

BBUONA PIZZA BAR

102 GLOUCESTER GREEN, OX

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WWW.BBUONA.COM

BUONA-PPETIZER

OLIVES VEGAN

Cerignola Olives from Puglia

£ 4,00

PANE E OLIVE VEGAN

Toasted Pinsa served with Cerignola olives from Puglia.

£ 6,95

TRIS BRUSCHETTA VEGAN

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

£ 8,00

BURRATA VEG

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

£ 8,50

BBUONA FANTASY

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

£ 17,50

SALADELIZIE

ADD PINSA BREAD

£ 3,50

SIDE SALAD VEGAN

Mixed salad, cherry tomatoes and Cerignola olives from Puglia.

£ 5,00

ENERGETICA

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

£ 12,95

ASCETICA

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

£ 12,95

CREATIVA VEG

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

£ 13,50

DAL FORNO

LASAGNA BOLOGNESE

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

£ 13,95

PARMIGIANA MELANZANE VEG/GLUTEN FREE

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

£ 13,95

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

** Pecorino is a traditional Italian cheese made from sheep's milk, known for its savoury flavour.

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.

£ 9,95

MARGHERITA VEG

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

£ 11,95

MARGHERITA DI BUFALA VEG

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

£ 13,50

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 (sheep cheese)** cream.

£ 13,50

CARBONARA

48h raised dough, fior di latte mozzarella, egg yolk, pancetta (italian bacon), pecorino (sheep cheese)** cream and black pepper.

£ 14,50

SALAME

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

£ 13,95

SALSICCIA E FRIARIELLI

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

£ 14,50

ROMANA

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

£ 15,95

WINE

WHITE

AMMAZZA PINOT GRIGIO IGT

125 ML

175 ML

BOTTLE

£ 4,20

£ 5,60

£ 21,95

CONTESA PECORINO IGT
COLLINE PESARESI

£ 5,20

£ 7,10

£ 23,95

NERO ORO GRILLO APPASSIMENTO
(SPARKLING) LANGUORE SPUMANTE

£ 5,40

£ 7,30

£ 24,95

£ 5,50

£ 7,50

£ 25,95

RED

AMMAZZA MONTEPULCIANO

£ 4,20

£ 5,60

£ 21,95

LANGUORE SANGIOVESE

£ 5,20

£ 7,10

£ 23,95

OLTRE PIANO PRIMITIVO PUGLIA IGT

£ 5,50

£ 7,50

£ 25,95

(ROSATO) OMBRELLINO PINOT
GRIGIO DELLE VENEZIE ROSÉ

£ 4,80

£ 6,20

£ 22,95

BEER

MENABREA

33cl £ 5,50

ICHNUSA NOT-FILTERED

33cl £ 6,00

ICHNUSA NOT-FILTERED

50cl £ 7,50

MORETTI L'AUTENTICA

33cl £ 5,50

MORETTI L'AUTENTICA

66cl £ 7,50

MORETTI ALCOHOL FREE

33cl £ 4,50

CIDER

APPLE CIDER ANGIOLETTI 50cl £ 7,50

APERITIVO

£ 7,95

APEROL SPRITZ

Aperol, prosecco, soda water

CAMPARI SPRITZ

Campari, prosecco, soda water

LIMONCELLO SPRITZ

Limoncello, prosecco, soda water

HUGO SPRITZ

Elderflower syrup, prosecco, soda water, fresh mint leaves and lemon

NEGRONI

Gin, red Vermouth, Campari

GIN & TONIC

Gin, tonic water

CRODINO SPRITZ (Alcohol-free)

Crodino, tonic water £ 5,95

BBUONA

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

£ 15,95

PORCINI E SALSICCIA

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

£ 14,95

TARTUFO

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

£ 16,95

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.

£ 12,95

LAZIALE

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

£ 14,95

5 FORMAGGI VEG

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

£ 14,75

VEGANA VEGAN

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

£ 13,95

ORTOLANA VEGAN

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

£ 13,95

BUFALA E PISTACCHIO VEG **NEW**

48h raised dough, Sicilian pistacchio pesto, fresh buffalo mozzarella from Campania (slow food) and fresh basil.

£ 14,50

PANCETTA E PISTACCHIO **NEW**

48h raised dough, fior di latte mozzarella, pancetta (italian bacon), Sicilian pistacchio pesto and granella (ribs) di pistacchio di Bronte.

£ 16,50

EXTRA TOPPINGS

£ 2,50 GLUTEN FREE PINSA BASE [VEGAN]

£ 1,50

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

£ 2,50

Fior di latte mozzarella, salaminio piccante (spicy salame), caper flowers, tuna, friarielli (italian broccoli rabe), grilled aubergines, egg yolk, pistacchio di Bronte ribs, peppers, anchovies, pecorino (sheep 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, Sicilian pistacchio pesto.

PINSA EXPERIENCE

TRY THEM ALL!
£ 25,00
PER PERSON

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

We've added an optional service charge on food, to be shared by the team working today. All tips and service charge goes to the team.

BBUONA

PIZZA BAR



COFFEE MENU



ESPRESSO

Single	£ 2,25
Double	£ 2,55

ESPRESSO MACCHIATO

Single	£ 2,35
Double	£ 2,60

AMERICANO

Small	£ 2,90
Medium	£ 3,20

CAPPUCCINO

Small	£ 3,45
Medium	£ 3,75

LATTE MACCHIATO

Small	£ 3,45
Medium	£ 3,75

ICED LATTE

Small	£ 3,50
Medium	£ 3,75

FLAT WHITE

£ 3,50

CORTADO

£ 3,10

MILKSHAKE

£ 5,50

MOCACCINO

Small	£ 3,65
Medium	£ 3,95

BABYCCINO

£ 1,00

HOT CHOCOLATE

Small	£ 3,55
Medium	£ 3,85

TEA

English Breakfast, Green Tea, Peppermint Tea, Redberries Tea, Earl Grey, Camomile Tea	£2,60
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SWEET BREAKFAST AND BISCUITS



CORNETTO VUOTO (plain) £ 2,45

CORNETTO RIPIENO (filled) £ 2,55

Chocolate, Pistachio, Cream,
Raspberry Jam

CORNETTO SALATO (salted) £ 3,00

With Prosciutto Cotto (cooked ham)
or Crudo (cured ham)

ARAGOSTINA AL PISTACCHIO £ 2,00

ARAGOSTINA AL CIOCCOLATO £ 2,00

CANTUCCIO AL CIOCCOLATO £ 2,00

RAME DI NAPOLI
(pistacchio/cioccolato) £ 2,00

OCCHI DI BUE VEGAN £ 2,00

RINGO BISCUITS £ 1,50

BISCUITS SELECTION £ 5,95

DESSERTS

CANNOLO SICILIANO

Small	£ 3,50
Big	£ 4,50

TIRAMISU £ 5,50

VEGAN CAKE
of the day £ 5,50

GLUTEN FREE CAKE
of the day £ 5,50

NUTELLA PINSA £ 9,00

AFFOGATO £ 4,00

A shot of espresso coffee with a
scoop of ice cream of your choice

BABA' AL RUM £ 5,50

GELATO

1 scoop	£ 3,00
2 scoops	£ 4,25
3 scoops	£ 5,50

Ask the staff for flavors



LIQUEURS & SPIRITS

Limoncello, Amaro del Capo, Amaro Averna,
Montenegro, Grappa, Di Saronno, Sambuca, £ 5,00
Vodka, Fernet Branca, Gin, White Rum



EXTRAS: Espresso Shot £ 0,50 . Decaffeinated Coffee £ 0,10 . Salted Caramel £ 0,50 ALTERNATIVE MILK: Almond, Soya, Oat £ 0,40