



**BUON APPS**

— River lounge & Italian restaurant —

# Sharing Party Menu

SPRING & SUMMER 2024

**Sharing Antipasti and choice of Secondi - £31.95 per person**

**Sharing Antipasti, choice of Secondi and Dolci - £39.95 per person**

Complimentary thyme & mozzarella and tomato & oregano pinsa will be served to your table upon arrival. (Available for parties of 10 people upwards)

Pre-order - 48 hours in advance (72 hours for Sunday bookings)  
£10 per person non refundable deposit required.

## Sharing Antipasti

- A selection of Italian cured meats: Parma ham, capocollo and roast ham, spicy spianata Calabrese salame.
- Marinated olives, sun blushed tomatoes and artichokes.
- Gran Moravia cheese, pecorino sardolino and dolcelatte.

- A North Atlantic prawn and avocado cocktail.
- Insalata of fennel, smoked salmon and rocket with a limoncello dressing.
- Haddock goujons, golden fried calamari and zucchini with tartar sauce
- Artisan Italian breads and grissini.

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

### SCIALATELLI GENOVESE (+GF, VEGAN)

Traditional scialatelli pasta from the Campania region, tossed with a slow cooked sauce of white onions and olives, basil pesto and finished with toasted pine nuts.

### LA NOSTRA LASAGNA (+GF)

Our delicious lasagne, made from slow-cooked rustic ragú of beef and chunky Italian sausage layered with fresh egg pasta, creamy bechamel sauce, fior di latte mozzarella and Gran Moravia cheese.

### 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.

### BUCATINI ALL'AMATRICIANA (+GF)

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.

### STEAK FRITES (+GF) (SURCHARGE £3.50)

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.

### TROTA STRETTO DI MESSINA (GF) (SURCHARGE £3.50)

Pan roasted seatrout fillet served with a grilled large prawn, a fennel, raisin and Pernod caponata, finished with crispy zucchini and lemon dust.

### 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)

### MEDAGLIONI DOLCE VITA (+GF) (SURCHARGE £8.00)

6oz fillet medallion served with polenta chips, grilled balsamic plum tomatoes and finished with a chimichurri whipped butter.

### 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.

### INSALATA DI POLLO RUSPANTE (GF)

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.

### 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.

### WHAT IS PINSA ROMANA?

*Simply put, pinsa is a Roman-style pizza crust that is an upgrade from traditional pizza. 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.*

### PINSA CRUDAIOLA (VEGAN)

Rocket salad, radicchio, artichokes, sundried tomatoes, stracciatella vegana and lemon zest.

### PINSA VESUVIO

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

## Italian Sunday Roast (SERVED SUNDAY ONLY)

### OUR SIGNATURE ROAST BEEF (GF) (SURCHARGE £4.00)

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.

### ARROSTO DI AGNELLO (GF) (SURCHARGE £4.00)

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) (Served on the bone)

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.

## 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

## Dolci

### PEANUT STACK (V)

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)

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.

### PAVLOVA FRUTTI DI BOSCO (GF, VEGAN)

Vegan meringue topped with whipped raspberry cream and seasonal berries.

### CRUMBLE BORGIO VALSUGANA (GF, VEGAN)

Apple and plum crumble with an oat crumble topping. Served with toffee ice cream.

### CANNOLO CEFALÙ (V)




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)

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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