



BUON APPS

— River lounge & Italian restaurant —

Lunch / Early Dinner Set Menu

2 COURSES £22.50 / 3 COURSES £27.50 PER PERSON

AVAILABLE WEDS - FRI 12PM - 6PM, SAT 12PM - 4PM

ANTIPASTI

BRESAOLA DELLA VALTELLINA (+GF)

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

COZZE AL COCCO (GF)

Shetland mussels sautéed in white wine, coconut milk, chilli, ginger and a touch of coriander.

(Add toasted artisan Italian bread £2.50)

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)

FRITTURA DI TRIGLIETTE

Golden fried red mullet goujons and zucchini, served with a chunky tartar sauce.

SECONDI (GLUTEN FREE PASTA WILL HAVE AN ADDITIONAL CHARGE OF £1.25)

TRIADE PONZIANA (GF)

A selection of grilled fish - seabass, cod and a large prawn, served with seasonal roasted vegetables and a lemon, butter and white wine sauce. (Add skinny fries £3.50)

BUCATINI DELLA MADDALENA (+GF)

Fresh bucatini pasta tossed with asparagus, cherry tomatoes, a touch of langoustine bisque, king prawns, chilli, garlic and finished with lemon zest.

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 seatrout £4.50)

SCIALATELLI AL CIGLIEGINO (+GF, VEGAN)

A traditional scialatelli pasta from the Campania region, in a San Marzano tomato sauce, sweet cherry tomatoes, plant based creamy stracciatella cheese and a drizzle of basil pesto.

PORCHETTA NEL CUCUZZIELLO

Baked cucuziello pizza bun filled with slow cooked porchetta, fior di latte mozzarella, Gran Moravia cheese shavings, rocket, pickled red onions and a whole grain mustard lemon dressing. Served with apple sauce and a side salad OR skinny fries.

CLASSIC BURGER

A quarter pound prime beef burger served in a brioche bun, stacked with baby gem, crispy bacon, tomato, red onion, pickles and garlic mayo. Served with skinny fries.

(Add melted blue cheese for £1.95)

LAMB WRAP

Lamb shoulder spiced with harissa, mint and mustard wrapped in a sourdough flatbread, with peppers, cucumber and frisee. Served with a tzaziki dip and house salad.

(Add skinny fries £3.50)

DOLCI

SORBETTO DEL GIORNO (GF, VEGAN)

Sorbet of the day please ask for today's flavour.

PECCATO DI GOLA (V)

A chocolate sponge base, topped with a smooth dark chocolate and raspberry mousse. Served with artisan Italian vanilla ice cream and finished with a raspberry coulis.

MERINGUE AMALFINTANA (GF, VEGAN)

Lemon flavoured vegan meringue, topped with a whipped lemon cream, candid ginger and fresh orange segments.

PANETTONE TRIFLE (V)

Layers of panettone, soaked in a kirsch syrup and vanilla ice cream, topped with dark chocolate curls and amarena cherries.

(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 & 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 & 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.