



BUON APPS
— River lounge & Italian restaurant —

Sunday Menu

SPRING & SUMMER 2024

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 PINSA 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

SOUP OF THE DAY (+GF, VEGAN) £8.95
Served with warm focaccia bread.

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.

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.

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 mayo and salmon caviar. Served with toasted brioche.

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

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)

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.

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 stracciatella vegana and citrus dressing.

BRESAOLA DELLA VALTELLINA (+GF) £12.75
Thinly sliced bresaola cured beef, served with crispy pinsa bread, rocket, Gran Moravia cheese shavings and a balsamic lemon dressing.

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.

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.

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.

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.

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.

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.

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

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.

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

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.

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.

GRIGLIATA ROSA MARINA (GF) £31.00
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)

MELANZANE ALLA PARMIGIANA (V) £16.75
Baked aubergine, flavoured with fresh basil, Italian tomato sauce, melting fior di latte mozzarella and Gran Moravia cheese for an extra kick!

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

CLASSIC BURGER £17.95
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)

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 carrots and fennel, Yorkshire halloumi crumb, cucumber ribbons, a soft boiled hen's egg, pickled radish, crispy smoked bacon and an avocado Caesar dressing.

Italian Sunday Roast

OUR SIGNATURE ROAST BEEF (GF) £25.50
28 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) £24.50
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) £21.50
(Served on the bone) Corn fed roasted half chicken, flavoured with rosemary, garlic, thyme and lemon - tender on the inside with crispy skin. Served with roasted potatoes, roasted seasonal vegetables and our rich gravy.

BRANZINO ARANCETO (GF) £25.00
(Served on the bone. Please allow 20-25 mins cooking time). Whole roasted sea bass served with a North Atlantic prawn, caper and white wine butter sauce, accompanied with a delicate salad of crispy carrots and fennel, radicchio, frisee, orange segments, cherry tomatoes and rocket.

PORCHETTA TOSCANA (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 seasonal vegetables, herby roast potatoes, pork crackling and our rich homemade gravy.

Stone Baked Pinsa Romana

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

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

BORGO EGNAZIA £17.95
Fior di latte mozzarella, frisee, gem lettuce, North Atlantic prawns, stracciatella, red and yellow 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.

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.

VESUVIO £17.50
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.

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

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

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)

Calzone

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

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

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

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

ZUCCHINI FRITTI (V) £5.50
Golden fried courgettes.

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.

Dolci

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 and topped with salted caramel 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 BORG VALSUGANA £8.25 (GF, VEGAN)
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.

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

PAVLOVA FRUTTI DI BOSCO £8.25 (GF, VEGAN)
Vegan meringue topped with whipped raspberry cream and seasonal berries.

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)

(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 WWW.BUONAPPSOTLEY.COM/MENUS

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