



BATTERSEA

## 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



£16 for two people | £28 for four people

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

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

## VEGAN PIZZE

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

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

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

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

GF All pizza bases are available gluten free! Olio al peperoncino available on request

Search 'BUNGABUNGA' to add our GIFs to your stories!



## 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 ragù 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

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!



# LISTA DEI VINI

## PROSECCO

125ML GLASS / 750ML BOTTLE

### MARTINI PROSECCO **£42**

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

### MARTINI ASTI **£39**

Light, with a touch of pear, apple and peach

### MARTINI ASTI ROSATO **£45**

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

### BELSTAR PROSECCO **£39**

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

### BELSTAR PROSECCO ROSÉ **£40**

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

### VAPORETTO EXTRA SECO **£9 / £38**

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

### 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.

### JEIO VALDOBBIADENE BRUT

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 / 750ML BOTTLE

### RIPENSATO, CORVINA VERONESE,

VENETO **£11 / £20.50 / £30**

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

### RIVA LEONE, BARBERA,

PIEMONTE **£9.80 / £19 / £28**

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

### ANGELO VEGLIO, BAROLO,

PIEMONTE **£19 / £36 / £52.50**

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

### TERRE FORTI, SANGIOVESE,

EMILIA-ROMAGNA **£8.50 / £16 / £23**

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

### FICO GRANDE, SANGIOVESE DI ROMAGNA,

PODERI DAL NESPOLI, EMILIA ROMAGNA, 2012 **£9.80 / £19 / £28**

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

### PICCINI, LE PIAZZE, CHIANTI,

TOSCANA **£11 / £20.50 / £30**

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

### STATUA, NEGROAMARO,

SALENTO, PUGLIA **£9.50 / £18 / £26**

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 / 750ML BOTTLE

### ALOIS LAGEDER, RIFF, PINOT GRIGIO,

ALTO ADIGE **£12.50 / £24 / £35.50**

Fresh & elegant. Green apple, citrus and honey.

### SUAVIA, SOAVE CLASSICO,

VENETO **£15.50 / £29.50 / £42**

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.

### VILLA DEI FIORI, FIANO,

PUGLIA **£9.80 / £19 / £28**

Bursting with citrus fruit, gooseberry and passion fruit aromas.

### TUFFOLO, CORTESE,

PIEMONTE **£9.50 / £18 / £26**

Delicate, clean, fresh with easy drinking citrus fruits.

### MORGASSI SUPERIORE, TUFFO,

GAVI DEL COMUNE DI GAVI DOCG,

PIEMONTE **£17 / £31.50 / £46**

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.

### DEI CASTELLI JESI, VERDICCHIO,

CLASSICO DOC, CASTELLANI, MARCHE **£11.50 / £21 / £31.50**

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

### PONTE MILIANO, TREBBIANO,

ABRUZZO **£8.50 / £16 / £23**

Dry, crisp & easy drinking. Pear, citrus and apple.

## VINO ROSATO

250ML GLASS / 500ML CARAFE / 750ML BOTTLE

### CAVICCHIOLI, LAMBRUSCO,

ROSATO DOLCE, EMILIA ROMAGNA **£9.50 / £18 / £26**

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

### STATUA, PINOT GRIGIO BLUSH,

SICILY **£8.50 / £16 / £23**

Light & subtle. White peach, flowers and juicy apples

# ICONE



## 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.

## ITALIAN CULO

**£13**

Bacardí Carta Blanca rum, Red Bull Tropical, lime, mint and sugar

## MAMMA MIA!

MANY MORE UNIQUE DRINKS, INCLUDING OUR GRUPPO SHARINGS COCKTAILS, CAN BE FOUND IN OUR COCKTAIL MENU. JUST ASK YOUR WAITER.