

Buonissimo

SET MENU

2 COURSE • £24.95 | 3 COURSE • £29.95

Sunday to Friday 12noon – 6pm | 9.30pm – Close

Not available on selected dates

Stuzzichini

OLIVE • £6.50
Marinated giant Apulian
Cerignola olives (ve)

PANE ALL’AGLIO
Hand stretched garlic bread
Extra virgin olive oil, rosemary and sea salt (ve) • £9
San Marzano tomatoes and fresh basil (ve) • £9.50
Fior di latte and smoked provola cheese (v) • £10

FOCACCIA • £7
House focaccia with extra virgin olive oil,
rosemary and ‘salsa verde’ a vibrant
Italian herb sauce (ve)

Antipasti

BRUSCHETTA AI FUNGHI
Pan fried garlic mushrooms with whipped
lemon ricotta on toasted ciabatta (v)

ARANCINE AL TARTUFO
Hand-rolled risotto balls, lightly fried
until crisp, with an oozy fior di latte
and truffle centre (v)

**GNOCCO FRITTO CON
PROSCIUTTO DI PARMA**
Emilia Romagna’s classic fried dough ‘gnocco
fritto’ served with Prosciutto di Parma, whipped
ricotta, Italian honey drizzle and pistachio

BRUSCHETTA AL POMODORO
Heritage tomatoes, fresh basil and extra virgin
olive oil on toasted ciabatta (ve)

CALAMARI FRITTI
Crispy fried squid with courgette, red pepper,
garlic mayonnaise and lemon

MINISTRONE
Classic Italian vegetable soup served
with house focaccia (ve)

Secondi

RAVIOLI DI ZUCCA E RICOTTA
Roasted Delica pumpkin and ricotta ravioli,
crispy sage leaves, toasted hazelnuts,
pecorino and black pepper (v)
Vegan option available (ve)

RIGATONI ALL’ARRABBIATA
Classic Roman pasta tubes in a Calabrian chilli
and San Marzano tomato sauce (ve)

INSALATA CAESAR DI POLLO
Grilled chicken with baby gem lettuce,
crispy guanciale, ciabatta croutons, pecorino
Romano and classic Caesar dressing

POLLO MARINATO
Grilled chicken escalopes marinated in
garlic and rosemary, served with
a creamy mushroom sauce

BRANZINO ALLA SICILIANA
Pan fried sea bass fillet with baby plum tomatoes,
olives and capers, toasted pine nuts
and extra virgin olive oil

**FETTUCCINE
ALLA BOLOGNESE**
Slow cooked beef ragù with San Marzano
tomatoes and pecorino Romano

Contorni

PATATE AL FORNO • £6.25
Roasted potatoes with rosemary, garlic and olive oil (ve)

SPINACI • £6.25
Sautéed spinach with garlic and extra virgin
olive oil (ve)

PATATINE FRITTE CON TARTUFO • £8.25
Potato fries with truffle pecorino (v)

INSALATA DI RUCOLA • £6.25
Rocket and pecorino salad with extra virgin
olive oil (v)

PATATINE FRITTE • £6.25
Potato fries (ve)

BROCCOLETTI • £6.25
Sautéed tender stem broccoli with fresh
red chilli and garlic butter (v)

Dolci

BABÀ AL RUM
A light-soaked rum baba served with
Amarena cherries and a softly whipped
vanilla cream (v)

GELATO
Sicilian pistachio, luxury chocolate, wild strawberry,
vanilla pod, salted caramel and panna gelato,
or blood orange sorbet, served with pistachio
and hazelnut biscotti (v)

TIRAMISÚ
The ultimate Italian dessert (v)

Pranzo Rapido

Available Monday to Saturday, 12noon – 3pm

Your choice of one of the below dishes served with a tea, coffee or soft drink • £19.95

Not available on selected dates

RAVIOLI DI ZUCCA E RICOTTA
Roasted Delica pumpkin and ricotta ravioli,
crispy sage leaves, toasted hazelnuts,
pecorino and black pepper (v)
Vegan option available (ve)

RIGATONI ALL’ARRABBIATA
Classic Roman pasta tubes in a Calabrian chilli
and San Marzano tomato sauce (ve)

FETTUCCINE ALLA BOLOGNESE
Slow cooked beef ragù with San Marzano
tomatoes and pecorino Romano

INSALATA CAESAR DI POLLO
Grilled chicken with baby gem lettuce,
crispy guanciale, ciabatta croutons, pecorino
Romano and classic Caesar dressing

Please always inform your server of any allergies before placing your order as not all ingredients can be listed. Due to our cooking processes and kitchen set-up there is a potential risk of cross-contamination. This includes our recipes without intentional gluten ingredients for our pizza bases and pastas, and any items which are deep fried. Therefore, these may not be suitable for those with severe allergies or strict dietary requirements. An optional service charge will be added to your bill.

LUCIANO

GINO D'ACAMPO