



BUON APPS
— River lounge & Italian restaurant —

Garden Menu

SPRING & SUMMER 2024

- PLEASE NOTE ALL DISHES WILL BE SERVED TOGETHER -

Pane e Olive

FOCACCIA AND OLIVES (+GF, VEGAN)	£7.95	STONE BAKED PINSA BREAD - CHOOSE FROM:	
Warm rosemary focaccia bread, mixed marinated Italian olives, sunblushed tomatoes, grissini bread sticks, rocket and basil pesto. (Olives may contain stones)		• Tomato, garlic and oregano (VEGAN)	£8.75
FRIGGITELLE (V)	£6.95	• Aglio, olio e peperoncino (VEGAN) (garlic, extra virgin olive oil and chilli)	£8.50
Golden fried polenta, served with a pecorino cream dip.		• Thyme, garlic and mozzarella (V, + VEGAN)	£8.95
		• Spicy Calabrian 'Nduja, rocket leaves, balsamic dressing and Gran Moravia cheese shavings	£9.75

Pasta, Griglia & Insalate

GLUTEN FREE PASTA WILL HAVE AN ADDITIONAL CHARGE OF £1.25

MELANZANE ALLA PARMIGIANA (V)	£16.95	INSALATA DI POLLO RUSPANTE (GF)	£18.95
Layers of aubergine, fior di latte mozzarella and Gran Moravia cheese baked with Italian tomatoes and fresh basil.		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.	
LA NOSTRA LASAGNA (+GF)	£16.95	STEAK FRITES (+GF)	£23.95
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.		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.	
SCIALATIELLI GENOVESE (+GF, VEGAN)	£15.75	CLASSIC BURGER	£17.95
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.		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)	
SCIALATIELLI TORRE DEL GRECO (+GF)	£18.25	GAMBERONI SANTA CESAREA (GF)	£20.95
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.		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. (Add skinny fries for £3.50)	
PAPPARDELLE BOLOGNESE (+GF)	£16.25	SPIGOLA ALBA ADRIATICA (GF)	£25.95
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.		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.	
RAVIOLI ALL 'ARAGOSTA	£18.75	GRIGLIATA ROSA MARINA	£31.00
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.		A selection of grilled fish - Ask for today's selection. Served with a white wine, lemon and herb butter sauce. (Add skinny fries for £3.50)	
BUCATINI CARBONARA (+GF)	£16.75	FRITTURA	£19.95
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.		Golden fried calamari, courgettes, prawns and whitebait, served with a chunky tartar sauce.	

Italian Sunday Roast (Served Sundays Only)

OUR SIGNATURE ROAST BEEF (GF)	£25.50	ARROSTO DI AGNELLO (GF)	£24.50
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.		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.	
PORCHETTA TOSCANA (GF)	£23.95	POLLO AL FORNO (GF) (Served on the bone)	£21.50
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.		Corn fed roasted half chicken flavoured with flaked sea salt and cracked black pepper - tender on the inside with golden crispy skin. Served with roasted seasonal vegetables, roast potatoes, an aromatic gremolata of lemon, garlic and herbs and our rich homemade gravy.	

Pinsa & Calzone

MARGHERITA (V, + VEGAN)	£14.95	DIAVOLA	£16.25
Tomato sauce, fior di latte mozzarella, oregano, fresh basil, extra virgin olive oil.		Tomato sauce, spicy Calabrian 'Nduja, spianata salame, red onion and fior di latte mozzarella.	
CRUDAIOLA (VEGAN)	£15.95	CALZONE CALABRESE	£16.75
Rocket salad, radicchio, artichokes, sundried tomatoes, stracciatella vegana and lemon zest.		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.	
CAPRICCIOSA	£16.45	CALZONE FIORENTINO (VEGAN)	£15.95
Tomato sauce, fior di latte mozzarella, roast ham, spicy salame, artichokes, marinated olives and mushrooms.		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, GF, + VEGAN)	£5.25	ZUCCHINI FRITTI (V)	£5.50
Rocket salad with mature Gran Moravia cheese shavings, cherry tomatoes and balsamic dressing.		Golden fried courgettes.	
INSALATA MISTA (GF, VEGAN)	£4.95	SKINNY FRIES (V)	£5.50
Mixed leaves, radish, tomatoes, red onion and cucumber, lightly tossed in our house dressing.		Light and crispy skin on fries.	
INSALATINA MARCO POLO (V, GF, + VEGAN)	£5.25	VEGETALI DI STAGIONE (GF, VEGAN)	£5.50
A salad of crispy apples, celery, carrots, fennel, radicchio, frisee, mixed seeds, cashew nuts and tahini dressing.		Seasonal vegetables.	
		POLENTA CHIPS (V)	£5.50
		Golden fried polenta, finished with a sprinkle of Pecorino Romano cheese.	

Dolci

TIRAMISU CLASSICO (V)	£8.95	CHEESE PLATTER (+V, +GF)	£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.		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.	
PEANUT STACK (V)	£8.50	PAVLOVA FRUTTI DI BOSCO (GF, VEGAN)	£8.25
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.		Vegan meringue topped with whipped raspberry cream and seasonal berries.	
CANNOLO CEFALÙ (V)	£8.50	MON CHERI CHEESECAKE (GF, V)	£8.25
Sicilian sweet pastry tube filled with whipped sweet ricotta and mascarpone, chocolate, candied orange and pistachio. Served with a mandarin coulis.		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.	
CAFFÈ AFFOGATO (V, +GF)	£8.25	GELATO DELLA CASA (+GF)	£7.95
Artisan Italian vanilla ice cream 'drowned' with rich espresso coffee. (Add a shot of Amaretto liqueur £3.95)		Choose 3 scoops from our range of Italian artisan ice creams: Vanilla (V) Pistachio (V) Chocolate (V) Salted Caramel (VEGAN)	
CRUMBLE BORGIO VALSUGANA (GF, VEGAN)	£8.25	Sorbet of the Day (VEGAN) (please ask for today's flavour)	
Apple and plum crumble with an oat crumble topping. Served with salted caramel ice cream.			

(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.