



BUON APPS
— River lounge & Italian restaurant —

A La Carte Menu

SPRING & SUMMER 2024



SARAH ALICIA SMITH

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)

FRIGGITELLE (V) £6.95
Golden fried polenta, served with a pecorino cream dip.

STONE BAKED PINS A BREAD CHOOSE FROM:

- Tomato, garlic and oregano (VEGAN) £8.75
- Aglio, olio e peperoncino (VEGAN) £8.50 (garlic, extra virgin olive oil and chilli)
- Thyme, garlic and mozzarella (V, + VEGAN) £8.95
- Spicy Calabrian 'Nduja, rocket leaves, balsamic dressing and Gran Moravia cheese shavings £9.75

Antipasti

BURRATA TRIGGIANO DI PUGLIA (V, GF) £12.25
Creamy burrata served with balsamic plum tomatoes, strianese tomato and basil dressing, avocado and cucumber ribbons. Finished with an olive breadcrumb.

SALMONE RIVA DEL GARDA (+GF) £13.45
Smoked salmon and Atlantic prawns, served with a delicate salad of crispy apple, celery and fennel in an orange dressing with passionfruit mayonnaise and salmon caviar. Served with toasted brioche.

INVOLTINI BELPASSO (VEGAN) £12.75
A roulade of lightly fried aubergine stuffed with a sun dried tomato pesto and vegan stracciatella cheese. Served with crispy flatbread and basil.

FRITTO MISTO £13.25
Golden fried calamari, courgettes, tiger prawns and red mullet, served with chunky tartar sauce.

CIALLEDDA CITTÀ BIANCA (+GF, VEGAN) £11.25
A salad of plum tomatoes, cucumber ribbons, crispy celery, carrots and fennel, red onions, basil, olives, radish, sunflower seeds and garlic and rosemary wholegrain focaccia croutons. Finished with plant based cheese and citrus dressing.

BRUSCHETTA ACQUVIVA DELLE FONTI (+GF, + VEGAN) £12.25
Lightly toasted Altamura bread topped with a green olive tapenade, tomato concasse, stracciatella and finished with pistachio pesto. (Add Parma Ham for £2.00)

HALLOUMI SECCA GRANDE (V) £11.95
Golden fried breaded locally produced Yorkshire halloumi cheese, served with a salad of baby gem, frisee, avocado, cucumber, cherry tomatoes, pickled red onions and tzaziki sauce.

Primi

GLUTEN FREE PASTA WILL HAVE AN ADDITIONAL CHARGE OF £1.25

CANNELONI MONTEMARANO (VEGAN) £17.50
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.

PAPPARDELLE BOLOGNESE (+GF) £16.25
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 LONGOBUCCO (+GF) £18.25
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.

SCIALATIELLI GENOVESE (+GF, VEGAN) £15.75
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.

BUCATINI ALL'AMATRICIANA (+GF) £16.75
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.

RAVIOLI ALL'ARAGOSTA £18.75
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.

LA NOSTRA LASAGNA (+GF) £16.95
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.

SCIALATIELLI TORRE DEL GRECO (+GF) £18.25
Traditional scialatielli pasta from the Campania region, tossed with king prawns, crab, garlic, onion, zucchini and a touch of crustacean bisque. Finished with lemon zest and a taralli al peperoncino chilli crumb.

BUCATINI CARBONARA (+GF) £16.75
Bucatini pasta served in a traditional 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.

Secondi e Insalate

STEAK FRITES (+GF) £23.95
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.

CACCIUCCO LUNGOMARE (+GF) £25.95
Traditional Tuscan seafood dish of tender slow cooked squid, mussels, prawns, langoustine and monkfish with cherry tomatoes, crustacean bisque, white wine, chilli, garlic and parsley. Served with toasted Altamura Italian bread.

MELANZANE ALLA PARMIGIANA (V) £16.75
Layers of aubergine, fior di latte mozzarella and Gran Moravia cheese baked with Italian tomatoes and fresh basil.

PORCHETTA D'ARICCIA (GF) £23.95
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, seasonal vegetables, an apple purée and our rich gravy.

INSALATA DI POLLO RUSPANTE (GF) £18.95
A salad of tender poached grain fed chicken breast, marinated with lemon, herbs and extra virgin olive oil. Served with baby gem, crispy celery, carrots and fennel, Yorkshire halloumi crumb, cucumber ribbons, a soft boiled hen's egg, radish, crispy smoked bacon and an avocado Caesar dressing.

TROTA STRETTO DI MESSINA (GF) £24.75
Pan roasted sea trout fillet served with a grilled large prawn, a fennel, raisin, pine nut and Pernod caponata, finished with crispy zucchini and lemon dust.

SPIGOLA ALBA ADRIATICA (GF) £25.95
Grilled sea bass fillet topped with a lemon and herb breadcrumb, served with thinly sliced saffron potatoes, spinach sautéed with chilli and garlic and a North Atlantic prawn, caper and white wine butter sauce.

La Nostra Griglia

ADD SKINNY FRIES FOR £3.50

MEDAGLIONI VAL BREMBO (+GF) £29.00
6oz fillet medallion served with polenta chips, grilled asparagus, roasted balsamic plum tomatoes and finished with chimichurri whipped butter. (Surf and turf it with a large freshwater prawn and whole langoustine for an additional price of £6.00)

POLLO VAL PADANA £21.50
Grilled grain fed chicken breast served with crispy zucchini fritti, a rocket, cherry tomato and Gran Moravia salad and a Calabrian piri piri sauce.

GAMBERONI SANTA CESAREA (GF) £20.95
Grilled large prawns marinated in a sweet chilli sauce, skewered with red chillies and served with a salad of watercress, apple, celery, fennel, radicchio and frisee. Finished with poppy seeds, cashew nuts and a tahini dressing.

COSTOLETTE SCOTTA DITO £19.95
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, with our barbecue sauce. Finished with toasted sesame seeds.

Pinsa

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.

MARGHERITA (V, + VEGAN) £14.95
Tomato sauce, fior di latte mozzarella, oregano, fresh basil, extra virgin olive oil.

BORGO EGNAZIA £17.95
Fior di latte mozzarella, frisee, gem lettuce, North Atlantic prawns, creamy burrata, heirloom cherry tomatoes and lemon dressing. Finished with a dusting of smoked paprika. (Garnished with cold toppings)

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

ETRUSCA £16.35
Tomato sauce, spicy Italian sausage, spianata salame, mushrooms, chilli and fior di latte mozzarella.

CRUDAIOLA (VEGAN) £15.95
Rocket salad, radicchio, artichokes, sundried tomatoes, stracciatella vegana and lemon zest.

DIAVOLA £16.25
Tomato sauce, spicy Calabrian 'Nduja, spianata salame, red onion and fior di latte mozzarella.

LA REGINA £16.95
Tomato sauce and fior di latte mozzarella, Parma ham, creamy burrata, cherry tomatoes, oregano and fresh basil. (Garnished with cold toppings)

BELLA BARI £18.25
Garlic and chilli tomato sauce, mussels, king prawns, seatrout, capers and chopped parsley.

VALTELLINA £16.25
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.

CAPRICCIOSA £16.45
Tomato sauce, fior di latte mozzarella, roast ham, spicy salame, artichokes, marinated olives and mushrooms.

VESUVIO £17.50
Extra spicy pinsa with tomato sauce, fior di latte mozzarella, roasted green peppers, thinly sliced roast beef, spicy Calabrian 'Nduja, green chillies, spicy spianata Calabrese salame and oregano.

Calzoni

CALZONE CALABRESE £16.75
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) £15.95
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

ZUCCHINI FRITTI (V) £5.50
Golden fried courgettes.

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

VEGETALI DI STAGIONE (GF, VEGAN) £5.50
Seasonal vegetables.

PATATE ARROSTO (GF) £5.50
Guanciale, garlic and herb roasted potatoes.

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

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

INSALATINA MARCO POLO (GF, VEGAN) £5.25
A salad of crispy apples, celery, carrots, fennel, radicchio, frisee, mixed seeds, cashew nuts and tahini dressing.

INSALATA DI RUCOLA (V, GF, + VEGAN) £5.25
Rocket salad with mature Gran Moravia cheese shavings, cherry tomatoes and balsamic dressing.

Dolci Della Casa

TIRAMISU CLASSICO (V) £8.95
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) £8.50
Stacked brownie cubes, peanuts and chocolate chips on a brownie base with peanut butter cream, topped with toffee sauce. Served with Italian artisan vanilla ice cream.

MON CHERI CHEESECAKE (GF, V) £8.25
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) £8.25
Apple and plum crumble with an oat crumble topping. Served with salted caramel ice cream.

CANNOLO CEFALÙ (V) £8.50
Sicilian sweet pastry tube filled with whipped sweet ricotta and mascarpone, chocolate, candied orange and pistachio. Served with a mandarin coulis.

CHEESE PLATTER (+V, +GF) £8.95
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 £8.25 (GF, VEGAN)
Vegan meringue topped with whipped raspberry cream and seasonal berries.

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

GELATO DELLA CASA (+GF) £7.95
Choose 3 scoops from our range of Italian artisan ice creams:
Vanilla (V) Pistachio (V)
Chocolate (V) Salted Caramel (VEGAN)
Sorbet of the Day (VEGAN)
(please ask for today's flavour)

Dessert Cocktails

FRANGELICO MARTINI £10.75
Frangelico, Amaretto, Amarula, Monin Vanilla and Espresso.

BUSTED PIPE £10.75
Amaro Del Capo, Bourbon, Amarena cherries and finished with lemon zest.

ESPRESSO MARTINI £10.25
Vanilla vodka, coffee liqueur, Monin vanilla and espresso coffee. A perfect way of combining coffee and alcohol.

(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 BUONAPPSOTLEY.COM/MENU