

# BBUONA

## PIZZA BAR

102 GLOUCESTER GREEN, OX

• 44 1865 793240

WWW.BBUONA.COM

## BUONA-PPETIZER

### PANE E OLIVE VEGAN

Toasted Pinsa served with Cerignola olives from Puglia.

£ 6,50

### TRIS BRUSCHETTA VEGAN

3 slices of toasted Pinsa singularly topped with cherry tomatoes, grilled peppers and grilled aubergine.

£ 7,50

### BURRATA

Fresh Italian stretched curd cheese (cow milk) served with rocket, cherry tomatoes and Pinsa bread.

£ 8,00

### BBUONA FANTASY

Selection of Italian cured meat served with burrata cheese, olives and Pinsa bread.

£ 16,95

## SALADELIZIE

### ADD PINSA BREAD

£ 2,90

### SIDE SALAD VEGAN

Mixed salad, cherry tomatoes and Cerignola olives from Puglia.

£ 4,95

### ENERGETICA

Mixed salad, wild rocket, Cerignola olives from Puglia, cherry tomatoes, 20+ Months Grana Padano Riserva D.O.P. \* a scaglie (shaved) and prosciutto crudo di Parma (Parma ham).

£ 10,55

### ASCETICA

Mixed salad, tuna, onions, Cerignola olives from Puglia, caper flowers and cherry tomatoes.

£ 10,55

### CREATIVA VEG

Mixed salad, wild rocket, cherry tomatoes, Cerignola olives from Puglia, fresh buffalo mozzarella from Campania (slow food) and grilled artichokes.

£ 11,95

## DAL FORNO

### LASAGNA BOLOGNESE

Delicate layers of fresh pasta coated in a luxurious mix of hearty Ragù Bolognese and creamy bechamel.

£ 12,55

### PARMIGIANA MELANZANE VEG/GLUTEN FREE

Organic aubergines, tomatoes sauce, cheese, onions, garlic and black pepper.

£ 12,55

## PINSA ROMANA

Our Pinsa is made from specially selected organic flour and naturally fermented sourdough. It is raised for 48 hours to be lighter and softer and far more digestible than any other pizza!

### MARINARA VEGAN

48h raised dough, organic tomato sauce, origano and garlic oil.

£ 8,50

### MARGHERITA VEG

48h raised dough, organic tomato sauce, fior di latte mozzarella and fresh basil.

£ 9,95

### MARGHERITA DI BUFALA VEG

48h raised dough, organic tomato sauce, fresh buffalo mozzarella from Campania (slow food) and fresh basil.

£ 11,95

### MARGHERITA DI BURRATA VEG

48h raised dough, tomato sauce, fior di latte mozzarella, fresh burrata cheese and rocket. The new classic.

£ 13,95

### PROSCIUTTO E FUNGHI

48h raised dough, organic tomato sauce, fior di latte mozzarella, prosciutto cotto (baked ham), Portobello mushrooms, pecorino cheese cream.

£ 11,90

### CARBONARA

48h raised dough, fior di latte mozzarella, 2 eggs, pancetta (italian bacon), pecorino cheese cream and black pepper.

£ 13,50

### SALAME

48h raised dough organic tomato sauce, fior di latte mozzarella, grilled aubergine, Ventricina piccante (spicy salame), pecorino cheese cream and parsley.

£ 12,50

### FRIARIELLI

48h raised dough, fior di latte mozzarella, friarielli (italian broccoli rabe), italian sausage, cherry tomatoes, pecorino cheese cream and black pepper.

£ 13,50

### ROMANA

48h raised dough, mortadella di Bologna, fresh burrata cheese and granella (nibs) di pistacchio di Bronte.

£ 14,95

## WINE

WHITE

RED

	175 ML	250 ML	BOTTLE
TREBBIANO D'ABBRUZZO	£ 5,75	£ 7,10	£ 19,95
CHARDONNAY	£ 6,20	£ 7,60	£ 21,95
PINOT GRIGIO	£ 7,00	£ 8,25	£ 23,95
(SPARKLING) PROSECCO	£ 6,95		£ 25,95
MONTEPULCIANO	£ 5,75	£ 7,10	£ 19,95
CHIANTI	£ 6,75	£ 7,95	£ 22,95
NERO D'AVOLA	£ 7,50	£ 9,25	£ 25,95
(ROSÉ) ROSATO	£ 6,20	£ 7,60	£ 21,95

## BEER

MENABREA	33 CL	£ 4,95
ICHNUSA NOT-FILTERED	33 CL	£ 5,25
ICHNUSA NOT-FILTERED	50 CL	£ 7,25
MORETTI L'AUTENTICA	33 CL	£ 4,95
MORETTI L'AUTENTICA	66 CL	£ 7,25
MORETTI ALCOHOL FREE	33 CL	£ 4,50

## CIDER

APPLE CIDER ANGIOLETTI	50 CL	£ 7,25
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## APERITIVO

£ 7,25

APEROL SPRITZ  
Aperol, prosecco, soda water

CAMPARI SPRITZ  
Campari, prosecco, soda water

LIMONCELLO SPRITZ  
Limoncello, prosecco, soda water

NEGRONI  
Gin, red Vermouth, Campari

GIN & TONIC  
Gin, soda water, tonic water

## BBUONA

48h raised dough, organic tomato sauce, fresh burrata cheese, prosciutto crudo di Parma and fresh basil.

£ 14,95

## PORCINI E SALSICCIA

48h raised dough, organic tomato sauce, fior di latte mozzarella, porcini mushrooms, italian sausage, pecorino cheese cream and parsley.

£ 14,25

## TARTUFO

48h raised dough, black truffle cream, fior di latte mozzarella, porcini mushrooms, fresh buffalo mozzarella from Campania (slow food), italian sausage and parsley.

£ 15,95

## PARMIGIANA VEG

48h raised dough, organic tomato sauce, fior di latte mozzarella, grilled aubergines, 20+ Months Grana Padano Riserva D.O.P. \* (grated) and parsley.

£ 11,95

## LAZIALE

48h raised dough, artichokes cream, fior di latte mozzarella, gorgonzola, salame Milano, grilled artichokes and pecorino cheese cream.

£ 14,25

## 5 FORMAGGI VEG

48h raised dough, fior di latte mozzarella, gorgonzola, 20+ Months Grana Padano Riserva D.O.P. \*, fresh buffalo mozzarella from Campania (slow food), pecorino cheese cream and black pepper.

£ 13,95

## VEGANA VEGAN

48h raised dough, artichokes cream, friarielli (italian broccoli rabe), grilled peppers and cherry tomatoes.

£ 13,50

## ORTOLANA VEGAN

48h raised dough, organic tomato sauce, grilled aubergine, grilled peppers, Cerignola olives from Puglia, Onions and Fresh Basil

£ 13,50

## £ 2,95 GLUTEN FREE PIZZA BASE [VEGAN]

## EXTRA TOPPINGS

£ 1,50

Organic tomato sauce, cherry tomatoes, rocket, Cerignola olives from Puglia, onion.

£ 2,50

Fior di latte mozzarella, salamino piccante (spicy salame), caper flowers, tuna, friarielli (italian broccoli rabe), grilled aubergines, 2 Bismark eggs, pistacchio di Bronte nibs, peppers, anchovies, pecorino cheese cream, gorgonzola (veined italian blue cheese), prosciutto cotto (baked ham).

£ 3,50

Prosciutto crudo di Parma (Parma ham), porcini mushrooms, fresh buffalo mozzarella from Campania (slow food), italian sausages, burrata (italian stretched curd cheese), creamy black truffle sauce, mortadella di Bologna.

## PINSA EXPERIENCE

Turn your visit into an unforgettable pinsa experience! Treat yourself with a continuous round of Pinsas.

### HOUSE RULES:

- All guests seated at the same table must choose the pinsa experience. Mixing of menu is not allowed
- You can order just 1 pinsa per person each order
- No special request (no extra/ swap topping)
- Eat all the slices of pinsa before ordering more
- No takeaway / doggy box
- Please do not waste any food.
- You will be charged for any pinsa left over
- 1.5 hour time limit for pinsa experience

## TRY THEM ALL!

£ 25,00  
PER PERSON

We've added an optional 5% team tips on food, to be shared by the team working today. All tips go to the team, nothing is kept by the business.

\* Italian hard cheese made with cow unpasteurised milk and Lysozyme (preservative) that doesn't contain rennet.