

ANTIPASTI

Bread, dressed Olives & Tapenade are served on arrival as complimentary welcome; Additional requests will be charged as follow:

Bread Basket (new)	1.20
Olives/Tapenade x 2 Pots (new)	1.90
Butter x Serving (new)	0.50
Grissotti Al BVO (new)	4.30
Crispy fingers of deep fried dough sprinkled with sea salt served with an Olive Oil Fresh Chilli Garlic Parsley Anchovies Home made dip.	
Peperoncini Ripieni (new)	7.40
Fresh chilli peppers stuffed with goat cheese, wrapped in Prosciutto Crudo, served on a bed of spicy tomato sauce.	
Spiedino di Pollo (new)	6.90
Chicken strips marinated with herbs from the Med on a skewer, grilled and served with small garnish.	

Pizzetta Arcobaleno	7.50
Small pizzetta topped with tomato Buffalo mozzarella Prosciutto Crudo and grilled asparagus extra virgin olive oil.	
Involentino Crudo e Asparagi	8.00
Filo pastry wrapped around prosciutto crudo asparagus spear cheese and deep fried, served with sweet chilli sauce.	
Gnocco Fritto (V)	4.20
Crispy bite size pieces of deep fried dough ball sprinkled with sea salt, served with garlic mayonnaise.	
Focaccia al Pomodoro (V)	5.50
Traditional pizza bread with tomato, garlic and fresh basil.	
Focaccia Aglio e Formaggio (V)	5.85
Garlic bread with cheese.	
Prugne Ripiene (V)(N)	6.65
Warm prunes stuffed with soft goat cheese and walnut on a bed of fresh leaves.	
Spiedino di Gamberoni (new)	7.95
Skewer of King prawns in our own chef marinade, served with garnish.	
Bruschetta Tipica	6.20
Toasted bread from Puglia topped with fresh baby Vine Tomatoes Olive Oil fresh basil & garlic	
Melanzane alla Parmigiana (V)	(st) 8.20 (mc) 15.20
Baked aubergines layered with fresh mozzarella, tomato and parmesan.	

If you prefer to start your meal the way Italians do... or perhaps share a lighter convivial meal with a nice bottle or red wine, the dishes below with a serving of Focaccia, Gnocco Fritto, Grissotti or a Italian Cheeses Platter are ideal.

Fantasia di Affettati 2/3 people	17.70
Individual Price *Merlot	9.50
A selection of cold Italian meats served with balsamic small pickled onions.	
Fantasia di Verdure(V) 2/3 people *Sauvignon	13.20
Individual Price	7.30
A selection of char-grilled vegetables, served with olives and sun dried tomatoes.	
Fantasia di Formaggi (new) individual	6.95
Mix Italian cheeses served with fresh fruit, celery, dry nuts, honey crushed black pepper.	

ZUPPE / SOUP

Minestrone (V)	5.50
Traditional Italian soup made daily with fresh vegetables flavoured with basil, served with a crunchy parmesan cheese bruschetta.	

MAIN COURSES

All classic dishes such as Carbonara, Spaghetti Bolognese, Stagioni and Margherita are available on request.

INSALATE (COLD SALADS)

All leaves are dressed with lemon and olive oil dressing; various salads are then finished with their individual dressing.

Spiedini di Pollo & Vegetali *Fiano	14.25
Chicken, peppers, zucchini, onions chunks on skewers marinated with herbs from the Med and garlic, grilled, on a bed of mixed leaves and sun blushed tomatoes with lemon extra virgin olive oil dressing. Cooked to order, please allow 15/20 minutes	
Insalata AL BVO (V) *Pinot Grigio	12.25
Golden griddled Halloumi cheese, mixed grilled vegetables, grilled asparagus, borretane onions, pink grapefruit segments mixed leaves caramelised Balsamic and extra virgin olive oil dressing.	
Caprino Pere e Noci (V) (N) (new) *Pinot Bianco	11.50
Fresh baby spinach leaves, walnuts, radicchio, in-house poached pears and oven dried grapes, soft goat cheese, pink grapefruit segments extra virgin olive oil and balsamic reduction.	
Spiedini di Gamberoni (new) *Cipressetto	14.25
Off the shell King Prawns on skewers marinated with Italian Herbs and grilled served on a bed of fresh rocket & mix leaves fennel shavings & vine tomatoes.	
Crudo Pere Cotte & Noci (new) *Fiano	13.10
Prosciutto Crudo, walnuts soft cheese Mascarpone and in-house poached pears on mix leaves. (supplement £ 2.00 for Prosciutto San Daniele)	
Manzo Grigliato *Aglianico	15.60
Cold seared beef fillet tail, sliced, served with balsamic caramelised baby shallots, topped with parmesan shavings on a bed of rocket leaves. With blended balsamic and olive oil dressing.	
Insalata di Pollo Marinato (new) *Sauvignon	12.85
Cold seared seasoned breast of chicken served sliced on a bed of gem lettuce baby beetroots slow roasted vine baby tomatoes with a sprinkle of pumpkin & sunflower seeds	

PASTE

A supplement of £1.00 will be added for mixed Duetto/Trio of pasta dishes (Pasta al Forno or Rotoli not available).

Strozzapreti Norma (V) (new) *Shiraz Sicilia	10.50
Classic Sicilian twist-shaped pasta in a tomato sauce with aubergines, red onions, fresh garlic, chilli and basil, extra virgin olive oil sprinkled with Italian Ricotta salata.	
Pasta al Forno (N) *Montepulciano	10.50
Layers of pasta, bechamel (white sauce), bolognese sauce, mozzarella and parmesan.	
Pappardelle con Fegatini *Merlot	9.95
Large tagliatelle tossed with onion, celery, carrot, chicken livers, marsala wine, tomato paste, finished with grana.	
Strozzapreti Pesto (V) *Gavi di Gavi	9.95
Twist shaped pasta elongated with home made fresh pesto, chopped sun blushed tomatoes and pecorino cheese.	
Tortiglioni alla Salsiccia Toscana *Rioja	11.00
Pasta tubes in a rich and spicy coarse Italian sausage sauce with red onions and olives.	
Farfalline Salmone e Vodka *Pinot Bianco	11.25
Butterfly pasta served in a sauce of salmon, cream, butternut squash, pinch of sweet paprika and a splash of vodka.	
Rotoli di Pasta (N) *Barbera	10.70
Fresh pasta tubes filled with beef and pork, baked with tomato sauce, mozzarella, béchamel and a little nutmeg.	
Ravioli alla Ricotta e Spinaci (V) *Sauvignon	10.50
Fresh pasta parcels filled with ricotta cheese, served in a sauce of fresh spinach, cream and little tomato.	
Maccheroni Pollo e Funghi *Chardonnay	11.50
Fresh egg pasta with chicken mixed mushrooms cream and parmesan with a soupçon of tomato sauce.	

Farfalline agli Spinaci *Pinot Grigio	11.30
Butterfly pasta with fresh spinach, pancetta (Italian bacon), shallots, spring onions, cherry tomatoes, peppers, chillies and herb-flavoured breadcrumbs. Finished with parmesan.	
Pappardelle Norcina *Montepulciano	11.85
Large tagliatelle type pasta with wild mushrooms, Italian sausage in tomato sauce with a touch of cream finished with truffle oil.	
Ravioli Brasato *Malbec	12.50
Beef filled pasta parcels tossed in a sauce with roast jus, roast beef shreds, red wine, fresh thyme, topped with parmesan shavings.	
Linguine Mare (new) *Gavi di Gavi	14.50
With king prawns, prawns, clams, calamari in tomato sauce with a little chilli and Chef's own bisque	

PIZZE

Pizza AL BVO (new) *Pinot Bianco	11.95
Mozzarella tomato Gorgonzola poached pears and Prosciutto Crudo. (supplement £2.00 for Prosciutto San Daniele)	
Calzone (Due Citt@) *Rioja	12.90
Filled with Buffalo mozzarella, Gorgonzola, funghi, sundried tomatoes and Prosciutto Crudo, tomato sauce.	
Ortolano (V) *Fiano	9.90
Char-grilled aubergines, courgettes, peppers and red onion, fresh chilli, mozzarella and tomato.	
Caprino (V) *Pinot Grigio Rose	10.40
Soft goats cheese, asparagus, sun blush tomatoes and mozzarella.	
Tricolore *Moretti Toscana	11.50
Mozzarella tomato sauce, then dressed with Prosciutto Crudo, fresh rocket and parmesan shavings. (Supplement £2.00 for Speck or San Daniele ham)	
Tonno Olive e Cipolla Rossa (new) *Moretti Siciliana	10.95
Tuna, green olives, red onions, fresh chillis, mozzarella and tomato.	
Calzone al Pollo Marinato *Chardonnay	11.10
Folded pizza filled with chicken marinated in garlic and thyme with pesto sauce, mozzarella and tomato sauce.	
Bufalo e Crudo *Menabrea Beer	11.70
Fresh buffalo mozzarella and tomato sauce, dressed with Prosciutto Crudo. (Supplement of £2.00 San Daniele ham)	
Calabrese *Salice Salentino	11.00
Spicy salami, Schiacciata Calabrese (another type of spicy salame), grilled peppers, mozzarella and tomato.	
Peperoni Hornbeam *Primitivo	11.30
Mozzarella, tomato, napoli peperoni, diavolina peperoni and red onions.	
Gamberoni Funghi Noci e Zucchini (new) *Budvar	11.95
Cheese, tomato, king prawns, mushrooms, walnuts and zucchini.	
Calzone Hornbeam *Aglianico	12.30
Speck (dry cured ham from Tyrol), mushrooms and Italian salami. Served with tomato sauce on the side.	
Macellaio *Malbec	12.90
A meat feast, with ham, salami, Italian sausage, chicken, mozzarella and tomato.	
Romabrese *Chianti S. Cristina	12.30
With tomato, mozzarella, creamy speciality stracchino cheese, spicy soft salame nduja from Calabria, spicy roman salame ventricina.	
All pizzas are seasoned with oregano and a touch of salt	
Extra toppings – Meat/Fish/Poultry per item	1.65
Others toppings – Vegetables, sweet corn, pineapple, rocket, cheese etc.	1.45

CONTORNI

Patate Fritte (V)	3.45
Fresh chips made on the premises with real potatoes.	
Zucchini Fritti	3.95
Deep fried courgettes.	
Pomodoro, Cipolla Rossa & Origano (V) (new)	3.80
Sliced tomatoes, red onions and oregano.	
Insalata Mista (V)	3.90
Mixed leaves with cherry tomatoes, cucumber, fennel and peppers.	

Insalata del Parco (V)	4.30
Mixed leaves, sun blush tomatoes, herb croutons, parmesan shavings, sunflower seeds, olive oil and balsamic dressing.	
Insalata di Rucola (V)	3.90
Wild rocket salad topped with parmesan shavings, dressed with olive oil.	
Spinaci in padella (new)	4.25
Fresh baby spinach leaves Virgin Olive oil, garlic fresh chillies sprinkled with parmesan tossed in the pan. Spinach plain or garlic & chillies	
Finocchio & Pompelmo (new)	3.80
Fresh fennel shavings and segments of pink grapefruit dressed with Virgin Olive oil & balsamic reduction.	
Baby Roasts (new)	3.45
Baby potatoes oven roasted with fresh rosemary black pepper & rock salt.	

AL BVO GRILLS

Unless specified, all dishes below are served with home made fresh chips.

Pollo Semplice (new) *Moretti Toscana	16.00
Char-grilled chicken breast, fresh rosemary & cracked pepper drizzled with Virgin Olive Oil served with half lemon either homemade chips or insalata mista	
BVO Burgers *Moretti Beer	13.50
Two Home Made Beef Burgers topped with either crispy un-smoked bacon & melted mozzarella or melted Gorgonzola & Chef own red onion sultanas balsamic & herbs "compote". Served with mix leaves.	
Fisherman's Grill *Gavi di Gavi	23.50
Fresh Fish Grill (Sea Bass, Salmon, Cod, King Prawns) served with fresh mixed leaves.	
Branzino *Fiano	19.50
Seabass filets simply grilled and drizzled with extra virgin olive oil and lemon served with vegetables.	
Butcher's Grill *Aglianico	23.50
Mixed cuts of meat (Pollo, Calves Liver, Italian Sausage, Medallions of Pork and Beef) seasoned and grilled served with mixed leaves and roasted potatoes Chef's own red onion sultanas balsamic & herbs "compote".	
Beef Steak & Zucchini (new) *Malbec	18.95
Succulent all meat Bed Rock steak from the sirloin seasoned grilled served with zucchini fritti (no chips) Chef's own red onion sultanas balsamic & herbs "compote" Brandy & mix Pepper sauce.	
Medallions of Beef (new) *Aglianico	23.50
Locally sourced fillet medallions seasoned grilled served with Chef own red onion sultanas balsamic & herbs "compote" garlic roasted baby potatoes plus one of your fav sauces:	
Wild Mushrooms	
Brandy & Mix pepper	
Aglianico Wine	
Extra sauces:	each 2.00

Information

*Wine pairing recommended

All dishes and drinks are available to take out. (Check our wine list for take out prices)

All classic dishes are available, please ask and we will endeavour to fulfill your request.

(V) Vegetarian (N) Contains nuts or nut oils

Unless otherwise stated all products do not contain nuts as an ingredient, however there is always a possibility that traces of nuts may be found.

Important – However, we are unable to guarantee that products manufactured off the premises do not contain substances to which you might be allergic.