

MENU DI STAGIONE (from October 2011- February 2012)

At Buonissimo

We aim to produce a new menu for each season providing fresh, modern Italian cuisine with a strong Mediterranean flair using organic and free-range produce wherever possible. Children are most welcome. We offer dishes marked with a smiling face at half price for a child's portion. 🍃 Vegetarian dishes are marked with a **V**. *Some dishes may contain nuts. Please advise us of any type of food allergy.*

‘Thank You For Recommending Us’

Buonissimo strongly believes in word of mouth recommendation to attract new customers. Our reputation is based on the quality of our freshly prepared food, at reasonable prices, in relaxed and welcoming surroundings.

Please do recommend us, and help to contribute to our continued success.

BREADS

Pane Rustico con Aglio al Forno £3.50 **V**

Crusty rustic bread, served warm with a whole bulb of slowly baked fresh garlic. *A must for garlic lovers!*

Bruschetta Broccoli e Salsiccia £3.95

Toasted ciabatta bread topped with broccoli, Italian sausage meat and olives.

Bruschetta Melanzane Pomodoro e Scamorza £3.95 **V**

Bruschetta topped with tomato, aubergine and scamorza cheese.

Misto di Bruschette alla Buonissimo £6.95

A selection of the above breads, enough for two to share.

V *Available as a vegetarian dish on request, please ask*

STARTERS

Sfogliatina di Caprino al Balsamico £5.25 **V**

Deep fried, goats cheese filo pastry parcel. Accompanied by a home-made red onion jam and drizzled with balsamic reduction.

Cozze e Peperoni £5.95*starter* £10.50*main*

Fresh mussels sautéed with chilli, garlic olive oil and green peppers in a light tomato and paprika sauce.

Zuppa Fatta In Casa £4.35 **V** 🍃

Freshly made soup, served with warm rustic bread.

Involtini di Prosciutto con Pecorino Fresco al Peperoncino £5.95

Rolled Parma ham and fresh, spicy pecorino cheese. Served with rocket and sun-blushed tomatoes.

PASTA E RISOTTO

Tagliatelle con Fegatini di Pollo e Porcini £5.95*starter* £10.50*main* 🍃

Pasta ribbons tossed with chicken livers and porcini mushrooms, coated in a light marsala and tomato sauce, topped with pecorino cheese and truffle oil.

Lasagna con Coniglio e Spinaci £5.95*starter* £10.50*main* 🍃

Home-made rabbit and spinach lasagna topped with parmesan.

Linguine ai Frutti di Mare £5.95*starter* £10.50*main* 🍃

Linguine pasta, king prawns and fresh mussels tossed in a light arrabbiata sauce. *Traditionally Italians do not serve cheese on fish pasta - but if you like it please ask.*

Garganelli con Funghi e Dolcelatte £5.25*starter* £9.95*main* **V** 🍃

Garganelli pasta sautéed with chestnut mushrooms in a cream and dolcelatte sauce. Served with parmesan shavings.

Risotto al Nero di Seppia £5.95*starter* £10.50*main* 🍃

Arborio rice cooked with fresh salmon and king prawns. Tossed with squid ink and baby spinach. Finished with smoked salmon.

Traditionally Italians do not serve cheese on fish risotto - but if you like it please ask.

V *Available as a vegetarian dish on request, please ask*

MAIN COURSES

Stufato di Capriolo con Salsicce £14.95

Slow cooked venison and Italian sausage stew served with spring onion and taleggio mashed potatoes, and braised savoy cabbage.

Salmone alla Senape £13.95

Fresh salmon fillet, spring onion and dill cooked in a white wine, cream and wholegrain mustard sauce. Served with a timbale of rice with broccoli and roast carrots.

Pollo Ripieno con Scamorza e Peperoni £12.50 🍃

Free range chicken breast marinated in thyme and fennel seeds, stuffed with scamorza cheese and roast red peppers, cooked in a rich tomato sauce. Served with diced herb potatoes, roast carrots and peas with pancetta [cured bacon].

Orata con Salsa di Agrumi £14.95

Sea bream fillets in a basil, orange and white wine sauce, served with diced herb potatoes, broccoli and roast carrots.

Gamba d’Anatra con Lenticchie £14.95

Duck leg, slow roasted with bay leaves, thyme and red wine. Served on a bed of lentils, accompanied with spring onion and taleggio mash, and braised savoy cabbage.

Filetto ai Funghi e Pepe Verde £18.50

Our famous prime grilled fillet steak in a chestnut mushroom, cream, red wine and green peppercorn sauce. Served with cauliflower in pastella, diced herb potatoes, and peas with pancetta [cured bacon]. *And of course, you can have it plainly grilled if you prefer.*

Trio Vegetariano £9.95 **V**

A mixed platter of vegetarian dishes to include roast red pepper filled with couscous, baked field mushroom stuffed with parmesan crumbs, and rolled grilled aubergine with scamorza cheese and pesto.

SIDE DISHES

Diced herb potatoes £2.00 **Cauliflower in pastella** £2.00 **Peas with pancetta** £2.00 **Dressed seasonal salad leaves with marinated raw vegetables, sun-blushed tomatoes and parmesan shavings** £3.95

DESSERTS

Selva Nera £5.25

A delicious Italian chocolate cake with zagablione cream filling. Accompanied by a small jug of cream.

Tiramisu ai Frutti di Bosco £5.25

A fruity version of an Italian classic - layers of savoiardi biscuits soaked in fruit liqueur with mascarpone cheese, cream and wild berries.

Panettone Pudding £5.25

Baked traditional Italian sponge cake layered with nutella, reminiscent of an upmarket bread and butter pudding. Served warm with crème anglaise.

Sorbetto d’Arancia Ripieno £4.95

Fresh orange filled with a tangy orange sorbet.

Pere Ripiene Agli Amaretti £4.95

Roasted pear topped with an amaretto biscuit crust, served warm with a scoop of vanilla ice cream.

Misto Di Pasticcini per Due Persone £8.95 *for two to share*

A selection of six mini Italian desserts . The platter includes the authentic Sicilian cannolo, sfogliatella napoletana, mini panettone pudding, plus three others to keep you guessing - perfect to share. *Highly recommended!*

Gelati £4.50 (3 scoops) *Please ask for our flavour selection of quality Italian ice cream.*



Why Not Have A Glass Of Dessert Wine?

We are offering a wonderful Moscato Di Sicilia by the glass 100ml £3.95

Misto Di Formaggi £5.85 *for one* £7.95 *for two to share*

A section of Italian cheeses to include dolcelate, spicy Sicilian pecorino, parmesan and taleggio. Served with grapes, celery and biscuits.



Why Not Have A Glass Of Port Reserve? £2.95 100ml

LUNCHTIME MENU

Tuesday to Saturday

2 Courses £10.50 or Main Course only £7.95

Available 12 noon to 2.15pm last orders

Starters

Zuppa Del Giorno **V**

Fresh home-made soup, served with warm rustic bread.

Bruschetta Melanzane Pomodoro e Scamorza **V**

Bruschetta topped with tomato, aubergine and scarmoza cheese.

Insalata Prosciutto e Parmigiano

Mixed salad leaves with Parma ham strips, parmesan shavings and drizzled with truffle oil.

Main Courses

Pasta Del Giorno

Chef's choice of pasta for lunch. *A vegetarian option is always available on request.*

Pollo al Pomodoro Basilico e Parmigiano

Free range chicken breast in a rich tomato, basil and parmesan sauce. Served with diced herb potatoes and braised savoy cabbage.

Salmone con Salsa al Pesto

Fresh fillet of salmon in a white wine, cream and pesto sauce. Served with a timbale of rice, broccoli and roast carrots.

REFRESHMENTS

Aperitifs and Spirits £2,50

Cider £3.50 330ml bottle

Oro di Mela (Sparkling Italian cider)

Beers £3.35

Peroni Nastro Azzurro (Italian)

Moretti (Italian)

Castello (Italian)

Alcohol Free Becks

Soft Drinks & Fruit Juices

Pepsi Cola £1.50

Lemonade £1.50

Orange Juice *etc* £1.50

Aranciata San Pellegrino 330ml £2.50

Belvoir Raspberry Lemonade 250ml £2.50

Appletiser £2.20

Cranberry Juice £2.20

J2O £2.20

Orange & Passion Fruit or

Apple & Raspberry

Mineral Water Still or Sparkling

75cl Bottle £3.20

Glass £1.20

Digestifs / Liqueurs £2.50

Assaggini di Liquori £5.50 4 x 12.5ml

Why not try our selection of mini shots of Italian Liqueurs ?

To include **Limoncello** (served chilled),

Nocello (hazelnut liqueur), **Grappa** and

Melon Vodka (served chilled). And of

course you can change any one of them with your favourite liqueur.

COFFEE AND TEA

Coffee regular £1.50

Espresso £1.50

Short, strong, black coffee

Espresso Doppio £1.90

Two shots of espresso

Cappuccino £1.80

Espresso and hot milk topped with frothed milk

Latté £1.90

Shot of espresso, steamed milk and just a little foamed milk

Caffé Macchiato £1.60

Shot of espresso, topped with a single spoon of frothed milk

Decaffeinated Coffee £1.50

Liqueur Coffee £3.35

With a choice of your favourite liqueur

Hot Chocolate £2.20

Teas £1.50

Lemon Tea

Organic Peppermint

Traditional English

Fruit Teas - *a selection available*

Grappa

small 25ml large 50ml

Primitivo Grapes £2.50 £4.50

Chardonnay Grapes £2.50 £4.50

Prosecco Grapes £3.50 £6.00

Invecchiata (aged) £3.50 £6.00

Our Grappa Selection

WINES LIST

BY THE GLASS

WHITE

Emporio Bianco Sicilia

£3.40 175ml Medium Glass £4.50 250ml Large Glass

new Sauvignon Blanc (Chile)

£4.20 175ml Medium Glass £5.50 250ml Large Glass

RED

Terre Al Sole Primitivo

£3.40 175ml Medium Glass £4.50 250ml Large Glass

Chianti Classico Gallo Nero

£4.50 175ml Medium Glass £5.95 250ml Large Glass

BLUSH

Pinot Grigio Blush

£4.50 175ml Medium Glass £6.30 250ml Large Glass

SPARKLING

Prosecco £5.95 200ml Baby Bottle

DESSERT

Moscato Di Sicilia £3.95 100ml Glass

HOUSE WINES

1. **Emporio Bianco Sicilia IGT** £13.50
This elegant blend of Inzolia and Grecanico grapes is the perfect expression of white wine that is native to Sicily.
2. **Terre Al Sole Primitivo Salento IGT** £13.50
Produced from one of the finest and oldest indigenous grape varieties native to Puglia.

VINO BIANCO

3. **Monferrato Bianco** £15.50
Great value - Highly recommended
From the Gavi grape, it has light green tones and a crisp flavour of fruits and flowers.
4. **Sauvignon Blanc Aresti (Chile)** £16.50
new Intensely fruity with tropical fruit notes on the nose with refreshing mango and maracuya flavours.
6. **Due Uve** £17.50
Due Uve means 'two grapes' - combination of Pino Grigio and Sauvignon Blanco. Fantastic aroma - goes beautifully with our fish dishes!
7. **Pinot Grigio** £17.95
We are proud to be able to offer our customers this unique type of Pinot Grigio, coming from a small producer in Friuli, with a gliceric, rich, fruity full taste.
8. **Gavi Di Gavi D.O.C (Piedmont, Italy)** £19.95
Exquisite smart, dry white. Fresh, crisp and fruity.

VINO ROSÉ & BLUSH

9. **Cabernet Sauvignon Rosé (Chile)** £16.50
new Fresh, fruity and soft on the palate with powerful aromas of red berry fruits.
10. **Pinot Grigio Blush** £18.95
We are proud to be able to offer our customers this unique type of Pinot Grigio, coming from a small producer in Friuli, with a lovely copper colour.

11. **Sparkling Rosé** £18.95
A delicious, fresh spumante rosé made from pinot noir grapes, its colour and flavour recalling those of rose petals - great to begin the evening!

CHAMPAGNE & SPARKLING WINE

12. **Prosecco** £18.95
Dry, sparkling, well balanced wine. Delicious with light fish dishes or as an aperitif.
13. **House Champagne** £33.00
An appealing champagne with a crisp, fresh, green apple bite and a smooth long-lasting perlage.

VINO ROSSO

14. **Squinzano Rosso** £15.95 *Great value*
Winner of 1st Cantina Italiana Vinitally 2009. An elegant wine from the native Puglian grape.
15. **Montepulciano d'Abruzzo** £17.95
new 100% Montepulciano, full bodied with good structure. Excellent with game.
16. **Chianti Classico Gallo Nero** £17.95
A pleasant scent of violets on the nose and mature fruits on the palate.
17. **Valpolicella Classico Superiore Ripasso** £18.50
new This valpolicella is made by running the wine over the dried skins used in the production of amarone. This technique is known as 'ripasso'.
18. **Biferno Rosso Riserva** £18.95
Highly recommended
The Biferno is a Montepulciano and Aglianico marriage. Recently it received glowing reviews from writers such as Jancis Robinson & Olly Smith
19. **Chiaramonte Firriato** £18.95
Highly recommended
A beautiful example of the Nero d'Avola grape from Sicily. Winner of 3 Glasses in the highly acclaimed *Gambero Rosso* Italian wine guide.

Our Ingredients

All of our chicken, beef and lamb is produced in a natural environment free from antibiotics, growth promoters etc and is fully traceable. The chickens are reared according to R.S.P.C.A standards classified as 'freedom food'. Our pork is reared out-doors. All of the above are supplied by our local butcher, Mr R Brown (Butchers of Harborne) who specialises in organic and free-range produce. Our sausages are supplied by O'Hagans Sausages of Sussex, winner of Britain's 'Best Sausage Maker' Award. Please note that Buonissimo has written confirmation from its suppliers that none of the food supplied to us has any connection with G.M. products.

Some dishes may contain nuts.

Please advise us if you have any type of food allergy.

Mediterranean Room

Come and view our Mediterranean Room upstairs, which can be reserved for private parties, and seats a minimum of 25 persons (max 30). Mondays to Thursdays only.

Please note that to enable us to offer the best service to all our customers, our party bookings are limited to 12 persons on Friday and Saturday evenings.

Gratuities

Gratuities are much appreciated. *Grazie.*

Prices are inclusive of V.A.T.

A discretionary 10% service charge will be added to parties of five or more.

Credit Cards

All major credit cards - except American Express - are accepted on transactions above £10.00.

Opening Times

Lunch 12.00 to 2.15pm (last orders)

Tuesday to Saturday

Dinner 6.00pm to 10.15pm (last orders)

Monday to Saturday

Closed Bank Holidays

Telephone: 0121 426 2444 Fax: 0121 428 2465

Web: www.buonissimouk.com

