

## Pane e Olive

<b>FOCACCIA AND OLIVES (VGN)</b> Warm rosemary focaccia bread, mixed Italian olives, grissini bread sticks, rocket and basil pesto (olives may contain stones).	<b>£5.65</b>	<b>STONE BAKED PINSA BREAD</b> <b>CHOOSE FROM:</b> • Tomato, garlic and oregano (VGN) • Rosemary and garlic (VGN) • Thyme, garlic and mozzarella (V, +VGN)	<b>£6.95</b>
--	--------------	--	--------------

## Antipasti

<b>BURRATA CAPRESE (V, GF)</b> Creamy mozzarella cheese served with cherry and beef tomatoes, avocado, basil leaves, balsamic glaze and rocket salad.	<b>£9.95</b>	<b>FRITTURA DI CALAMARI E GAMBERI</b> Golden fried calamari and tiger prawns served with a garlic mayonnaise dip.	<b>£11.75</b>
<b>PATÉ SALMONE TERRA ALTA (+GF)</b> Paté of Scottish highland smoked salmon and poached fresh salmon with creamy mascarpone, chives and lemon zest. Served with crispy carasau bread and a citrus and berry gel.	<b>£10.50</b>	<b>YORKSHIRE HALLOUMI FRITES (V)</b> Golden breaded locally produced Yorkshire halloumi cheese served with a tangy chilli and lime jam and a chopped salad garnish.	<b>£9.50</b>
<b>CROSTINI AL PIOPPINO (+GF, VGN)</b> Lightly toasted Altamura bruschetta bread topped with chestnut mushrooms sautéed with parsley, thyme and garlic. Finished with a drizzle of white truffle infused oil.	<b>£9.50</b>	<b>PLATTER DI 'TERRA' (SERVES TWO) (+GF)</b> A selection of thinly sliced Italian cured meats – Parma ham, salame and beef carpaccio. Marinated olives, artichokes and sun blushed tomatoes, burrata mozzarella, pecorino cheese, garlic mushroom crostini, golden fried Yorkshire halloumi, grilled aubergines and courgettes, flat bread and crispy carasau bread (olives may contain stones).	<b>£27.00</b>
<b>CARPACCIO DELLA VALTELLINA (GF)</b> Thinly sliced beef carpaccio delicately marinated with rosemary, thyme, lemon juice and black pepper. Served with a soft boiled egg, grilled chicory, rocket salad, Parmesan shavings and balsamic lemon glaze.	<b>£11.25</b>	<b>PLATTER DI 'MARE' (SERVES TWO) (+GF)</b> A seafood selection of golden fried calamari and courgettes with a garlic mayonnaise dip, mini baccalá potato fishcakes, prawn and avocado cocktail, breaded haddock goujons with Marie Rose dip, smoked salmon paté crostini, spicy king prawns with 'Nduja and tomato and a delicate Pugliese seafood salad of mussels, prawns and baby octopus. Served with stone baked flatbread and breadsticks.	<b>£31.50</b>
<b>CROQUETTE TAORMINA (VGN)</b> Roasted aubergine, mint and pistachio panko breaded croquettes served on a tartare of beetroot with a pepper, chilli and maple syrup sauce.	<b>£9.25</b>		

## Primi

<b>MELANZANE ALLA PARMIGIANA (V)</b> Baked aubergine, flavoured with fresh basil, Italian tomato sauce, melting mozzarella and Gran Moravia Parmesan cheese for an extra kick of flavour.	<b>£13.50</b>	<b>RISOTTO SOTTOMARINO (GF)</b> Creamy carnaroli risotto with slow cooked calamari, tiger prawns and garden peas. Finished with creamy stracciatella cheese and a little lemon zest.	<b>£16.00</b>
<b>LA NOSTRA LASAGNA</b> Our delicious lasagne made from our slow-cooked rustic ragù of beef and chunky Italian sausage layered with fresh egg pasta, creamy bechamel sauce, fior di latte mozzarella and Parmesan cheese.	<b>£13.95</b>	<b>STROZZAPRETI GENOVESE (VGN, +GF)</b> Strozzapreti pasta tossed with chestnut, champignon and porcini mushrooms, basil & rocket pesto, veganarella mozzarella cheese and toasted pine nuts.	<b>£12.95</b>
<b>CARBONARA (+GF)</b> Creamy carbonara linguine served with Italian cured guanciale ham from Amatrice, egg yolk, Parmesan, pecorino Romano cheese and cracked black pepper.	<b>£13.75</b>	<b>PAPPARDELLE BOLOGNESE (+GF)</b> Egg pasta ribbons served with our delicious rustic slow cooked ragù of beef, chunky Italian sausage, celery, carrots, onions, red wine, Italian tomatoes and herbs.	<b>£13.95</b>
<b>LINGUINE 'NDUJA GAMBERI (+GF)</b> Linguine pasta tossed with tiger prawns, sweet cherry tomatoes, roasted aubergine, spicy 'Nduja Calabrian sausage, parsley, white wine, chilli and garlic.	<b>£16.50</b>	<b>RAVIOLI ALL 'ARAGOSTA</b> Egg pasta parcels filled with lobster, crab and ricotta served in a creamy sauce of langoustine bisque, tomato, tiger prawns, cherry tomatoes and white wine with a touch of garlic, chilli and basil.	<b>£16.95</b>
<b>PAPPARDELLE RAGÙ DI SELVAGGINA (+GF)</b> Egg pasta ribbons served with a slow cooked ragù of wild boar marinated in red wine with celery, carrots, onions, and rosemary. Finished with roasted butternut squash and pecorino cheese.	<b>£14.95</b>	<b>STROZZAPRETI ALL 'AMATRICIANA (+GF)</b> Strozzapreti pasta served with rich tomato and herb sauce, infused with white onion and cured guanciale ham from Amatrice. Finished with Pecorino Romano cheese and cracked black pepper.	<b>£13.50</b>

**(V) SUITABLE FOR VEGETARIANS • (+V) CAN BE MADE VEGETARIAN • (VGN) VEGAN (+VGN) CAN BE MADE VEGAN • (GF) GLUTEN FREE • (+GF) CAN BE MADE GLUTEN FREE**

All our dishes are homemade and prepared fresh to order so please be aware that there may be a delay in busy periods. Food allergies and intolerances: before you order your food and drinks please speak to our staff if you would like to know further information about the ingredients used. If you have a specific food allergy or intolerance please note whilst we endeavour to ensure that the specified allergen is not added to your requested dish, allergens are handled in the kitchen, therefore we cannot guarantee that there is no risk of cross-contamination.

## Secondi, Griglia e Insalate

<b>STEAK FRITES (+GF)</b> Tender strips of grilled fillet steak layered with stone baked flatbread, peppery rocket salad and Parmesan shavings. Served with a peppercorn sauce and skinny fries.	<b>£21.95</b>	<b>INSALATA DI POLLO RUSPANTE (GF)</b> Tender grilled chicken breast served with baby gem, crispy carrots and fennel, grilled halloumi, cucumber ribbons, crispy smoked bacon and an avocado Caesar dressing.	<b>£15.50</b>
<b>BA DOUBLE BURGER (+GF)</b> 8oz of grilled beef patties served in an ciabatta bun stacked with baby gem, beef tomato, melted gorgonzola cheese and crispy bacon. Served with a spicy chilli lemon mayonnaise and skinny fries.	<b>£16.95</b>	<b>SALMONE TICINO (GF)</b> Grilled fillet of salmon served with roasted seasonal vegetables and vine cherry tomatoes, creamy herbed mashed potatoes and a honey, wholegrain mustard, lemon and white wine cream.	<b>£16.50</b>
<b>CACCIUCCO ALLA LIVORNESE (+GF)</b> Traditional Tuscan seafood dish of tender slow cooked squid, mussels, prawns and sea bass with cherry tomatoes, crustacean bisque, white wine, chilli, garlic and parsley. Served with toasted Altamura Italian bread.	<b>£21.95</b>	<b>GUANCIALE VIBO VALENTIA (GF)</b> Tender pork cheeks slow cooked in milk and white wine with porcini mushrooms, celery, shallots, carrots, bay leaves and nutmeg. Served with truffled roast potatoes and a creamy mushroom sauce.	<b>£17.95</b>
<b>IL GRAN VEGANO (VGN)</b> 6oz patty of borlotti beans, chestnut mushrooms, roasted aubergine, oats, smoked paprika, chilli, lemon, garlic and herbs, served in an Italian ciabatta bun stacked with baby gem lettuce, tomato, melted veganarella cheese and red onion marmalade. Served with skinny fries and chilli and lemon vegan mayonnaise.	<b>£15.00</b>	<b>CONTROFILETTO DI NORCIA (+GF)</b> 8oz Sirloin steak served with roasted vine tomato s tuffed with chestnut mushroom and garlic duxelles, grilled Portobello mushroom, twice cooked chunky parsnip chips and melting whipped garlic butter.	<b>£26.00</b>
<b>POLLO EMILIANO</b> Tender golden fried chicken breast topped with tomato and melting mozzarella cheese. Served with lemony mashed potatoes and a roasted pepper and garlic coulis.	<b>£17.50</b>	<b>UPGRADE TO SURF 'N TURF WITH 3 LARGE GRILLED PRAWNS</b>	<b>£8.00</b>
<b>ADD A SIDE OF TOMATO &amp; BASIL LINGUINE</b>	<b>£3.00</b>	<b>SPIGOLA BARI VECCHIA (GF)</b> Grilled fillet of seabass served with a creamy carnaroli risotto of mussels, king prawns, parsley and white wine. Finished with parsnip crisps.	<b>£21.95</b>

## Contorni

<b>INSALATA MISTA (GF, VGN)</b> Mixed leaf, cherry tomatoes, red onion and cucumber lightly tossed in our house dressing.	<b>£3.75</b>	<b>ZUCCHINI FRITTI (V)</b> Golden fried courgettes.	<b>£4.50</b>
<b>PATATE TARTUFATE (GF, VGN)</b> Garlic and herb sautéed potatoes with a drizzle of truffle oil.	<b>£4.25</b>	<b>VEGETALI ARROSTITI (GF, VGN)</b> Roasted seasonal vegetables.	<b>£4.50</b>
<b>INSALATA DI RUCOLA (GF, V, +VGN)</b> Peppery rocket salad with Parmesan shavings, cherry tomatoes & balsamic dressing.	<b>£4.15</b>	<b>SKINNY FRITES (V)</b> Light and crispy skin on fries.	<b>£4.50</b>
		<b>PASTINACA FRITTA (VGN)</b> Twice cooked parsnip chips.	<b>£4.50</b>

## Dolci

<b>TIRAMISU DISARONNO (V)</b> Amaretto liquor and coffee soaked savoiardi biscuits layered with creamy vanilla mascarpone, dark chocolate chips and amaretti biscuit crumb.	<b>£7.50</b>	<b>CRUMBLE DI MELA (VGN, GF)</b> Delicious Bramley apple topped with a rich crumble and served with artisan pear and ginger ice cream.	<b>£7.25</b>
<b>PEANUT STACK (V)</b> A scrumptious stack of brownie cubes, peanuts and chocolate chips, on a brownie base with peanut butter cream and topped with toffee sauce. Served with Italian artisan vanilla ice cream.	<b>£7.25</b>	<b>MOUSSE ALL'AVOCADO E CIOCCOLATO SALATO (GF, VGN)</b> A delicious pot of creamy dark chocolate and avocado mousse with a touch of Maldon sea salt. Served with fresh berries.	<b>£6.95</b>
<b>CILIEGIE CHEESECAKE (GF)</b> Biscuit base and an indulgent creamy layer topped with tangy cherries. Served with artisan Italian vanilla ice cream.	<b>£7.25</b>	<b>CHEESE PLATTER (+V, +GF)</b> A selection of classic Italian cheeses served with artisan crackers, berries, seeds and red onion marmalade.	<b>£8.95</b>
<b>PANETTONE CIOCCOLATO (V)</b> Oven baked bread and butter pudding made with traditional Italian panettone, white and dark chocolate chips, and creamy Irish liquor. Served warm with Italian artisan vanilla ice cream.	<b>£7.25</b>	<b>GELATO DELLA CASA (V, +VGN)</b> Choose 3 scoops from our range of Italian artisan ice creams: Vanilla Chocolate Raspberry Sorbet (VGN) Pear and Ginger (VGN) Stracciatella	<b>£6.95</b>

**AN OPTIONAL 10% SERVICE CHARGE IS ADDED TO ALL BILLS. IF YOU FEEL THE SERVICE DOES NOT WARRANT THIS PLEASE SAY SO AND IT WILL BE REMOVED. MORE AT BUONAPPSTOTLEY.COM/MENUS**

 BuonApps  Buon Apps Otley  BuonApps

## Pinsa Romana

<b>MARGHERITA (V, +VGN)</b> Tomato sauce, fior di latte mozzarella, oregano, fresh basil, extra virgin olive oil.	<b>£11.95</b>
<b>SICILIANA (V, +VGN)</b> Grilled aubergines, fior di latte mozzarella, tomato sauce and Parmesan shavings.	<b>£13.95</b>
<b>VEGANA (VGN)</b> Tomato sauce, grilled zucchini and aubergine, sunflower seeds, sun blushed tomatoes and veganarella mozzarella cheese.	<b>£13.95</b>
<b>ETRUSCA</b> Italian sausage, spicy salame, mushrooms, chilli, tomato sauce and fior di latte mozzarella cheese.	<b>£14.50</b>
<b>CAPRINO</b> Fior di latte mozzarella cheese, tomato sauce, goat's cheese, courgette ribbons, fresh red chilli and a drizzle of honey.	<b>£13.95</b>
<b>MUGELLESE</b> Fior di latte mozzarella cheese, pulled chicken, basil pesto, mushrooms and sundried tomatoes.	<b>£14.95</b>
<b>QUATTRO FORMAGGI (+V)</b> Fior di latte mozzarella, Gran Moravia Parmesan, pecorino Sardiniano and dolcelatte cheese. Finished with fresh thyme.	<b>£13.95</b>
<b>LA REGINA</b> Light and crispy pinsa base, stone baked with tomato sauce and fior di latte mozzarella cheese before being garnished with Parma ham, creamy burrata cheese, cherry tomatoes, oregano and fresh basil (garnished with cold toppings).	<b>£15.00</b>
<b>CAPRICCIOSA</b> Tomato sauce, fior di latte mozzarella, artichokes, black olives, mushrooms and roast ham. (Olives may contain stones).	<b>£14.50</b>
<b>DIAVOLA</b> Tomato sauce, spicy Calabrian 'Nduja sausage, pepperoni, tomato, red onion and fior di latte mozzarella cheese.	<b>£14.95</b>
<b>FORESTIERA (V)</b> Fior di latte mozzarella cheese, sautéed porcini and chestnut garlic mushrooms, baby spinach, cracked black pepper, creamy bechamel sauce and truffle dust.	<b>£13.95</b>
<b>ADD PARMA HAM</b>	<b>£2.95</b>

## Calzone

<b>CALZONE CALABRESE</b> A folded pizza filled with Calabrian 'Nduja, pepperoni, tomato sauce, spicy Italian sausage, pulled chicken, fior di latte mozzarella cheese and garlic. Served with rocket and spicy tomato sauce.	<b>£14.25</b>
<b>CALZONE FIORENTINO (V)</b> A folded pizza filled with tomato sauce, spinach, mascarpone and fior di latte cheese. Served with rocket and spicy tomato sauce.	<b>£13.00</b>

