

# BFI RIVERFRONT

## APERITIVO COCKTAILS

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**Barrel-aged Negroni** 9.5  
Campari, Cinzano 1757 Rosso  
and Beefeater Gin aged on American oak

**Limoncello spritz** 7.5  
Limoncello, Prosecco topped with soda

**Pasollini** 8  
Grappa di Moscato, Maraschino liqueur  
topped with tonic

**Vacanza permanente** 8  
Cynar, Cinzano Dry, Beefeater Gin, grapefruit  
and plum bitters

## ANTIPASTI

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**Home-made focaccia (Vg)** 3.5  
Stonebaked Italian bread, olive oil, balsamic vinegar

**Nocellara olives (Vg)** 4  
Early harvest Castelvetro olives from Trapani, Sicilia

**Coppa** 5  
Air-dried sweet & spiced pork Italian salami

**Zucchine fritte (V)** 5  
Courgette fries, garlic & Parmesan dip

**Spring greens (Vg)** 5  
Chilli, garlic, lemon

**Beef polpette** 5.5  
Beef meatballs, marinara sauce, Parmigiano-Reggiano

**Burrata** 6.5  
Fresh Italian cheese made from mozzarella and cream,  
Gaziello Mosto olive oil, focaccia

**Calamari fritti** 6.5  
Crispy calamari, citrus mayo

**Charcuterie to share** 12  
Parma ham, coppa, bresaola, balsamic onions, focaccia

## PASTA

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**Gnocchi (NG)** 10.5  
Potato gnocchi, pork ragù, Parmigiano-Reggiano,  
fried sage

**Orecchiette (Vg)** 10.5  
Pepperade, artichokes, rainbow chard,  
toasted hazelnuts

**Polpette** 11  
Tonnarelli pasta, beef meatballs, marinara sauce,  
basil oil, Parmigiano-Reggiano

**Asparagus tortelloni (V)** 11.5  
Peas, black garlic, ricotta, preserved lemon

**Trofie** 11.5  
Artichoke pesto, grilled chicken, roasted tenderstem  
broccoli, spinach, Parmigiano-Reggiano

**Linguine** 12  
Sautéed prawns, pomodoro, garlic, chilli, basil oil

## SALADS

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**Rainbow salad (Vg)** 10.5  
Mixed leaves, courgette, carrot, pickled beetroot,  
pumpkin seeds, red peppercorns

**Primavera (V)** 11  
Green beans, mangetout, runner beans, rocket,  
flaked toasted almonds, pickled shallots

**Caesar** 12.5  
Baby gem, grilled chicken, pancetta, garlic croutons,  
Parmigiano-Reggiano, Caesar dressing

## PIZZETTA 9"

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### PIZZA FRITTA (Fried)

**Classic** 7.5  
Pomodoro, Parmigiano-Reggiano, basil oil

**Parma** 9  
Pomodoro, parma ham, Parmigiano-Reggiano

### ROSSA (Tomato base)

**Margherita (V)** 7.5  
Pomodoro, mozzarella, buffalo mozzarella, basil

**Americana** 8  
Pomodoro, mozzarella, basil, spicy pepperoni salami,  
roquito peppers

**N'duja** 9  
Pomodoro, mozzarella, spicy pork sausage, red onion,  
spinach

**Maialona** 10  
Pomodoro, Parma ham, rocket, cherry tomatoes,  
Parmigiano-Reggiano

### BIANCA (No tomato)

**Quattro formaggi (V)** 8  
Mozzarella, Gorgonzola, Taleggio, Parmigiano-Reggiano

**Zucchine (Vg)** 8  
Supergreen pesto, grilled courgette, rocket,  
toasted hazelnuts

**Ricotta e funghi (V)** 8.5  
Wild mushrooms, spinach, ricotta, truffle oil

We use a wide range of ingredients in our kitchen some of which may contain allergens. If you have any specific allergy or dietary requirements, please let us know. We would love to tell you what's in our food to assist you with your choice.

A discretionary 12.5% service charge will be added to your bill.

## WINE

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<b>Sparkling</b>		125ml / Btl
Ca' Di Alte Prosecco Spumante ABV 11.5%		7.5 / 36
Nv Rosato Spumante, Ca' Di Alte, Veneto, Italy ABV 11.5%		8 / 38
2017 Contero, Moscato D'Asti Di Strevi ABV 5.5%		8.5 / 40
Nv Grande Reserve, Devaux, Champagne, France ABV 12%		49.5
<b>White</b>		175ml / 250ml / Btl
2017 La Casona De Castano Macabeo, Murcia, Spain ABV 12%		5.25 / 7.25 / 21
2017 Catarratto/Inzolia, Borgo Selene, Sicily, Italy ABV 11.5%		6.5 / 9 / 25.5
2017 Pinot Grigio, Ca' di Alte, Veneto, Italy ABV 13%		7 / 9.75 / 28
2016 Sauvignon Blanc, Ponte del Diavolo, Friuli-Venezia Giulia, Italy ABV 12.5%		8.25 / 11.5 / 33
2017 Gavi di Gavi, Terre Antiche, Piemonte, Italy ABV 12.5%		9.25 / 13 / 37
<b>Rosé</b>		
2017 La Casona De Castaño Rosado, Murcia, Spain ABV 13%		5.25 / 7.25 / 21
2017 Pinot Grigio Rosato, Ponte Pietra, Veneto, Italy ABV 12%		6.75 / 9.5 / 27
<b>Red</b>		
2017 La Casona De Castano Monastrell, Murcia, Spain ABV 13%		5.25 / 7.25 / 21
2017 Borgo Selene Nero D'Avola/Nerello Mascalese, Sicily, Italy ABV 12.5%		6.5 / 9 / 25.5
2017 Ca' Di Alte Merlot, Veneto Italy ABV 13%		7 / 9.75 / 28
2017 Primitivo Di Puglia, A Mano, Puglia, Italy ABV 14.5%		8.25 / 11.5 / 33
2017 Poggiotondo Organic Chianti, Italy ABV 13.5%		9.25 / 13 / 37

125ml measures available

We reserve the right to substitute advertised vintage as and when applicable.

Some of our wines do contain sulphides and sedimentation as part of the natural production, filtration and bottling methods.

## BEER AND CIDER

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### Bottled Beer and Cider

Peroni 33ml ABV 5.1%	4.75
Menabrea Bionda 330ml ABV 4.8%	5.75
Brew Dog Punk IPA 330ml ABV 5.6%	6
Hitachino Nest White Ale 330ml ABV 5.5%	6.25
Goose Island Honkers Ale 330ml ABV 4.3%	5.25
Bitburger (non-alcoholic) 330ml	4.5
Rekorderlig Pear 500ml ABV 4.5%	5.5
Rekorderlig Strawberry & Lime 500ml ABV 4%	5.5

### Draughts

Amstel ABV 4.1%	4.9
Moretti ABV 4.8%	5.2
Maltsmith IPA ABV 4.5%	5.5
Symonds ABV 4.5%	5
Murphy's ABV 4%	5.2

Half pint available upon request

## DRINKS

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### Caffè

Espresso / double	1.9 / 2.3
Macchiato / double	2 / 2.4
Americano	2.75
Cappuccino / Latte / Flat white	2.9
Mocha/Hot chocolate	3

Soya and Oat milk also available

### Pot of tea

English breakfast, Earl Grey, Blood orange rooibos, Chamomile, Garden berries, Lemongrass & ginger, Oriental sencha, Peppermint	2.9
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### Soft drinks

Coke / Diet Coke	2.75
Ginger ale / Ginger beer 200ml	3
Still / Sparkling 330ml	2
Still / Sparkling 750ml	3.5
Homemade lemonade	2.75

### Selection of juices

Fresh Orange, Cloudy Apple, Cranberry, Grapefruit and Tomato	3
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