



BUON APPS

— River lounge & Italian restaurant —

Party Menu

WINTER & SPRING 2024

2 Courses £31.95 per person

3 Courses £39.95 per person

Complimentary thyme & mozzarella and tomato & oregano pinsa
will be served to your table upon arrival.
(10 persons and upwards)

Pre-order 48 hours in advance, £10 per person
non-refundable deposit required

Starters



BURRATA GIOIA DEL COLLE (V, GF)

Creamy burrata served with balsamic roasted plum tomatoes, arrabbiata dressing, avocado and cucumber ribbons. Finished with a black olive breadcrumb.

SALMONE SANTA CROCE (+GF)

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.

BRUSCHETTA VENDICARI (+GF, VEGAN)

Lightly toasted Altamura bread with a chickpea and beetroot hummus, topped with roasted peppers. Finished with toasted almonds and basil.

HALLOUMI PIANOPOLI (V)

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.

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.

BRESAOLA AREZANO (GF)

Thinly sliced bresaola served with rocket, served with peppery rocket, grilled gem hearts, pickled red onions, anchovy aioli and a soft boiled hen's egg.

Mains



LA NOSTRA LASAGNA

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.

CANNELLONI MONTECATINI (VEGAN)

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)

Paccheri egg pasta tubes tossed with tiger prawns, roast aubergine, spicy Calabrian 'Nduja, cherry tomatoes, langoustine bisque, crushed pine nuts and basil.

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.

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. (Surcharge of £3.50)

BRASATO DI BREZZA

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.

PORCHETTA D'ARICCIA (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 potatoes, roasted vegetables, an apple purée and our rich gravy.

TROTA DI GORIZIA (+GF)

Grilled fillet of sea trout served with sautéed cavolo nero, carrot pearls, North Atlantic prawns, capers and a white wine butter sauce. Finished with crispy zucchini.

BUCATINI AL PESTO DI VERZA E NOCI (+GF, VEGAN)

Fresh bucatini pasta tossed with roasted beetroot and butternut squash. Finished with a kale and hazelnut pesto and toasted pumpkin seeds.

PINSA BASCINA DI CARANNA

Fior di latte mozzarella, sundried tomato pesto, stracciatella cheese, capocollo, crushed pistachio and rocket.

PINSA OTRANTO (VEGAN)

Chickpea and beetroot hummus, grilled artichokes, marinated olives, kale, cherry tomatoes, caramelised red onions and mushrooms.

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 (can be added for a surcharge)



ZUCCHINI FRITTI (V)

Golden fried courgettes.

£5.50

SKINNY FRIES (V)

Light and crispy skin on fries.

£5.50

INSALATA DI RUCOLA (V, GF, + VEGAN)

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

£4.95

PATATE ARROSTO (GF)

Guanciale, garlic and herb roasted potatoes.

£4.95

Desserts



PEANUT STACK (V)

A scrumptious stack of 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.

CRUMBLE PONTECAGNANO (GF, VEGAN)

Stewed spiced apples topped with a light crumble and served with salted caramel ice cream.

STICKY TOFFEE PUDDING (GF, VEGAN)

Decadent sticky toffee pudding, served with salted caramel ice cream.

CREME BRÛLÉE CHEESECAKE (V)

A light and creamy vanilla cheesecake set on a digestive biscuit base. Topped with a light caramelised sugar glaze and served with artisan Italian ice cream and amarena cherries.

PAVLOVA FRUTTA 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)

(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 & 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.

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