



## ANTIPASTI

**OLIVES & CARAMELISED RED ONION FOCACCIA (V)**.....£5

**PARMIGIANO-REGGIANO (V)**£4  
15-month-old Parmigiano-Reggiano

**GARLIC PIZZA (V)**.....£5  
Our slow-rising homemade sourdough base, topped with our own garlic oil and fior di latte mozzarella

**PESTO POMODORO PIZZA (V)**.....£5  
Our slow-rising homemade sourdough base, topped with our Bunga tomato sauce and homemade basil pesto

**POLENTA CHIPS (V)**.....£4.5  
Mamma's secret polenta recipe! Cut into chips, fried to perfection and served with garlic mayo

**ZUCCHINE FRITTE (V)**.....£4.5  
Julienne cut courgettes, deep-fried in our own crunchy tempura batter and served with basil mayo

**BURRATA (V)**.....£8  
Italian soft cheese with double cream, rocket salad and semi-dried tomatoes. Served with toasted bread

**NATURA ARANCINI (V)**.....£10  
White truffle and wild mushroom arancini, served with truffle mayo

**BRUSCHETTA**  
**THREE PIECES £6 | SIX PIECES £10**  
> Warm scamorza and confit tomato (V)  
> Goats' cheese, caramelised red onion and toasted pine nuts (V)  
> Tomato, buffalo mozzarella and fresh basil (V)  
> Parma ham, buffalo mozzarella, Italian rocket and our homemade basil pesto



**Selection of Italian cured meats, sliced to order:**

Prosciutto di Parma, finocchiona salame, salsiccia di Cinghiale, salame di Milano and bresaola. Served with toasted focaccia bread



# PIZZE



Our slow-rising homemade sourdough is freshly prepared every day!

**DAVID'S SAUSAGE**.....£12  
Fior di latte mozzarella, Italian-style sausage, toasted fennel seeds and roasted peppers

**CARCIOFI E SALUMI**.....£12  
Bianca base, fior di latte mozzarella, spiced artichokes, black olives, mascarpone cheese and finocchiona salami

**BASILICO E POLLO**.....£13  
Homemade basil pesto base, fior di latte mozzarella, grilled chicken, wild mushrooms and semi-dried tomatoes

**NAPOLETANA**.....£11  
Fior di latte mozzarella, anchovies, capers and buffalo mozzarella

**MICAELA MARGHERITA (V)**.....£10  
Slow-rising sourdough with our rich Bunga tomato sauce and mozzarella

**ITALIAN STALLION**.....£12  
Prosciutto di Parma, Italian rocket and Parmesan

**RUBY LOVES**.....£11  
'Nduja spicy soft sausage, Pressatella di Calabria, fior di latte mozzarella and semi-dried tomatoes

**ITALY'S FUN-GUY (V)**.....£12  
Wild mushrooms, truffle oil and semi-dried tomatoes

**TUTTI TIPPI**.....£11  
Grilled chicken, spinach, fior di latte mozzarella and chilli flakes

**BURRATINA (V)**.....£13  
Burrata soft cheese, red & yellow cherry tomatoes and fresh basil

**FRANK'S CAPRA (V)**.....£12  
Goats' cheese, caramelised red onion, fresh thyme and toasted pine nuts

**PO-PA-POLLA**.....£13  
Sticky chicken, Italian smoked pancetta, red onion and Bunga BBQ sauce

**PICCOLO AMICO**.....£15  
Calzone with three fillings of your choice from any of the above

**JULIUS CHEESER (V)**.....£11  
Gorgonzola, Taleggio, mozzarella and goat's cheese



## VEGAN PIZZE



**AVOCADO E POMODORO**.....£12  
Our very own Bunga pizza sauce, topped with fresh tomatoes, avocado, basil and a drizzle of olive oil

**CARCIOFI E OLIVE NERE**.....£12  
Our very own Bunga pizza sauce, topped with vegan cheese, spiced artichokes, black olives and garlic chives

**BARBABIETOLA E RUCOLA**.....£12  
Our very own Bunga pizza sauce, topped with Chioggia beetroot, roasted cashew nuts and fresh rocket

**DAVID'S LOST HIS SAUSAGE**.....£12  
Our very own Bunga pizza sauce, topped with super-melty vegan cheese, wild mushrooms, semi-dried tomatoes, red onions, baby spinach and a drizzle of extra virgin olive oil

**OUR PIZZE ARE COMBINED BECAUSE SHARING IS MORE FUN, ORDER FOUR PIZZE FOR THE Full Metro Experience!**

**GF** All pizza bases are available gluten free!



Olio al peperoncino available on request

**f BUNGA BUNGA LONDON** **@BUNGABUNGALDN** **WWW.BUNGABUNGA-LONDON.COM**

All items include VAT @ 20%. All items subject to availability, a discretionary 12.5% service charge will be added to your bill. Please make staff aware of any allergies you might have. Gluten free pizza available on request. We shall do our best to provide you with suitable food but we cannot guarantee that our offering will be allergen free. All dishes may contain nuts.

## SECONDI

**SEA BREAM**.....£15  
Pan-fried sea bream fillet, served with Sicilian vegetable caponata and chilli gremolata. Perfect for those summer days!

**POLLO ALLA MILANESA**.....£11  
Deep-fried breaded chicken breast, lightly seasoned with salt and pepper, served with garlic mayonnaise. Silvio approves!

**GNOCCHI AL FORNO**.....£12  
Oven-baked gnocchi with our homemade beef and grated Parmigiano Reggiano. One bite and you're sure to defeat Goliath!

**LAMB ARROSTICINI**.....£14  
Simply seasoned traditional Italian lamb skewers, served with courgette strips, fresh chilli, toasted pine nuts and Parmesan shavings

**PARMIGIANA MELANZANE (V)**.....£10  
Baked aubergine, layered with mozzarella, chargrilled Mediterranean vegetables and tomato sauce

## INSALATE

*That's salad for you Englishmen!*

**INSALATA CAPRESE (V)**.....£8.5  
Slices of fresh mozzarella, tomatoes and green basil

**PRIMAVERA POLLO**.....£11  
Grilled chicken, Italian smoked pancetta, avocado and baby spinach leaves

**VERDE & ROSSO (V)**.....£5/£8  
Mixed green leaf and plum vine tomato

## LEARN THE BUNGA DANCE

*We'd love you to join in!*



**AH BUNGA BUNGA...**

**AH BUNGA BUNGA...**

**WHAYYYY!**



# LISTA DEL VINO

## PROSECCO

125ML GLASS / 75CL BOTTLE

### VAPORETTO EXTRA SECO £9 / £34

The palate is dry with citrus notes, while the finish isn't too long, it is refreshing.

### BELSTAR PROSECCO £35

Soft, fruity and refreshing sparkling wine with citrus, pear and floral flavours and aromas.

### BELSTAR PROSECCO ROSÉ £37

Aromas of ripe strawberry and apple. Generous mousse and palate weight showing ripe fruit freshness and exceptional balance.

### MARTINI ASTI ROSATO £42

Salmon pink with a bouquet of good intensity and elegance that holds scents of flowers and fruits, like rose, wild summer fruits with a touch of black pepper.

### MARTINI PROSECCO £40

An aromatic, extra dry, sparkling wine made from the Glera grape. Hints of apple and peach in this fresh, crisp and fruity wine.

### FERRARI MAXIMUM BRUT £50

A beautifully balanced Italian fizz with apple, brioche and wild herb aromas over a zingy citrus, peach and caramelised pear palate.

### VALDOBBIADENE BRUT JEIO

1.5L MAGNUM £88

A very soft, fruity and refreshing sparkling wine with pear and floral flavours and aromas.

## VINO ROSSO

250ML GLASS / 500ML CARAFE / 75CL BOTTLE

### RIVA LEONE, BARBERA,

PIEMONTE, 2014 £9.50 / £18 / £27

Dark berry fruits with a core of fine tannins and the typical Barbera acidity.

### ANGELO VEGLIO, BAROLO,

PIEMONTE, 2009 £18 / £34 / £50

Rich and elegant with complex earthy flavours complemented with notes of violets and ripe red fruits.

### RIPENSATO, CORVINA VERONESE,

VENETO, 2011 £10.50 / £19.50 / £29

Deep and rich, a wine filled with black cherry aromas intertwined with notes of espresso, allspice and cassia.

### LE CHIANTIGIANE, SANGIOVESE

TOSCANA, 2015 £8 / £15 / £22

A classic Italian red. Easy drinking with notes of sour red cherry.

### CASTELLANI, CHIANTI,

TOSCANA, 2014 £10.50 / £19.50 / £29

Smooth and full-bodied, with lots of ripe red and black fruits finished off with silky round tannins.

### FICO GRANDE, SANGIOVESE DI ROMAGNA,

PODERI DAL NESPOLI, EMILIA ROMAGNA, 2012 £9.50 / £18 / £26

It carries lovely red fruit characteristics and hint of spice and pepper, followed by long, smooth tannins.

### STATUA, NEGROAMARO,

SALENTO, PUGLIA, 2014 £9 / £17 / £25

A smooth, easy drinking red, packed with spicy cherries and juicy red fruit flavours.

## EXPLORE ITALY



All our wines are presented by region, from North to South

## VINO BIANCO

250ML GLASS / 500ML CARAFE / 75CL BOTTLE

### TUFFOLO, CORTESE, PIEMONTE, 2013 £9 / £17 / £24

Delicate, clean, fresh with easy drinking citrus fruits.

### MORGASSI SUPERIORE, TUFFO,

GAVI DEL COMUNE DI GAVI DOCG, PIEMONTE, 2015 £16 / £30 / £44

A delicate Gavi di Gavi with intense floral notes, which give way to the sweetness of more intense white and citrus fruit aromas and a balanced finish.

### POETA, SAUVIGNON BLANC,

VENETO, 2014 £9.50 / £17.50 / £26

Bursting with citrus fruit, gooseberry and passion fruit aromas.

### DEI CASTELLI JESI, VERDICCHIO,

CLASSICO DOC, CASTELLANI, MARCHE, 2015 £11 / £20 / £30

Delicately scented with enticing citrus fruit and apples flavours sprinkle with a touch of almond.

### CASTELLO BANFI, PINOT GRIGIO,

SAN ANGELO, TUSCANY 2015 £13 / £25 / £36

A light white wine with a round texture and refreshing finish. There are aromas and flavours of wild flowers, apples and peaches.

### FEBE, TREBBIANO,

ABRUZZO, 2013 £9 / £17 / £25

Light and dry. An easy starter.

### SUAVIA, SOAVE CLASSICO,

VENETO, 2014 £14.50 / £28 / £40

Soave is one of the most well known Italian white wines. Named after the region it is from, it's light, refreshing and subtle with citrus fruit flavours.

## VINO ROSATO

250ML GLASS / 500ML CARAFE / 75CL BOTTLE

### LE BALLERINE, PINOT GRIGIO BLUSH,

VENETO, 2013 £8 / £15 / £22

Dry and refreshing with mandarin, lemon and summer berry notes.

### CAVICCHIOLI, LAMBRUSCO, ROSATO DOLCE 1928, EMILIA ROMAGNA, 2013 £9 / £17 / £25

A sweet sparkling rosé with enticing flavours of ripe jammy red fruits and citrus. A lively and refreshing wine, which you must try.

# BUNGA ICONS



## DAVID'S PUNCH

£13

Sailor Jerry rum, Cherry Marnier liqueur, Bunga mulled wine syrup & lime juice, topped with lemonade. Dave's our faves, babe!



## THE BUNGA BUNGA

£13

Bombay Sapphire London dry gin, Martini Fiero aperitif, crushed peppercorns and sparkling grapefruit juice - served long over crushed ice. Bunga Bunga!



## THE BALOTELLI

£13

Amarena cherries & ice-cream-cone-infused Belvedere vodka, cranberry juice, lemonade & Peychaud's Bitters.

## ----- MAMMA MIA! -----

Many more unique drinks, including our Gruppo sharings cocktails can be found in our cocktail menu. Just ask your waiter.