

## MENU DI STAGIONE (from June - October 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 Puré Di Piselli E Feta** £2.95 **V**

Warm bruschetta bread topped with crushed peas, dill, lemon zest and feta cheese.

**Bruschetta Con Radicchio Pancetta E Caprino** £2.95

Warm bruschetta topped with shredded radicchio, crispy bacon [*which we can omit for our vegetarian guests*] and goats cheese. Drizzled with a balsamic reduction.

**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

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

*(Available as a vegetarian dish on request)*

## STARTERS

**Insalata Di Granchio Con Calamari Ripieni E Gamberetti** £6.50

Fresh crab meat, stuffed baby squid and crayfish tails, salad leaves dressed with lemon and extra virgin olive oil. *Please note that the crab meat may contain traces of shell.*

**Caprino Alla Griglia Con Spinaci E Polenta** £4.50 **V**

Warm medallion of goats cheese with wilted spinach, served on a crispy polenta base. Decorated with marinated vegetables.

**Fettine Di Manzo Alla Griglia**

**Con Rucola Pinoli E Scaglie Di Parmigiano** £5.50*starter* £11.00*main*

Tender strips of grilled steak tossed with rocket leaves, pine kernels and shavings of Parmesan, drizzled with truffle oil.

**Zuppa Fatta In Casa** £3.50 **V**

Freshly made soup served with warm rustic bread.

## PASTA E RISOTTO

**Risotto Alla Spagnola** £5.50*starter* £10.50*main* 🍃

A chicken, king prawn and chorizo sausage risotto, flavoured with smoked paprika and Parmesan.

**Ravioli Al Tartufo Nero** £5.50*starter* £10.50*main* **V** 🍃

Black truffle ravioli tossed with chilli, garlic and wild mushrooms. Sprinkled with Parmesan shavings, drizzled with truffle oil.

**Conchiglie Con Salmone Gamberoni E Asparagi** £4.95*starter* £9.95*main* 🍃

Pasta shells tossed in crème fraîche, smoked salmon, king prawns and asparagus. *Traditionally Italians do not serve cheese on fish pasta, but if you would like it, please ask!*

**Fettuccine Con Pancetta Basilico E Taleggio** £4.50*starter* £8.95*main* 🍃

Fettucine with crispy bacon, cherry tomatoes, and basil. Tossed in garlic, chilli and olive oil. Topped with melted Taleggio cheese and Parmesan.

**V** *For our vegetarian guests we can substitute the bacon with asparagus or wild mushrooms*

## MENU DEL PRANZO - Tuesday to Saturday

Lunchtime Menu 2 Courses £9.50 or Main Course only £6.95

Available 12 noon to 2.15pm last orders

### Starters

**Zuppa Del Giorno** **V**

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

**Bruschetta Con Puré Piselli E Feta** **V**

Warm bruschetta topped with crushed peas, dill, lemon zest and feta cheese.

**Rucola Salmone E Gamberetti**

Rocket, smoked salmon and crayfish tail salad tossed in a lemon dressing.

## MAIN COURSES

**Lasagne Con Verdure**

**Estive Pinoli E Gorgonzola** £4.95*starter* £8.95*main* **V** 🍃

Mediterranean vegetable lasagne with blue cheese, broccoli and pine nuts.

**Cotoletta Di Pollo Impanato Con Capperi** £10.95 🍃

Pan fried Milanese style free range breast of chicken, coated with breadcrumbs, herbs and capers. Served with Mediterranean salad, potato wedges and caponata (mixed Sicilian vegetables in a sweet and sour sauce).

**Spezzatino D’Agnello Con Salsicce**

**Spagnole E Timballo Di Riso Allo Zafferano** £11.50 🍃

Lamb and chorizo sausage casserole with chickpeas and summer vegetables.

Served with a timbale of saffron and pea rice.

**Merluzzo Con Pate Di Olive E Pomodoro** £12.95

Pan seared fresh cod loin served on a bed of tomato sauce topped with black olive tapenade. Served with new potatoes and spring onions, spinach and broccoli.

**Sogliola Con Salsa Aurora E Gamberetti** £14.95

Boneless fillets of fresh lemon sole in a white wine and tomato sauce, with a touch of cream. Finished with shrimps and chopped chives. Served with new potatoes and spring onions, broccoli and roast baby carrots.

**Filetto Di Manzo Con Peperoni E Taleggio** £17.95

Grilled prime fillet steak on a bed of roasted peppers topped with Taleggio cheese. Served with potato wedges, roast baby carrots and caponata (mixed Sicilian vegetables in a sweet and sour sauce).

**Tonno Alla Griglia Con**

**Pomodorini Capperi E Riduzione Di Balsamico** £13.95

Grilled fresh tuna steak half cooked in a light sauce combining a balsamic reduction, diced tomatoes, capers and spring onions. Served with potato wedges, broccoli and roast baby carrots.

## SIDE DISHES

**Potato Wedges** £1.50

**Broccoli** £1.80

**Caponata** - mixed Sicilian vegetables in a sweet and sour sauce £2.00

**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.

**Sgombro Con Burro E Capperi**

Pan seared fillet of fresh mackerel in a light caper and butter sauce. Served with new potatoes, roast carrots and broccoli.

**Pollo Impanato**

A lunch portion of pan fried Milanese style breast of chicken coated in breadcrumbs, herbs and capers. Served with a crispy salad, potato wedges and caponata (mixed Sicilian vegetables in a sweet and sour sauce).

## DESSERTS

**Macedonia Di Frutta Con Menta E Gelato Allo Yogurt** £4.50

Green fresh fruit salad, glazed with fresh mint and crème de menthe syrup, topped with a delicious Italian yogurt ice cream.

**Panna Cotta Al Gusto Di Caffè E Bailey’s** £4.50

Home-made panna cotta flavoured with espresso and Baileys.

**Torta Gelato Alla Stracciatella** £4.50

A slice of sponge filled with semifreddo style vanilla ice cream and chocolate drops, dusted with cocoa powder.

**Torta All’ Amaretto** £4.95

Sponge cake soaked in an amaretto liqueur, with chaitilly cream and chopped nuts. Decorated with mini amaretto biscuits.

**Profiteroles Al Cioccolato** £4.95

Choux pastries filled with a superb chaitilly cream smothered with chocolate cream.

**Misto Di Pasticcini per Duo Persone** £7.95 *for two to share*

A selection of mini Italian desserts to include the famous Sicilian cannolo - to share.

🍷 **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** £4.95 *for one* £6.95 *for two to share*

A selection of Gorgonzola, Caciocavallo, Parmesan and Taleggio cheese served with dried fruit, bread and biscuits.

🍷 **Why Not Have A Glass Of Port Reserve?** £2.95

## 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

J20 - 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. **Emporio Bianco Sicilia** £12.50 Bottle  
£2.40 125ml Small Glass £4.20 250ml Large Glass  
Wonderful deep golden yellow in colour, this elegant blend of Inzolia and Grecanico grapes is the perfect expression of white wine that is native to Sicily. Fresh citrus aromas with soft notes of toasted almonds combine well with grapefruit flavours.

2. **Terre Al Sole Primitivo Salento IGT** £12.50 Bottle  
£2.40 125ml Small Glass £4.20 250ml Large Glass

This elegant and full bodied wine, produced from one of the finest and oldest indigenous grape varieties native to Puglia boasts a rich, well balanced and spicy character! The finish is smooth and well rounded.

3. **Dessert Wine - Moscato Di Sicilia** £3.95 100ml Glass

## VINO BIANCO

4. **Monteferrato Bianco** £14.50 *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 glyceric, 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** £12.50 Bottle £2.40 125ml Small Glass £4.20 250ml Large Glass  
Reddish pink. Confit strawberries, quite pretty, fresh style.

10. **Weighbridge Rose, Peter Lehmann** (South Australia) £15.95  
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, its 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. **Squinzano Rosso** (Puglia) Negroamaro and Malvasia £15.50 *Great value*  
An elegant wine from the native Puglian grapes that thrive in the hot climate of the south of Italy. Rich with aromas of vanilla, dark fruits, ripe and smooth on the palate.

15. **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.

16. **Gutturnio Classico D.O.C** £16.50 Bottle £3.00 125ml Glass £5.50 250ml Glass  
From Colli Piacentini this is the oldest noble red of this area. Clear ruby red colour with a long taste of red fruits.

17. **Le Soraie Appassimento** £17.50 Bottle  
Vine - 40% Merlot, 30% Corvina, 30% Cabernet 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.

18. **Chiaromonte 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.

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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