

Tel: 0121 426 2444

Buonissimo!

www.buonissimouk.com

FESTIVE MENU

£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.