



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	STONE BAKED PINS A 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

Antipasti

BURRATA TRIGGIANO DI PUGLIA (V, GF)	£12.25	CIALLEDDA CITTÀ BIANCA (+GF, VEGAN)	£11.25
Creamy burrata served with balsamic plum tomatoes, strianese tomato and basil dressing, avocado and cucumber ribbons. Finished with an olive breadcrumb.		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.	
SALMONE RIVA DEL GARDA (+GF)	£13.45	BRUSCHETTA ACQUVIVA DELLE FONTI (+GF, + VEGAN)	£12.25
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.		Lightly toasted Altamura bread topped with a green olive tapenade, tomato concasse, stracciatella and finished with pistachio pesto. (Add Parma Ham for £2.00)	
INVOLTINI BELPASSO (VEGAN)	£12.75	HALLOUMI SECCA GRANDE (V)	£11.95
A roulade of lightly fried aubergine stuffed with a sun dried tomato pesto and vegan stracciatella cheese. Served with crispy flatbread and basil.		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.	
FRITTO MISTO	£13.25		
Golden fried calamari, courgettes, tiger prawns and red mullet, served with chunky tartar sauce.			

Primi GLUTEN FREE PASTA WILL HAVE AN ADDITIONAL CHARGE OF £1.25

CANNELONI MONTEMARANO (VEGAN)	£17.50	RAVIOLI ALL'ARAGOSTA	£18.75
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.		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.	
PAPPARDELLE BOLOGNESE (+GF)	£16.25	LA NOSTRA LASAGNA (+GF)	£16.95
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.		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.	
STRASCINATI LONGOBUCCO (+GF)	£18.25	SCIALATIELLI TORRE DEL GRECO (+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.		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.	
SCIALATIELLI GENOVESE (+GF, VEGAN)	£15.75	BUCATINI CARBONARA (+GF)	£16.75
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 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.	
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.			

Secondi e Insalate

STEAK FRITES (+GF)	£23.95	INSALATA DI POLLO RUSPANTE (GF)	£18.95
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.		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.	
CACCIUCCO LUNGOMARE (+GF)	£25.95	TROTA STRETTO DI MESSINA (GF)	£24.75
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.		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.	
MELANZANE ALLA PARMIGIANA (V)	£16.75	SPIGOLA ALBA ADRIATICA (GF)	£25.95
Layers of aubergine, fior di latte mozzarella and Gran Moravia cheese baked with Italian tomatoes and fresh basil.		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.	
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.			

La Nostra Griglia ADD SKINNY FRIES FOR £3.50

MEDAGLIONI VAL BREMBO (+GF)	£29.00	GAMBERONI SANTA CESAREA (GF)	£20.95
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)		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.	
POLLO VAL PADANA	£21.50	COSTOLETTE SCOTTA DITO	£19.95
Grilled grain fed chicken breast served with crispy zucchini fritti, a rocket, cherry tomato and Gran Moravia salad and a Calabrian piri piri sauce.		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	LA REGINA	£16.95
Tomato sauce, fior di latte mozzarella, oregano, fresh basil, extra virgin olive oil.		Tomato sauce and fior di latte mozzarella, Parma ham, creamy burrata, cherry tomatoes, oregano and fresh basil. (Garnished with cold toppings)	
BORGO EGNAZIA	£17.95	BELLA BARI	£18.25
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)		Garlic and chilli tomato sauce, mussels, king prawns, seatrout, capers and chopped parsley.	
BASCINA DI CARANNA	£16.50	VALTELLINA	£16.25
Fior di latte mozzarella, sun dried tomato pesto, stracciatella cheese, capocollo cured ham, crushed pistachio and rocket.		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.	
ETRUSCA	£16.35	CAPRICCIOSA	£16.45
Tomato sauce, spicy Italian sausage, spianata salame, mushrooms, chilli and fior di latte mozzarella.		Tomato sauce, fior di latte mozzarella, roast ham, spicy salame, artichokes, marinated olives and mushrooms.	
CRUDAIOLA (VEGAN)	£15.95	VESUVIO	£17.50
Rocket salad, radicchio, artichokes, sundried tomatoes, stracciatella vegana and lemon zest.		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.	
DIAVOLA	£16.25		
Tomato sauce, spicy Calabrian 'Nduja, spianata salame, red onion and fior di latte mozzarella.			

Calzoni

CALZONE CALABRESE	£16.75	CALZONE FIORENTINO (VEGAN)	£15.95
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.		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	INSALATA MISTA (GF, VEGAN)	£4.95
Golden fried courgettes.		Mixed leaves, radish, tomatoes, red onion and cucumber, lightly tossed in our house dressing.	
SKINNY FRIES (V)	£5.50	INSALATINA MARCO POLO (GF, VEGAN)	£5.25
Light and crispy skin on fries.		A salad of crispy apples, celery, carrots, fennel, radicchio, frisee, mixed seeds, cashew nuts and tahini dressing.	
VEGETALI DI STAGIONE (GF, VEGAN)	£5.50	INSALATA DI RUCOLA (V, GF, + VEGAN)	£5.25
Seasonal vegetables.		Rocket salad with mature Gran Moravia cheese shavings, cherry tomatoes and balsamic dressing.	
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.			

Dolci Della Casa

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

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