresh pasta tossed with broccoli, cherry tomatoes, garlic and chilli. Finished with a toasted pine nut and lemon crumb. (Add grilled sea bass fillet £4.50)

**TORTELLONI CARBONARA** £16.25  
Egg pasta parcels filled with ricotta cheese and porcini mushrooms. Served in a traditional Roman carbonara sauce of Italian cured guanciale ham from Amatrice, free range egg yolk, Gran Moravia, 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.

**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

**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.

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

**STEAK FRITES (+GF)** £23.75  
Tender strips of grilled fillet steak layered with stone baked flatbread, peppery rocket salad and Gran Moravia shavings. Served with a peppercorn sauce and skinny fries.

**DOUBLE BURGER** £17.25  
Two quarter pound steak burgers served in a homemade sesame brioche bun, stacked with baby gem, tomato, red onion, pickles and Marie Rose sauce. Served with skinny fries.

**GRIGLIATA ROSA MARINA (GF)** £31.00  
A selection of grilled fish – salmon, sea bass, large prawns, cod and monkfish. Served with a white wine, lemon and herb butter sauce. (Add skinny fries for £3.00).

**INSALATA SALMONE (GF)** £16.50  
Grilled fillet of salmon served with a salad of gem lettuce, baby spinach, radicchio, cucumber, crispy vegetable ribbons, crayfish tails, toasted pumpkin seeds and a citrus and dill dressing. Finished with a grated beetroot salt cured egg yolk

**FRITTO MISTO** £20.95  
Golden fried calamari, tiger prawns, haddock goujons and courgettes served with a chunky tartar sauce.

## Italian Sunday Roast (Served Sundays Only)

**OUR SIGNATURE ROAST BEEF (GF)** £25.50  
21 day dry aged roast sirloin, thinly sliced and served pink with roasted seasonal vegetables, herby roast potatoes, horseradish purée and our rich homemade gravy.

**PORCHETTA TOSCANA (GF)** £19.50  
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 popcorn 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 smoked paprika, tabasco, sea salt and black pepper – tender on the inside with crispy skin. Served with roasted potatoes, spicy peperonata sauce and a drizzle of 'Nduja, honey and lemon pesto.

## Pinsa & Calzone

**MARGHERITA (V, + VEGAN)** £14.25  
Tomato sauce, fior di latte mozzarella, oregano, fresh basil, extra virgin olive oil.

**VILLAFRANCA** £15.75  
Porcini mushroom cream, sun blushed tomato puree 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, pepperoni, red onion and fior di latte mozzarella.

**CALZONE CALABESSE** £15.95  
A folded pizza filled with Calabrian 'Nduja, pepperoni, tomato sauce, 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.

## Sides

**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 shavings, cherry tomatoes and balsamic dressing.

**PATATE ALLA GRIGIA (GF)** £4.95  
Sautéed potatoes with caramelised onions and crispy guanciale ham.

**INSALATA MISTA (GF, VEGAN)** £4.95  
Mixed leaves, pickled 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.

## Desserts

**TIRAMISU CLASSICO (V)** £8.75  
Tia Maria and coffee soaked savoiardi biscuits layered with creamy vanilla, Bellabomba liqueur, mascarpone, dark chocolate chips and amaretti biscuit crumb.

**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 & 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, berries, 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)

(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.