

## ANTIPASTI

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

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

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

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

## ZUPPE / SOUP

<b>Minestrone (V)</b>	<b>5.50</b>
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.

<b>Spiedini di Pollo &amp; Vegetali *Fiano</b>	<b>14.25</b>
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	
<b>Insalata AL BVO (V) *Pinot Grigio</b>	<b>12.25</b>
Golden griddled Halloumi cheese, mixed grilled vegetables, grilled asparagus, borretane onions, pink grapefruit segments mixed leaves caramelised Balsamic and extra virgin olive oil dressing.	
<b>Caprino Pere e Noci (V) (N) (new) *Pinot Bianco</b>	<b>11.50</b>
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.	
<b>Spiedini di Gamberoni (new) *Cipressetto</b>	<b>14.25</b>
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.	
<b>Crudo Pere Cotte &amp; Noci (new) *Fiano</b>	<b>13.10</b>
Prosciutto Crudo, walnuts soft cheese Mascarpone and in-house poached pears on mix leaves. (supplement £ 2.00 for Prosciutto San Daniele)	
<b>Manzo Grigliato *Aglianico</b>	<b>15.60</b>
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.	
<b>Insalata di Pollo Marinato (new) *Sauvignon</b>	<b>12.85</b>
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).**

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

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

### PIZZE

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

### CONTORNI

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

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

<b>Pollo Semplice (new) *Moretti Toscana</b>	<b>16.00</b>
Char-grilled chicken breast, fresh rosemary & cracked pepper drizzled with Virgin Olive Oil served with half lemon <b>either</b> homemade chips <b>or</b> insalata mista	
<b>BVO Burgers *Moretti Beer</b>	<b>13.50</b>
Two Home Made Beef Burgers topped with <b>either</b> crispy un-smoked bacon & melted mozzarella <b>or</b> melted Gorgonzola & Chef own red onion sultanas balsamic & herbs "compote". Served with mix leaves.	
<b>Fisherman's Grill *Gavi di Gavi</b>	<b>23.50</b>
Fresh Fish Grill (Sea Bass, Salmon, Cod, King Prawns) served with fresh mixed leaves.	
<b>Branzino *Fiano</b>	<b>19.50</b>
Seabass filets simply grilled and drizzled with extra virgin olive oil and lemon served with vegetables.	
<b>Butcher's Grill *Aglianico</b>	<b>23.50</b>
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".	
<b>Beef Steak &amp; Zucchini (new) *Malbec</b>	<b>18.95</b>
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.	
<b>Medallions of Beef (new) *Aglianico</b>	<b>23.50</b>
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	
<b>Extra sauces:</b>	<b>each 2.00</b>

### 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.