

Tel: 0121 426 2444

Buonissimo!

www.buonissimouk.com

SET MENU

for parties of 10 or more

£22.95

Plus 10% service charge will be added to the final bill

Polite Notice : only ONE bill will be issued per table.

Starters

Sfogliatina di Caprino al Balsamico V

Deep fried, goats cheese filo pastry parcel.

Accompanied with a home-made spicy red onion jam and drizzled with balsamic reduction.

Zuppa Fatta in Casa V

Freshly made soup of the day, served with warm rustic bread.

Involtini di Salmone Affumicato e Gamberetti

Smoked salmon parcels filled with prawns, crème fraîche, dill and pickles.

Sedanini con Salsiccia Funghi e Dolcelatte

Pasta tubes tossed in a cream, Italian sausage meat, mushroom and dolcelatte sauce. Finished with parmesan and rocket leaves.

Main Courses

Stufato di Manzo e Salsicce

Slow-braised diced beef and Italian sausages with winter vegetables in a rich tomato and red wine sauce. Served with mashed potato.

Pollo con Pancetta e Porri

Free range chicken breast with bacon and leeks in a creamy parmesan sauce. Served with potato wedges, carrots and spinach.

Salmone con Cozze Pesto e Panna

Fresh poached salmon and mussels in a cream and basil pesto sauce. Served with potato wedges, spinach and broccoli.

Gnocchi Ripieni di Mozzarella e Pomodoro V

Gnocchi filled with tomato and mozzarella, in a rich spicy arrabiata sauce, topped with melted mozzarella.

Dessert

Panettone Pudding

Immensely popular with our `regulars` this traditionally sweet Italian sponge pudding is cooked in a way that will remind you of an upmarket bread and butter pudding. Served warm with crème anglaise.

Coppa Rossa

A luxurious mixed berry semifreddo ice cream.

Selva Nera

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

Coffee is an additional £2.00

Vegetarian dishes are marked with a V. Some dishes may contain nuts. Please advise if you have any type of food allergy. **£10 per person** deposit is required to confirm you booking which is non refundable unless 24hrs notice of cancellation is given.

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Starters

Bruschetta con Melanzane

Caprino e Pomodoro V

Toasted artisan bread topped with spicy aubergine puree, slow roast tomatoes and goats cheese.

Finished with a drizzle of balsamic reduction.

Zuppa Fatta in Casa V

Freshly made soup of the day, served with warm rustic bread.

Penne all'Arrabbiata con Pancetta e Melanzane

Penne pasta with bacon, aubergines, basil and garlic in a spicy tomato sauce. Finished with pecorino cheese.

V *we can omit the bacon for our vegetarian guests*

Insalata con Salmone

Crescione e Pompelomo Rosa

Smoked salmon, watercress and pink grapefruit salad.

Main Courses

Coscia d'Anatra con Melograno e Marsala

Slow roast duck leg served in a marsala wine and pomegranate sauce. Accompanied with Jerusalem artichoke mash and cavolo nero.

Salmone al Cartoccio

Fresh salmon, smoked salmon, king prawns and mussels. Steamed in a foil parcel flavoured with garlic, lemon, chilli and fennel seeds. Served with diced herb potatoes, caramelised carrots and cauliflower in pastella. (*Cauliflower in Pastella – Cauliflower coated in a light tempura batter*)

Pollo Ripieno con Asparagi e Taleggio

Free range chicken breast stuffed with taleggio cheese and asparagus, served in a cream and pecorino sauce. Accompanied with diced herb potatoes, caramelised carrots and cavolo nero.

Anelletti Vegetariani al Forno ai Tre Formaggi V

Oven baked pasta with Mediterranean vegetables and mozzarella, taleggio and provolone piccante cheese. Layered with spinach and eggs, served in a rich tomato sauce. Finished with herb bread crumbs.

Dessert

Rum Babá

A Neapolitan speciality, rum soaked sponge pudding drizzled with chocolate sauce.

Tartufo al Limoncello

Truffle shaped ice-cream with a limoncello centre, coated with crushed meringue.

Salame di Cioccolato

Homemade chocolate and biscuit salami, served with vanilla ice cream.

Coffee is an additional £2.00

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