

Buon Appetito

STARTERS

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

(V) (VEGAN) OLIVE MARINATE | £5.G5
MARINATED NOCELLARA GREEN OLIVES IN GARLIC, OLIVE OIL, PARSLEY AND GRATED LEMON SKIN.

BUFALA E PROSCIUTTO CRUDO | £14.G5
BUFFALO MOZZARELLA FROM CAMPANIA WITH PARMA HAM AND ROCKET.

(V) (VEGAN) BRUSCHETTA | £8.G5
GRILLED HOMEMADE BREAD TOPPED WITH CHOPPED TOMATOES, BASIL, GARLIC, OLIVE OIL AND OREGANO.

(V) MOZZARELLA FRITTA | £11.G5
DEEP FRIED MOZZARELLA IN BREADCRUMBS WITH SPICY TOMATO SAUCE.

CAPRESE | £12.G5
FRESH TOMATO, BUFFALO MOZZARELLA FROM CAMPANIA, OREGANO, BASIL AND OLIVE OIL.

ANTIPASTO MISTO | £15.G5
AN ITALIAN SELECTION OF CURED PORK MEAT, SUN DRIED TOMATOES, ARTICHOKES, PARMESAN CHEESE.

(V) PARMIGIANA DI MELANZANE | £12.00
OVEN BAKED SLICED AUBERGINES COOKED WITH TOMATO SAUCE, MOZZARELLA, PARMESAN CHEESE AND BASIL.

SOUTE COZZE E VONGOLE | £14.G5
SELECTION OF MUSSELS, SEA CLAMS COOKED WITH GARLIC, OLIVE OIL, CHILLI, WHITE WINE AND PARSLEY.

CALAMARI FRITTI | £12.00
DEEP FRIED CALAMARI SERVED WITH TARTAR SAUCE.

GAMBERONI GRIGLIATI | £ 14.G5
GRILLED KING PRAWNS SERVED WITH OLIVE OIL, LEMON JUICE, GARLIC AND PARSLEY.

TORTELLINI

RUSTICO | £12.G5
EGG PASTA FILLED WITH SAVOURY MEAT COOKED WITH TOMATO SAUCE AND TOPPED WITH PARMESAN SHAVING.

PROSCIUTTO E FUNGHI | £13.G5
EGG PASTA FILLED WITH SAVOURY MEAT COOKED WITH HAM, MUSHROOMS AND CREAM SAUCE.

PASTA

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

SALSICCIA E PEPERONI | £13.G5
PEPPERONI SAUSAGES, PEPPERS, CHILLI AND TOMATOES SAUCE.

CARBONARA | £13.G5
COOKED WITH EGG, CURED PORK CHEEKS, BLACK PEPPER AND PECORINO CHEESE.

CARBONARA CON PANNA | £13.G5
COOKED WITH CREAM SAUCE, EGG, CURED PORK CHEEKS, BLACK PEPPER AND PECORINO CHEESE.

AMATRICIANA | £13.G5
CURED PORK CHEEKS COOKED WITH CHILLI, TOMATO SAUCE, WHITE WINE, BLACK PEPPER AND PECORINO CHEESE.

ALLE VONGOLE | £15.G5
FRESH SEA CLAMS COOKED CHERRY TOMATOES, OLIVE OIL, GARLIC AND CHILLI.

ALLO SCOGLIO | £17.G5
A SELECTION OF SEA FOOD COOKED WITH CHERRY TOMATOES, GARLIC, OLIVE OIL, HINT OF TOMATO SAUCE.

ALLA BOLOGNESE | £12.G5
TRADITIONAL BOLOGNESE SAUCE.

(V) (VEGAN) RUCOLA | £11.G5
COOKED WITH GARLIC, CHERRY TOMATO, TOMATO SAUCE AND TOPPED WITH FRESH ROCKET.

FUNGHI PORCINI | £14.G5
PORCINI MUSHROOMS COOKED WITH BUTTER AND WHITE WINE.

PUNTA DI FILETTO | £18.G5
SLOW COOKED DICED FILLET STEAK, PORCINI MUSHROOMS, CHERRY TOMATOES, A HINT OF TOMATO SAUCE AND CREAM SAUCE.

OVEN BAKED

LASAGNA TRADIZIONALE | £13.G5
OVEN BAKED EGG PASTA LAYERED WITH BOLOGNESE SAUCE, BÉCHAMEL SAUCE, MOZZARELLA, PARMESAN.

SIDES

(V) (VEGAN) VEGETABLES OF THE DAY | £4.50
MIX VEGETABLES.

(V) PATATINE FRITTE | £4.50

(V) PATATE AL ROSMARINO | £4.50
SAUTEED POTATOES WITH ROSEMARY.

MAIN COURSE MEATS

CHICKEN

POLLO PROSCIUTTO E MOZZARELLA | £17.G5
CHICKEN BREAST COOKED WITH MOZZARELLA, HAM AND TOMATO SAUCE. SERVED WITH ROSEMARY POTATOES.

POLLO GORGONZOLA | £17.G5
CHICKEN BREAST COOKED WITH MUSHROOMS, GORGONZOLA AND CREAM SAUCE. SERVED WITH ROSEMARY POTATOES.

POLLO ALLA CACCIATORE | £17.G5
CHICKEN BREAST COOKED, CHERRY TOMATOES, CHILLI, OLIVES, RED WINE, TOMATO SAUCE AND OREGANO. SERVED WITH ROSEMARY POTATOES.

STEAKS

LOMBATA | £24.00
GRILLED SIRLOIN STEAK 10 OZ. SERVED WITH ROSEMARY POTATOES.

FILETTO | £25.50
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

SALADS

INSALATA DI CESARE | £10.G5
CAESAR SALAD MADE WITH COS LETTUCE, CROUTONS, CHICKEN, CAESAR DRESSING AND PARMESAN SHAVINGS.

(V) (VEGAN) RUCOLA | £G.G5
ROCKET SALAD WITH FRESH TOMATOES.

(V) (VEGAN) INSALATA MISTA | £5.50
MIXED SALAD

(V) (VEGAN) GREEN SALAD | £5.50
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 | £11.50
TOMATO SAUCE, FIOR DI LATTE AND BASIL.

DIAVOLA | £13.G5
TOMATO SAUCE, FIOR DI LATTE, SALAME NAPOLI, PEPPERONI AND CHILLI FLAKES.

CAPRICCIOSA | £15.G5
TOMATO SAUCE, FIOR DI LATTE, COOKED HAM, SALAME NAPOLI, ARTICHOKES, OLIVES AND MUSHROOMS.

LUXURY MARINARA | £15.G5
TOMATO SAUCE, FRIED CAPERS, ANCHOVIES, OLIVES, GARLIC AND OREGANO.

4 FORMAGGI | £15.G5
RICOTTA CHEESE, GORGONZOLA CHEESE, SMOKED PROVOLA CHEESE AND SHAVING OF PARMESAN CHEESE.

REGINA | £16.G5
TOMATO SAUCE, BUFFALO MOZZARELLA, PARMA HAM, ROCKET, SHAVING OF PARMESAN CHEESE.

SALSICCIA E FRIARIELLI | £16.G5
SMOKED PROVOLA CHEESE, NEAPOLITAN BROCCOLI, LOCAL BUTCHER’S PORK FENNEL SAUSAGE, FIOR DI LATTE, CHILLI FLAKES.

(V) (VEGAN) CALZONE VEGANO | £15.G5
FOLDED PIZZA FILLED WITH FRESH ROCKET, ARTICHOKES, SUNDRIED TOMATOES, OLIVE OIL, OREGANO AND CHERRY TOMATOES.

CALZONE | £16.G5
FOLDED PIZZA FILLED WITH FIOR DI LATTE, RICOTTA CHEESE, SALAME NAPOLI, COOKED HAM, BLACK PEPPER, BASIL. TOPPED WITH TOMATO SAUCE.

PIZZA EXTRA TOPPINGS

VEGETARIAN | £3.00 EACH
CHILLI FLAKES - OLIVES - ROCKET SALAD - NEAPOLITAN BROCCOLI - BASIL - ARTICHOKES - SUN DRIED TOMATOES - CAPERS - MUSHROOMS - GARLIC.

MEAT G FISH | £3.00 EACH
COOKED HAM - PARMA HAM - PEPPERONI - SALAME NAPOLI - FENNEL SAUSAGE - ANCHOVIES.

CHEESE | £3.00 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 PLACING 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!

APERTIVO

BELLINI | £10.50
PROSECCO, SODA WATER, APEROL AND PEACH JUICE.

APEROL SPRITZ | £10.50
PROSECCO, APEROL AND SODA WATER.

LIMONCELLO SPRITZ | £10.50
LIMONCELLO, PROSECCO AND SODA WATER

ELDERFLOWER SPRITZ | £10.50
ELDERFLOWER JUICE, PROSECCO, VODKA AND SODA WATER.

ORANGE SPRITZ | £10.50
CAMPARI, PROSECCO AND ORANGE JUICE.

NEGRONI | £12.00
CAMPARI, GIN AND MARTINI ROSSO.

MIMOSA | £10.50
PROSECCO, ORANGE JUICE AND GRAN MARNIER.

MARTINI | £5.00
DRY, BIANCO, ROSSO

CRODINO | £5.G5
NON-ALCOHOLIC APERITIF, INTENSELY CITRUSY WITH A SPICY FINISH.

BEERS

BIRRA ITALIANA 33CL | £4.G5

HALF PINT | £4.G5 -- PINT | £6.G0

NON-ACHOLIC BEER 33CL | £4.G5

CIDERS | 7.G5

ASK STAFF FOR DETAILS

 **WWW.BUONAPPETITO.INFO**

 **@BUONAPPETITOBURGESSHILL**

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SPIRITS G LIQUEURS | £4.G5

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 | £3.50
TONIC WATER 20CL | £2.75
SODA WATER 20CL | £2.75
BITTER LEMON 12.5CL | £2.75
GINGER ALE 20CL | £2.75
COKE 33CL | £3.50
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.G5	£6.75	£8.25	£21.G5

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

125ML	175ML	250ML	BOTTLE
£6.55	£8.20	£10.20	£27.G5

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.G5	£8.50	£10.70	£28.G5

NERO D’AVOLA CABERNET TANDEM [14.5%]
DEEP RUBY COLOUR WITH BLACKBERRY AND PLUM NOTES.

125ML	175ML	250ML	BOTTLE
£6.G5	£8.50	£10.70	£28.G5

CHIANTI [13.5%]
(VEGAN) CHARACTERISTIC SCENTS OF VIOLET, SMALL RED FRUIT AND SUBTLE SPICES.

BOTTLE
£32.G5

AMARONE [15.5%]
INTENSE AROMA, PERFUME OF SPICES, CHERRY JAM, RED BERRIES. INTENSE AND EXTREMELY PERSISTENT.

BOTTLE
£64.G5

ROSE WINE

PINOT GRIGIO ROSE [12.5%]
CRISP AND REFRESHING WITH WELL BALANCED RIPE STRAWBERRY FRUIT, SOFT, LIGHT C DRY.

125ML	175ML	250ML	BOTTLE
£6.G5	£8.50	£10.70	£28.G5

WHITE WINE

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

125ML	175ML	250ML	BOTTLE
£4.G5	£6.75	£8.25	£21.G5

PINOT GRIGIO [12.5%]
(VEGAN) FRESH PEACH AND CITRUS FRUIT FLAVOURS, CRISP AND REFRESHING WITH CONSPICUOUS NUTTY NUANCES

125ML	175ML	250ML	BOTTLE
£6.55	£8.20	£10.20	£27.G5

SAUVIGNON [13%]
IMMEDIATE AROMAS OF ACACIA FLOWERS WITH A DRY, WELL BALANCED PALATE OF RIPE LIME.

125ML	175ML	250ML	BOTTLE
£6.G5	£8.50	£10.70	£28.G5

PECORINO [13%]
A STYLISH WINE THAT BOASTS OODLES OF CITRUS FRUIT AND ELDERBERRY ON THE FINISH.

125ML	175ML	250ML	BOTTLE
£7.20	£8.G5	£11.50	£2G.G5

VERMENTINO [12.5%]
SOFT FLORAL NOTES, WITH A PEACHY AND AROMATIC FINISH.

125ML	175ML	250ML	BOTTLE
£7.20	£8.G5	£11.50	£2G.G5

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.G5

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.G5	£2G.G5

PROSECCO ROSÈ SPUMANTE [11%]
THE DELICIOUS AROMAS OF APPLE AND PEAR MELT INTO A SMOOTH AND FRESH WINE ON THE PALATE.

125ML	BOTTLE
£8.G5	£2G.G5

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.G5
DOUBLE ESPRESSO | £3.G5
CAPPUCCINO | £3.G5
REGULAR COFFEE | £3.25
LATTE | £3.G5
HOT CHOCOLATE | £3.G5
SELECTION OF TEAS | £3.00
LIQUEUR COFFEE
SINGLE | £7.50 - DOUBLE | £G.50

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