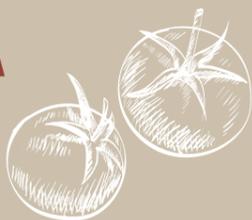


# BBUONA

## PINSA BAR



### APPETIZER

**OLIVES VEGAN** £ 4,75  
Cerignola Olives from Puglia

**BBUONA PINSA DIPS VEGAN NEW** £ 7,95  
Stone-baked Pinsa served with artichokes cream and olives patè

**TRIS BRUSCHETTA VEGAN** £ 8,50  
3 slices of toasted Pinsa served singularly topped with cherry tomatoes, grilled peppers and grilled aubergines

**BURRATA VEG** £ 8,95  
Fresh Italian stretched cured cheese (cow milk) served with rocket, cherry tomatoes and Pinsa bread.

**VERDURE MISTE VEG NEW** £ 13,95  
Meditarrear chargrilled vegetables: aubergines, peppers, courgettes, artichokes; served with cherry tomatoes, olives, fresh basil and fresh Buffalo mozzarella from Campania

**TAGLIERE DI SALUMI E BURRATA NEW** £ 15,95  
Selection of Italian cured meats: Ventricina Piccante, Salame Milano, Speck Alto Adige IGP, Coppa Stagionata, Prosciutto Crudo di Parma and Mortadella di Bologna; served with mixed olives from Puglia and fresh Burrata cheese

**ADD PINSA BREAD** £ 2,50

### SALADS

**SIDE SALAD VEGAN** £ 5,45  
Mixed salad, cherry tomatoes and Cerignola olives from Puglia

**ENERGETICA** £ 14,95  
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)

**ZUCCHINE E BURRATA VEG NEW** £ 14,95  
Mixed salad, cherry tomatoes, olives patè, grilled courgettes and fresh Burrata cheese

**CREATIVA VEG** £ 14,45  
Mixed salad, wild rocket, cherry tomatoes, Cerignola olives from Puglia, fresh buffalo mozzarella from Campania (slow food) and grilled artichokes

### DAL FORNO

**LASAGNA BOLOGNESE** £ 14,95  
Delicate layers of fresh pasta coated in a luxurious mix of hearty ragù bolognese and creamy bechamel

**PARMIGIANA MELANZANE VEG / GLUTEN FREE** £ 14,95  
Organic aubergines, tomatoe sauce, cheese, onions, garlic and black pepper

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

\*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, know 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** £ 9,95  
48h raised dough, organic tomato sauce, origano and garlic oil

**MARGHERITA VEG** £ 12,95  
48h raised dough, organic tomato sauce, fior di latte mozzarella and fresh basil

**MARGHERITA DI BUFALA VEG** £ 14,95  
48h raised dough, organic tomato sauce, fresh buffalo mozzarella from Campania (slow food) and fresh basil

**MARGHERITA DI BURRATA VEG** £ 15,45  
48h raised dough, organic tomato sauce, fior di latte mozzarella, fresh Burrata cheese and rocket.

**BUFALA E PISTACCHIO VEG** £ 15,95  
48h raised dough, Sicilian Pistacchio pesto, fresh buffalo mozzarella from Campania (slow food) and fresh basil

**PROSCIUTTO E FUNGHI** £ 14,95  
48h raised dough, organic tomato sauce, fior di latte mozzarella, prosciutto cotto (baked ham), Portobello mushrooms, pecorino (sheep cheese)\*\* cream

**CARBONARA** £ 15,95  
48h raised dough, fior di latte mozzarella, egg yolk, pancetta (italian bacon), pecorino (sheep cheese)\*\* cream and black pepper

**SALAME** £ 15,45  
48h raised dough, organic tomato sauce, fior di latte mozzarella, grilled aubergines, Ventricina piccante (spicy salame), pecorino (sheep cheese)\*\* cream and parsley

**ORTOLANA VEGAN** £ 15,45  
48h raised dough, organic tomato sauce, grilled aubergines, grilled peppers, Cerignola olives from Puglia, grilled courgettes and fresh basil



### PINSA EXPERIENCE

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

#### HOUSE RULES:

- All guests seated at the same table must choose the BBUona Pinsa Experience.
- Mixing is not allowed.
- You can order max 4 different Pinsa.
- We will serve the 4 types of Pinsa in 4 different trays to share, it will be approximately ½ portion per each type per person.
- Please do not waste any food.
- No special request and no takeaway/doggy box.
- 1.5 hour time limit for the BBUona Pinsa Experience.

TRY THEM ALL!  
**£ 25,50**  
PER PERSON

**SPECK E ZUCCHINE NEW** £ 16,45  
48h raised dough, fiordilatte cheese, grilled courgettes, Speck Alto Adige IGP and fresh parsley

**BBUONA** £ 17,45  
48h raised dough, organic tomato sauce, fresh burrata cheese, Prosciutto Crudo di Parma (Parma Ham) and fresh basil

**PATATE E SALSICCIA NEW** £ 16,45  
48h raised dough, fior di latte mozzarella, italian sausage, oven-baked roasted potatoes and rosemary



**PANCETTA E PISTACCHIO** £ 17,95  
48h raised dough, fior di latte mozzarella, pancetta (italian bacon) Sicilian Pistacchio pesto and granella (nibs) di pistacchio di Bronte

**ROMANA NEW** £ 17,95  
48h raised dough, fior di latte mozzarella, Mortadella di Bologna, Sicilian Pistacchio pesto, fresh bufallo mozzarella from Campania (slow food) and granella (nibs) di pistacchio di Bronte

**PARMIGIANA VEG** £ 14,45  
48h raised dough, organic tomato sauce, fior di latte mozzarella, grilled aubergines, 20+ months Grana Padano riserva D.O.P.\* (grated) and parsley

**LAZIALE** £ 16,45  
48h raised dough, artichokes cream, fior di latte mozzarella, gorgonzola (veined italian blue cheese), Salame Milano, grilled courgettes and pecorino (sheep cheese)\*\* cream

**5 FORMAGGI VEG** £ 15,95  
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

**VEGANA VEGAN** £ 15,45  
48h raised dough, artichokes cream, friarielli (italian broccoli rabe), grilled peppers and cherry tomatoes

**SALSICCIA E FRIARIELLI** £ 15,95  
48h raised dough, fior di latte mozzarella, friarielli (italian broccoli rabe), italian sausage, cherry tomatoes and black pepper

**£ 2,50 GLUTEN FREE PINSA BASE VEGAN**

#### EXTRA TOPPINGS

**£ 1,50** organic tomatoe sauce, cherry tomatoes, rocket, Cerignola olives from Puglia

**£ 2,50** fior di latte mozzarella, Ventricina piccante (spicy salame), caper flowers, tuna, friarielli (italian broccoli rabe), grilled aubergines, egg yolk, grilled courgettes, grilled peppers, pecorino (sheep cheese)\*\* cream, gorgonzola (veined italian blue cheese), prosciutto cotto (baked ham), oven-baked roasted potatoes

**£ 3,50** Prosciutto Crudo di Parma (Parma ham), fresh buffalo mozzarella from Campania (slow food), italian sausage, fresh Burrata cheese, Mortadella di Bologna, Sicilian Pistacchio pesto, Speck Alto Adige IGP, Coppa Stagionata, pistacchio di Bronte nibs



# BBUONA

## PINSA BAR

102 GLOUCESTER GREEN, OX  
 TEL. +44 1865793240  
 WWW.BBUONA.COM

### WINES

	125 ml	175 ml	Bottle
<b>WHITE</b>			
Languore Trebbiano Chardonnay	£ 5,00	£ 6,20	£ 23,95
Bel Canto Famoso Pinot Grigio	£ 5,50	£ 6,45	£ 24,95
Tenute Orestiadi, Sauvignon Blanc	£ 6,50	£ 7,85	£ 29,50
<b>RED</b>			
Sospiro Rosso d'Italia	£ 5,50	£ 6,45	£ 24,95
Oltre Piano Primitivo Puglia IGT	£ 6,20	£ 7,50	£ 28,50
Saverio Faro Nero D'Avola	£ 6,35	£ 7,65	£ 28,95
<b>ROSÉ</b>			
Ombrellino Pinot Grigio delle Venezie Rosè	£ 5,50	£ 6,45	£ 24,95
<b>PROSECCO</b>			
Languore Spumante	£ 6,00		£ 25,95

### SOFT DRINKS

Limonata	330 ml	£ 3,75
Aranciata	330 ml	£ 3,75
Aranciata Rossa	330 ml	£ 3,75
Chinotto	275 ml	£ 4,25
Lemon Iced Tea	330 ml	£ 3,95
Peach Iced Tea	330 ml	£ 3,95
Coca Cola	330 ml	£ 3,95
Diet Coke	330 ml	£ 3,95
Coca Cola Zero	330 ml	£ 3,95
Crodino	175 ml	£ 3,70
Appletiser	275 ml	£ 3,70
Juice (Apple, Orange, Pear, Peach, Pineapple)	250 ml	£ 4,20
Still Water - Sparkling Water	330 ml	£ 3,25

### BEERS & CIDER

<b>NEW</b> Peroni Rossa	33 cl	£ 5,95
Ichnusa not-filtered	33 cl	£ 6,50
Ichnusa not-filtered	50 cl	£ 7,95
Moretti Sale di mare	33 cl	£ 6,50
Moretti	66 cl	£ 7,95
Moretti Alcohol Free	33 cl	£ 4,95

Angioletti Cider 50 cl £ 7,95

### LIQUEURS & SPIRITS £ 5,00

Limoncello	Sambuca
Amaro del Capo	Vodka
Amaro Averna	Gin
Montenegro	White Rum
Grappa	
Di Saronno	

### COCKTAILS

£ 8,95

Aperol Spritz
Aperol, prosecco, soda water, fresh orange slice
Campari Spritz
Campari, prosecco, soda water, fresh orange slice
Sarti Spritz
Sarti, prosecco, soda water and fresh lime slice
Limoncello Spritz
Limoncello, prosecco, soda water, fresh lemon slice
Hugo Spritz
Mondoro elderflower syrup, prosecco, soda water, fresh mint leaves and fresh lime
Negroni
Gin, red Vermouth (Martini Rosso), Campari
Gin Tonic
Gin, tonic water

### MOCKTAILS

£ 7,45

Crodino Spritz
Crodino, tonic water and fresh oranges
Chinotto Mule
Chinotto, lime juice, tonic water and fresh oranges
Amalfi Breeze
Elderflower, lemonade, lime juice and fresh mint



REVIEW  
US ON



TRIPADVISOR



GOOGLE

FOLLOW US

