

## STARTERS

(V) (VEGAN) PANE ALL'AGLIO | 3.75  
GRILLED HOMEMADE BREAD WITH GARLIC,  
OLIVE OIL AND PARSLEY.

(V) (VEGAN) OLIVE MARINATE | 5.95  
MARINATED NOCELLARA GREEN OLIVES IN  
GARLIC, OLIVE OIL, PARSLEY AND GRATED  
LEMON SKIN.

BUFALA E PROSCIUTTO CRUDO | 14.95  
BUFFALO MOZZARELLA FROM CAMPANIA  
WITH PARMA HAM AND ROCKET.

(V) (VEGAN) BRUSCHETTA | 8.95  
GRILLED HOMEMADE BREAD TOPPED WITH  
CHOPPED TOMATOES, BASIL, GARLIC, OLIVE  
OIL AND OREGANO.

(V) MOZZARELLA FRITTA | 11.95  
DEEP FRIED MOZZARELLA IN BREADCRUMBS  
WITH SPICY TOMATO SAUCE.

CAPRESE | 12.95  
FRESH TOMATO, BUFFALO MOZZARELLA  
FROM CAMPANIA, OREGANO, BASIL AND  
OLIVE OIL.

ANTIPASTO MISTO | 15.95  
AN ITALIAN SELECTION OF CURED PORK  
MEAT, SUN DRIED TOMATOES, ARTICHOKEs,  
PARMESAN CHEESE.

(V) PARMIGIANA DI MELANZANE | 12  
OVEN BAKED SLICED AUBERGINES COOKED  
WITH TOMATO SAUCE, MOZZARELLA,  
PARMESAN CHEESE AND BASIL.

SOUTE COZZE E VONGOLE | 14.95  
SELECTION OF MUSSELS, SEA CLAMS  
COOKED WITH GARLIC, OLIVE OIL, CHILLI,  
WHITE WINE AND PARSLEY.

CALAMARI FRITTI | 12  
DEEP FRIED CALAMARI SERVED WITH TARTAR  
SAUCE.

GAMBERONI GRIGLIATI | 14.95  
GRILLED KING PRAWNS SERVED WITH  
VINAIGRETTE SAUCE, MADE WITH OLIVE OIL,  
LEMON JUICE, GARLIC AND PARSLEY.

## TORTELLINI

RUSTICO | 12.95  
EGG PASTA FILLED WITH SAVOURY MEAT  
COOKED WITH TOMATO SAUCE AND TOPPED  
WITH PARMESAN SHAVING.

PROSCIUTTO E FUNGHI | 13.95  
EGG PASTA FILLED WITH SAVOURY MEAT  
COOKED WITH HAM, MUSHROOMS AND CREAM  
SAUCE.

GORGONZOLA E CREMA TARTUFATA | 13.95  
EGG PASTA FILLED WITH RICOTTA AND SPINACH.  
COOKED WITH GORGONZOLA CHEESE AND  
ITALIAN TRUFFLE CREAM SAUCE.

BURRO E PARMIGIANO | 12  
EGG PASTA FILLED WITH RICOTTA AND SPINACH,  
COOKED WITH BUTTER, SAGE AND TOPPED WITH  
PARMESAN SHAVINGS.

## PASTA

CHOOSE FROM **SPAGHETTI, LINGUINE,**  
PENNE, TAGLIATELLE OR GLUTEN FREE.

SALSICCIA E PEPERONI | 13.95  
PEPPERONI SAUSAGES, PEPPERS, CHILLI AND  
TOMATOES SAUCE.

CARBONARA | 13.95  
COOKED WITH EGG, CURED PORK CHEEKS, BLACK  
PEPPER AND PECORINO CHEESE.

CARBONARA CON PANNA | 13.95  
COOKED WITH CREAM SAUCE, EGG, CURED PORK  
CHEEKS, BLACK PEPPER AND PECORINO CHEESE.

AMATRICIANA | 13.95  
CURED PORK CHEEKS COOKED WITH CHILLI,  
TOMATO SAUCE, WHITE WINE, BLACK PEPPER AND  
PECORINO CHEESE.

ALLE VONGOLE | 15.95  
FRESH SEA CLAMS COOKED CHERRY TOMATOES,  
OLIVE OIL, GARLIC AND CHILLI.

ALLO SCOGLIO | 17.95  
A SELECTION OF SEA FOOD COOKED WITH  
CHERRY TOMATOES, GARLIC, OLIVE OIL AND HINT  
OF TOMATO SAUCE.

ALLA BOLOGNESE | 12.95  
TRADITIONAL BOLOGNESE SAUCE.

(V) (VEGAN) RUCOLA | 11.95  
COOKED WITH GARLIC, CHERRY TOMATO,  
TOMATO SAUCE AND TOPPED WITH FRESH  
ROCKET.

FUNGHI PORCINI | 14.95  
PORCINI MUSHROOMS COOKED WITH BUTTER  
AND WHITE WINE.

PUNTA DI FILETTO | 18.95  
SLOW COOKED DICED FILLET STEAK, PORCINI  
MUSHROOMS, CHERRY TOMATOES, A HINT OF  
TOMATO SAUCE AND CREAM SAUCE.

## OVEN BAKED

CANNELLONI DI RICOTTA E SPINACI | 13.95  
OVEN BAKED CANNELLONI STUFFED WITH  
RICOTTA, SPINACH, AND COOKED IN TOMATO  
SAUCE, BÉCHAMEL, MOZZARELLA, AND  
PARMESAN.

LASAGNA TRADIZIONALE | 13.95  
OVEN BAKED EGG PASTA LAYERED  
WITH BOLOGNESE SAUCE, BÉCHAMEL SAUCE,  
MOZZARELLA AND PARMESAN.

## RISOTTI

RISOTTO ALLA PESCATORE | 19  
ITALIAN ARBORIO RICE COOKED WITH OUR  
SELECTION OF SEAFOOD, CHERRY TOMATOES,  
GARLIC AND HINT OF TOMATO SAUCE.

RISOTTO AI FUNGHI PORCINI | 17.95  
ITALIAN ARBORIO RICE COOKED WITH PORCINI  
MUSHROOMS, BUTTER AND PARMESAN CHEESE.

RISOTTO ASPARAGI E GAMBERETTI | 17.95  
ITALIAN ARBORIO RICE COOKED WITH GARLIC,  
OLIVE OIL, ASPARAGUS, BABY PRAWNS AND A  
HINT OF CREAM SAUCE.

## MAIN COURSE MEATS

### CHICKEN

POLLO PROSCIUTTO E MOZZARELLA | 17.95  
CHICKEN BREAST COOKED WITH MOZZARELLA, HAM  
AND TOMATO SAUCE. SERVED WITH ROSEMARY  
POTATOES.

POLLO GORGONZOLA | 17.95  
CHICKEN BREAST COOKED WITH MUSHROOMS,  
GORGONZOLA AND CREAM SAUCE. SERVED WITH  
ROSEMARY POTATOES.

POLLO ALLA CACCIATORE | 17.95  
CHICKEN BREAST COOKED, CHERRY TOMATOES,  
CHILLI, OLIVES, RED WINE, TOMATO SAUCE AND  
OREGANO. SERVED WITH ROSEMARY POTATOES.

### STEAKS

LOMBATA | 24  
GRILLED SIRLOIN STEAK 10 OZ.  
SERVED WITH ROSEMARY POTATOES.

FILETTO | 25.5  
GRILLED FILLET STEAK 8 OZ.  
SERVED WITH ROSEMARY POTATOES.

TAGLIATA DI MANZO | 25.50  
GRILLED SLICED FILLET STEAK.  
SERVED WITH ROSEMARY POTATOES.

#### CHOOSE YOUR STEAK SAUCE

AL PEPE VERDE  
GREEN PEPPERCORN, BRANDY AND CREAM SAUCE.

AI FORMAGGI  
A SELECTION OF CHEESES AND CREAM SAUCE.

PRIMITIVO E CIPOLLA ROSSA  
PRIMITIVO WINE AND RED ONIONS.

RUCOLA E PARMIGIANO  
ROCKET SALAD AND PARMESAN SHAVINGS

### FISH

SPIGOLA PESCATORE | 27  
FOIL BAKED SEA BASS WITH SEAFOOD, CHERRY  
TOMATOES, WHITE WINE AND GARLIC. SERVED WITH  
ROSEMARY POTATOES.

SPIGOLA E GAMBERONI ALLA GRIGLIA | 26  
GRILLED SEABASS FILLET AND KING PRAWNS,  
ACCOMPANIED BY A VINAIGRETTE SAUCE MADE WITH  
GARLIC, LEMON JUICE, AND PARSLEY. SERVED WITH  
ROSEMARY POTATOES.

SALMONE ALLA GRIGLIA | 22  
GRILLED SALMON FILLET, ACCOMPANIED BY A  
VINAIGRETTE SAUCE MADE WITH GARLIC, LEMON  
JUICE AND PARSLEY. SERVED WITH ROSEMARY  
POTATOES.

SALMONE AL GUAZZETTO | 23.95  
FOIL BAKED SALMON FILLET WITH ASPARAGUS, CHER-  
RY TOMATOES, GARLIC, CELERY, CARROTS AND WHITE  
WINE. SERVED WITH ROSEMARY POTATOES.

### SIDES

(V) (VEGAN) VEGETABLES OF THE DAY | 4.5  
MIX VEGETABLES.

(V) PATATINE FRITTE | 4.5  
FRIES.

(V) PATATE AL ROSMARINO | 4.5  
SAUTEED POTATOES WITH ROSEMARY.

(V) (VEGAN) BROCCOLI AL VAPORE CON LIMONE | 7  
STEAMED BROCCOLI WITH LEMON JUICE.

### SALADS

INSALATA DI CESARE | 10.95  
CAESAR SALAD MADE WITH COS LETTUCE,  
CROUTONS, CHICKEN, CAESAR DRESSING  
AND PARMESAN SHAVINGS.

(V) (VEGAN) RUCOLA | 9.95  
ROCKET SALAD WITH FRESH TOMATOES.

(V) (VEGAN) INSALATA MISTA | 5.5  
MIXED SALAD

(V) (VEGAN) GREEN SALAD | 5.5  
GREEN SALAD

(V) (VEGAN) POMODORO E CIPOLLA | 7.25  
TOMATO AND ONION SALAD.

## PIZZA

*Our pizza is made daily with pre-fermented dough baked  
on stone in our izzo neapolitan pizza oven.*

MARGHERITA | 11.5  
TOMATO SAUCE, FIOR DI LATTE AND BASIL.

DIAVOLA | 13.95  
TOMATO SAUCE, FIOR DI LATTE, SALAME NAPOLI,  
PEPPERONI AND CHILLI FLAKES.

CAPRICCIOSA | 15.95  
TOMATO SAUCE, FIOR DI LATTE, COOKED HAM,  
SALAME NAPOLI, ARTICHOKEs, OLIVES AND  
MUSHROOMS.

LUXURY MARINARA | 15.95  
TOMATO SAUCE, FRIED CAPERS, ANCHOVIES,  
OLIVES, GARLIC AND OREGANO.

4 FORMAGGI | 15.95  
RICOTTA CHEESE, GORGONZOLA CHEESE, SMOKED  
PROVOLA CHEESE AND SHAVING OF PARMESAN  
CHEESE.

REGINA | 16.95  
TOMATO SAUCE, BUFFALO MOZZARELLA, PARMA  
HAM, ROCKET, SHAVING OF PARMESAN CHEESE.

SALSICCIA E FRIARIELLI | 16.95  
SMOKED PROVOLA CHEESE, NEAPOLITAN BROCCOLI,  
LOCAL BUTCHER'S PORK FENNEL SAUSAGE, FIOR DI  
LATTE AND CHILLI FLAKES.

(V) (VEGAN) CALZONE VEGANO | 15.95  
FOLDED PIZZA FILLED WITH FRESH ROCKET,  
ARTICHOKES, SUNDRIED TOMATOES, OLIVE OIL,  
OREGANO AND CHERRY TOMATOES.

CALZONE | 16.95  
FOLDED PIZZA FILLED WITH FIOR DI LATTE, RICOTTA  
CHEESE, SALAME NAPOLI, COOKED HAM, BLACK  
PEPPER, BASIL. TOPPED WITH TOMATO SAUCE.

## PIZZA EXTRA TOPPINGS

VEGETARIAN | 3 EACH  
CHILLI FLAKES - OLIVES - ROCKET SALAD -  
NEAPOLITAN BROCCOLI - BASIL - ARTICHOKEs - SUN  
DRIED TOMATOES - CAPERS - MUSHROOMS - GARLIC.

MEAT & FISH | 3 EACH  
COOKED HAM - PARMA HAM - PEPPERONI - SALAME  
NAPOLI - FENNEL SAUSAGE - ANCHOVIES.

CHEESE | 3 EACH  
FIOR DI LATTE - RICOTTA - GORGONZOLA -  
PARMESAN SHAVINGS - SMOKED PROVOLA.

ALLERGY INFORMATION | SERVICE CHARGE  
PLEASE SPEAK WITH OUR STAFF IF YOU HAVE ANY  
SPECIFIC DIETARY REQUIREMENTS BEFORE PLAC-  
ING YOUR ORDER.

(V) INDICATES VEGETARIAN DISHES

(VEGAN) INDICATES VEGAN DISHES

WE ALSO OFFER GLUTEN FREE  
ALTERNATIVES. PLEASE ASK A STAFF  
MEMBER FOR MORE INFORMATION.

A DISCRETIONARY SERVICE CHARGE OF 10%  
WILL BE ADDED TO THE BILL. PRICES INCLUDE VAT.

# Drinks Menu

WE PROVIDE A WIDE RANGE OF DRINKS TO CHOOSE FROM AND A GREAT CHOICE OF RED AND WHITE ITALIAN WINES.

HAVE YOU EVER EXPERIENCED AN ITALIAN CHEERS?

ASK US AND WE WILL TEACH YOU A THING OR TWO ABOUT HOW TO TOAST IN STYLE!

## APERITIVO

### BELLINI | 10.5

PROSECCO, SODA WATER, APEROL AND PEACH JUICE.

### APEROL SPRITZ | 10.5

PROSECCO, APEROL AND SODA WATER.

### LIMONCELLO SPRITZ | 10.5

LIMONCELLO, PROSECCO AND SODA WATER.

### ELDERFLOWER SPRITZ | 10.5

ELDERFLOWER JUICE, PROSECCO, VODKA AND SODA WATER.

### ORANGE SPRITZ | 10.5

CAMPARI, PROSECCO AND ORANGE JUICE.

### NEGRONI | 12

CAMPARI, GIN AND MARTINI ROSSO.

### MIMOSA | 10.5

PROSECCO, ORANGE JUICE AND GRAN MARNIER.

### MARTINI | 5

DRY, BIANCO, ROSSO

### CRODINO | 5.95

NON-ALCOHOLIC APERITIF, INTENSELY CITRUSY WITH A SPICY FINISH.

## BEERS

### BIRRA ITALIANA 33CL | 4.95

### HALF PINT | 4.95 PINT | 6.9

### NON-ACHOLIC BEER 33CL | 4.95

## CIDERS | 7.95

ASK STAFF FOR DETAILS

## SPIRITS & LIQUEURS | 4.95

### AMARETTO 25ML

### ITALIAN AMARO 25ML

### BAILEYS (CONTAINS DAIRY) 25ML

### COINTREAU 25ML

### DRAMBUIE 25ML

### GRAN MARNIER 25ML

### LIMONCELLO 25ML

### SAMBUCA 25ML

### TIA MARIA 25ML

### PIMMS 25ML

### CAMPARI 25ML

### MARTINI BIANCO 25ML

### MARTINI DRY 25ML

### MALIBU 25ML

### TEQUILA 25ML

### ARCHERS 25ML

### BARCADI RUM 25ML

### GIN OR PINK GIN 25ML

### SOUTHERN COMFORT 25ML

### VODKA 25ML

### JAMESON 25ML

### JACK DANIELS 25ML

### MALT WHISKY 25ML

### WHISKY 25ML

### BRANDY VECCHIA ROMAGNA 25ML

### COURVOISIER COGNAC VS 25ML

### GRAPPA 25ML

### COGNAC VSOP 25ML

### PORT 25ML

## SOFT DRINKS

### MINERAL WATER 50CL | 3.5

### TONIC WATER 20CL | 2.75

### SODA WATER 20CL | 2.75

### BITTER LEMON 12.5CL | 2.75

### GINGER ALE 20CL | 2.75

### COKE 33CL | 3.5

### DIET COKE 33CL | 3.25

### SPRITE 33CL | 3.25

### FANTA 33CL | 3.25

## JUICES | 3.75

### ORANGE

### PINEAPPLE

### APPLE

### TOMATO

### CRANBERRY

### PINK LEMONADE

### ELDERFLOWER

## RED WINE

**BUON APPETITO SELECTED HOUSE RED [12.5%]**  
(VEGAN) SPICY DARK CHERRY AND PLUM FLAVOURS, THE PALATE IS PERFECTLY BALANCED.

125ML	175ML	250ML	BOTTLE
4.95	6.75	8.25	21.95

**MONTEPULCIANO D'ABRUZZO [13%]**  
(VEGAN) DRY ON THE PALATE AND GRACIOUS, WITH DELICATE AND SOFT VEINING.

125ML	175ML	250ML	BOTTLE
6.55	8.2	10.2	27.95

### PRIMITIVO [13.5%]

STRONG SCENT OF VERY RIPE, JAMMY RED AND BLACK FRUITS. BEAUTIFULLY SMOOTH AND TEXTURED ON THE PALATE.

125ML	175ML	250ML	BOTTLE
6.95	8.5	10.7	28.95

### NERO D'AVOLA CABERNET TANDEM [14.5%]

DEEP RUBY COLOUR WITH BLACKBERRY AND PLUM NOTES.

125ML	175ML	250ML	BOTTLE
6.95	8.5	10.7	28.95

### CHIANTI [13.5%]

(VEGAN) CHARACTERISTIC SCENTS OF VIOLET, SMALL RED FRUIT AND SUBTLE SPICES.

### BOTTLE

32.95

### AMARONE [15.5%]

INTENSE AROMA, PERFUME OF SPICES, CHERRY JAM, RED BERRIES. INTENSE AND EXTREMELY PERSISTENT.

### BOTTLE

64.95

## ROSE WINE

### PINOT GRIGIO ROSE [12.5%]

CRISP AND REFRESHING WITH WELL BALANCED RIPE STRAWBERRY FRUIT, SOFT, LIGHT & DRY.

125ML	175ML	250ML	BOTTLE
6.95	8.5	10.7	28.95

## WHITE WINE

**BUON APPETITO SELECTED HOUSE WHITE [12%]**  
(VEGAN) OFFERS INTENSE AROMAS OF BOTH CITRUS AND TROPICAL FRUIT FLAVOURS

125ML	175ML	250ML	BOTTLE
4.95	6.75	8.25	21.95

### PINOT GRIGIO [12.5%]

(VEGAN) FRESH PEACH AND CITRUS FRUIT FLAVOURS, CRISP AND REFRESHING WITH CONSPICUOUS NUTTY NUANCES

125ML	175ML	250ML	BOTTLE
6.55	8.2	10.2	27.95

### SAUVIGNON [13%]

IMMEDIATE AROMAS OF ACACIA FLOWERS WITH A DRY, WELL BALANCED PALATE OF RIPE LIME.

125ML	175ML	250ML	BOTTLE
6.95	8.5	10.7	28.95

### PECORINO [13%]

A STYLISH WINE THAT BOASTS OODLES OF CITRUS FRUIT AND ELDERBERRY ON THE FINISH.

125ML	175ML	250ML	BOTTLE
7.2	8.95	11.5	29.95

### VERMENTINO [12.5%]

SOFT FLORAL NOTES, WITH A PEACHY AND AROMATIC FINISH.

125ML	175ML	250ML	BOTTLE
7.2	8.95	11.5	29.95

### GAVI [12.5%]

(VEGAN) SCENTS OF APPLE, CITRUS AND EXOTIC FRUIT. A FRESH FRUITY TASTE THAT IS COMPLEMENTED IN THE FINISH WITH PLEASANT MINERAL OVERTONES.

### BOTTLE

33.95

## SPARKLING WINES

### PROSECCO SPUMANTE BRUT [11%]

THE DELICIOUS AROMAS OF APPLE AND PEAR MELT INTO A SMOOTH AND FRESH WINE ON THE PALATE.

125ML	BOTTLE
8.95	29.95

### PROSECCO ROSÈ SPUMANTE [11%]

THE DELICIOUS AROMAS OF APPLE AND PEAR MELT INTO A SMOOTH AND FRESH WINE ON THE PALATE.

125ML	BOTTLE
8.95	29.95

## DESSERTS | 8.25

### TIRAMISU

LAYERS OF SAVOIARDI BISCUITS DIPPED IN COFFEE, COMBINED WITH A WHIPPED MIXTURE OF SUGAR AND MASCARPONE CHEESE, AND FINISHED WITH A DUSTING OF COCOA.

### PANNA COTTA

TRADITIONAL ITALIAN VANILLA PANNA COTTA SERVED WITH A MIXED BERRY COULIS OR CHOCOLATE SAUCE.

### GELATI MISTI

A MIXTURE OF STRAWBERRY, CHOCOLATE, VANILLA AND PISTACHIO ICE CREAM.

### TARTUFO CLASSICO

CHOCOLATE ICE CREAM WITH A ZABAGLIONE CENTER, COATED IN CRUSHED HAZELNUTS AND DUSTED WITH COCOA POWDER.

### PROFITEROLES

CHOUX PASTRY FILLED WITH CHANTILLY CREAM TOPPED WITH CHOCOLATE SAUCE.

### BANOFFEE PIE

FRESH BANANAS ON A BISCUIT BASE, DRIZZLED WITH CARAMEL SAUCE, FINISHED WITH FRESH CREAM SWIRLS, AND TOPPED WITH CHOCOLATE SAUCE

### CHOCOLATE PUDDINGS

CHOCOLATE SPONGE TOPPED WITH CHOCOLATE SAUCE, (VEGAN) AVAILABLE.

### WARM APPLE PIE

A WARM APPLE PIE SERVED WITH VANILLA ICE CREAM.

## HOT DRINKS

### ESPRESSO | 3.25

### ESPRESSO MACCHIATO | 3.95

### DOUBLE ESPRESSO | 3.95

### CAPPUCCINO | 3.95

### REGULAR COFFEE | 3.25

### LATTE | 3.95

### HOT CHOCOLATE | 3.95

### SELECTION OF TEAS | 3

### LIQUEUR COFFEE SINGLE | 7.5 DOUBLE | 9.5

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(VEGAN) INDICATES VEGAN DISHES

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 [WWW.BUONAPPETITO.INFO](http://WWW.BUONAPPETITO.INFO)

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