

Tel: 0121 426 2444

*Buonissimo!*

www.buonissimouk.com

## SET MENU *for parties of 10 or more*

# £23.95

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

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

### Starters

#### **Insalata di Pere con Dolcelatte e Noci V**

Pear slices stuffed with Dolcelatte cheese, with honey mustard dressed salad leaves. Sprinkled with walnuts.

#### **Zuppa Fatta in Casa V**

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

#### **Carpaccio di Salmone**

##### **Affumicato con Patate e Capperi**

Carpaccio of smoked salmon. Served with a garlic potato, capers and dill. Drizzled with extra virgin olive oil.

#### **Orecchiette con Mortadella e Pistacchio**

Artisan pasta in a cream and tomato sauce with mortadella, red onions and peas. Sprinkled with pistachio nuts and parmesan. *V - for our vegetarian guests we can omit the mortadella and replace with mushrooms.*

### Main Courses

#### **Gamba d'Anatra con Prugne al Vino Rosso**

Duck leg, slow roast with prunes, bay leaves and red wine. Served with garlic potatoes and cavolo nero (Italian black cabbage).

#### **Salmone con Senape e Porri**

Fillet of fresh salmon poached in a cream, leek and wholegrain mustard sauce. Accompanied by potato wedges, broccoli and peas.

#### **Pollo con Provolone Zucchine e Pomodoro**

Free range chicken breast topped with Provolone Piccante cheese and grilled courgette. Served in a tomato, garlic and basil sauce. Accompanied with potato wedges, carrots and cavolo nero (Italian black cabbage).

#### **Crespelle al Forno con Caprino e Cipolle V**

Oven baked crepes filled with goats cheese, slow roast tomatoes, balsamic red onion and spinach. Served in a tomato and cream sauce.

### 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.

#### **Crostata di Fichi e Noci**

A sweet pastry base filled with a Chantilly cream, glazed with figs and walnuts.

#### **Torta Gelato Stracciatella**

A slice of semi freddo style vanilla ice cream and chocolate drops, on a chocolate sponge base, dusted with cocoa powder.

*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.