

MENU DI STAGIONE (from February - June 2010)

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

Bruschetta Con Carciofi E Salmone £2.95

Bruschetta topped with a zingy artichoke mousse, finished with slivers of smoked salmon.

Bruschetta Alla Mediterranea £2.95 **V**

Warm bruschetta topped with tomato, grilled aubergines, courgette and finished with melted fontina cheese.

Pane Rustico Con Aglio Al Forno £2.95 **V**

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

Misto Di Pane Buonissimo £5.95 **V**

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

(Available as a vegetarian dish on request)

STARTERS

Mozzarella Prosciutto E Peperoni £5.50 🍃

Fresh buffalo mozzarella and slices of Parma ham with roast red peppers, drizzled with basil pesto dressing.

V *For our vegetarian guests we can substitute slow roast tomatoes for the Parma ham*

Spiedini D’Agnello E Chorizo £5.50

Tender marinated lamb and chorizo sausage skewers served on a bed of rocket and cherry tomatoes. Brushed with our home-made salmoriglio dressing.

Cozze Al Vino Bianco E Giardiniera £4.95*starter* £8.95*main*

Fresh mussels cooked in a white wine sauce with fresh tomato and pickled vegetables, to give an agro-dolce flavour (sweet and sour).

Zuppa Fatta In Casa £3.50 **V**

Freshly made soup served with warm rustic bread.

PASTA E RISOTTO

Lasagne Ai Funghi E Coniglio £4.95*starter* £8.95*main* 🍃

Wild rabbit, thyme and mushroom lasagne.

Risotto Spinaci E Dolcelatte £4.95*starter* £8.95*main* **V** 🍃

Arborio rice cooked al dente with peas, spinach leaves, dolcelatte and basil pesto. Topped with parmesan shavings.

Linguine Ai Frutti Di Mare

Con Sugo Piccante £5.50*starter* £10.50*main* 🍃

Linguine pasta tossed with king prawns, mussels and slow roast tomatoes in a light arrabbiata sauce. *Traditionally Italians do not serve cheese on fish pasta, but if you would like it, please ask!*

Rigatoni Con Verdure Arrosto £4.95*starter* £8.95*main* **V** 🍃

Large pasta tubes in chilli, garlic and olive oil, with roast Mediterranean vegetables. Topped with fresh parmesan and melted gorgonzola.

MENU PREZZO FISSO - Tuesday to Saturday

Available 12 noon to 2.15pm 1 Course £6.95 or 2 Courses £9.50

Starters

Zuppa Fatta In Casa **V**

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

Bruschetta All Mediterranea **V**

Warm bruschetta topped with tomato, grilled aubergines, courgette and finished with melted fontina cheese.

Involtini Di Salmone

Smoked salmon slices topped with artichoke mousse, served on a bed of peppery rocket leaves.

MAIN COURSES

Nasello Al Limone Con Ceci Piccanti £12.95

Fresh hake fillet, pan fried with lemon, spinach and chickpeas in a light white wine sauce. Served with hand cut chips, roast Mediterranean vegetables and mange tout with baby corn.

Filetto Al Pepe Rosa £18.50

Pan seared fillet steak in a red wine, pink peppercorn and French mustard sauce, finished with a touch of cream, served on a crostino of bread. Accompanied with hand cut chips, mustard roast carrots and peas with Parma ham.

Gnocchi Ripieni Di Mozzarella E Pomodoro £4.95*starter* £8.95*main* **V**

Gnocchi filled with mozzarella and tomato in a smooth cream and tomato sauce, drizzled with basil pesto and parmesan shavings.

Spiedini Mari E Monti £12.95

Chargrilled chicken, king prawn and Italian sausage skewers brushed with salmoriglio dressing. Served with a Greek style roast vegetable salad and new potatoes.

Coscia D’Anatra £12.95

Slow roast duck leg served in a red wine, apricot, thyme and orange sauce.

Accompanied with a creamy potato gratin, mustard roast carrots and peas with Parma ham.

Pesce Spada Alla Messinese £12.95

Pan seared swordfish loin cooked in a rich tomato, herb and caper sauce. Served with new potatoes, roast Mediterranean vegetables and peas with Parma ham.

Pollo Ripieno Di Mozzarella E Basilico £10.95

Free-range chicken breast filled with buffalo mozzarella and basil in a light tomato sauce with chorizo and caramelised red onions. Served with hand cut chips, mustard roast carrots and mange tout with baby corn.

SIDE DISHES

Hand cut chips £1.50

Mustard roast carrots £1.80

Mange tout with baby corn £2.20

Dressed seasonal mixed leaf salad topped with roasted vegetables and parmesan shavings £3.50

Main Courses

Pasta Del Giorno **V**

Chef's choice of pasta for lunch.

Pollo Con Mozzarella E Basilico

A lunch portion of free-range chicken breast topped with buffalo mozzarella and basil in a light tomato sauce with chorizo and caramelised red onions. Served with hand cut chips, mustard roast carrots and mange tout with baby corn.

Pesce Con Salsa Al Dragoncello

Pangasius fillet of fish (very similar to sole) cooked in a cream, tomato and tarragon sauce. Served with hand cut chips, mustard roast carrots and mange tout with baby corn.

DESSERTS

Salame Al Cioccolato Con Gelato Al Pistacchio £4.95

Home-made salame shaped chocolate log, served with Pistacchio di Bronte ice cream.

Panna Cotta Con Aroma Di Basilico £4.50

Home-made panna cotta lightly flavoured with basil and balsamic.

Coppa Espresso Brûlée £4.95

A light coffee custard with a delicious caramelised brown sugar topping served in a glass ramekin.

White Chocolate Peach Tart £4.50

Sweet pastry case filled with peaches and chocolate sponge with a peach glaze. Decorated with white chocolate.

Cheesecake Alle Fragole £4.50

A biscuit base with a layer of lemon flavoured ricotta, topped with redcurrants and wild strawberries.

🍷 **Why Not Have A Glass Of Dessert Wine?**

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

Misto Di Formaggi £4.95 *for one* £6.95 *for two to share*

A selection of dolcelatte, caciocavallo, parmesan and fontina cheese served with dried fruit, bread and biscuits.

REFRESHMENTS

Aperitifs and Spirits £1.80

A wide range of aperitifs is available

Mixers 70p

Beers £2.95

Peroni Nastro Azzurro (Italian)

Moretti (Italian)

Alcohol Free Becks

Soft Drinks & Fruit Juices

£1.50 Pepsi Cola, Lemonade,

Orange Juice *etc*

£2.20 Appletiser, Cranberry Juice

J2O - Orange & Passion Fruit or

Apple & Raspberry

Mineral Water Still or Sparkling

75cl Bottle £2.95 Glass 95p

Digestifs £2.50

Amaretto Grappa Strega Sambuca

Nocello Limoncello *etc*

COFFEE AND TEA

Coffee regular. £1.40

Espresso £1.40

Short, strong, black coffee.

Espresso Doppio £1.70

Two shots of espresso.

Cappuccino £1.50

Espresso and hot milk topped with frothed milk.

Latté £1.50

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

Caffé Macchiato £1.50

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

Decaffeinated Coffee £1.40

Liqueur Coffee £2.95

With a choice of your favourite liqueur.

Teas £1.40

Darjeeling, Organic Earl Grey, Lemon Tea,

Organic Peppermint, Traditional English.


HOUSE WINES

-  1. **Bianco Della Casa** £11.95 Bottle
£2.40 125ml Small Glass £4.00 250ml Large Glass
Light straw-yellow colour with a pleasant flavour of peach with a mineral nuance.
-  2. **Rosso Della Casa** £11.95 Bottle £2.40 125ml Small Glass £4.00 250ml Large Glass
A clear ruby red wine with a pleasant aroma and a medium dry fruity body. Easy drinking.
-  3. **Dessert Wine - Moscato Di Pantelleria** £3.95 100ml Glass

VINO BIANCO

-  4. **Monteferrato Bianco** £13.95 *Great value - Highly recommended*
From the Gavi grape, it has light green tones and a crisp flavour of fruits and flowers.
5. **Sauvignon Blanc, De Gras** (Colchagua Valley, Chile) £15.95
Chile is now the darling of wine-making and this superb wine will show you why. The palate is dry, medium bodied and clean as a whistle. Grassy, lime, crisp flavours.
6. **Chenin Blanc Man Winters** (South Africa) £15.95
Fresh and fruity, with honeyed flavours. Very drinkable. Great value.
-  7. **Pinot Grigio** £17.95 Bottle £3.00 125ml Glass £5.95 250ml Glass
Choice of White or Blush
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) £18.50
Exquisite smart, dry white. Fresh, crisp and fruity on the nose and palate.

VINO ROSÉ

-  9. **Rosé Della Casa** £11.95 Bottle £2.40 125ml Small Glass £4.00 250ml Large Glass
Reddish pink. Confit strawberries, quite pretty, fresh style.
10. **Weighbridge Rose, Peter Lehmann** (South Australia) £15.50
This wine expresses a beautiful strawberries and cream character on the nose and palate. Deliciously crisp, with delightful flavours of freshly picked summer berries. Clean finish.

CHAMPAGNE & SPARKLING WINE

11. **Gelsi Sparkling Rosé** £17.95
A delicious, fresh spumante rosé made from pinot noir grapes, it's colour and flavour recalling those of rose petals.
-  12. **Prosecco** £17.95 Bottle £5.50 200ml Baby Bottle
Dry, sparkling, well balanced wine. Delicious with light fish dishes or as an aperitif.
13. **House Champagne** £31.50
An appealing champagne with a crisp, fresh, green apple bite and a smooth long-lasting perlage.

VINO ROSSO

14. **Pinotage Man Vintner** (Western Cape, South Africa) £15.95
A beguiling nose of chocolate, strawberries and black cherries and a subtle hint of Pinotage's trademark smoky complexity. Juicy and fresh on the palate, this wine is extremely moreish.
-  15. **Nero D'Avola Sicilia** £16.50 Bottle £3.00 125ml Glass £5.50 250ml Glass
Intense ruby red, 100% Nero D'Avola grapes with a spicy bouquet of berries.
16. **Le Soraie Appassimento** £17.50 Bottle
Vine - 40% Merlot, 30% Corvina, 30% Cabinet Sauvignon, 14% alc vol. Deep ruby red, the nose has intense aromas of rum and berries entwined with hints of spice, vanilla and balsamic notes. The palate is balanced and well integrated with soft tannins and a soft lingering aftertaste.
-  17. **Chiaramonte Firriato** £17.95 *Highly recommended*
A beautiful example of the nero d'avola grape from Sicily. Winner of 3 Bicchieri in the highly acclaimed Gambero Rosso Italian wine guide.
18. **Tornamagno** £18.50
From the Marche region, full-bodied with an intensive bouquet and a stylish finish.
19. **Etna Rosso** (Sicily) Firriato £19.50
An intense, vivid red produced from the vine of Mount Etna. Suggested to be the 'Amarone' of the south. Exceptionally high value for money. Highly recommended.

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

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