

appetizers

Stuffed Portabella Mushrooms • \$ 9 Roasted mushrooms filled with spinach, crabmeat and

Bruschetta • \$8

Grilled baguette topped with diced tomatoes, capers, black olives, fresh basil, garlic, balsamic vinaigrette and melted

<mark>J</mark>ced Shrimp Cocktail • <mark>\$12</mark>

mozzarella cheese.

mozzarella cheese.

Five Jumbo shrimp served with house made cocktail sauce

Mussels di Buono • \$9

PEI Mussels sautéed in your choice of white wine herb garlic or spicy Fra diaylo sauce.

Eggplant Rolatini • \$ 9

Thinly sliced eggplant stuffed with four cheeses and herbs topped with marinara sauce.

Calamari Freta • \$ 9

Crispy fried calamari served with cherry peppers and a side of marinara sauce.

Fried Zucchini & Tomato Napoleon • \$10

Crispy zucchini and roasted tomato served with candied garlic, rosemary and balsamic vinaigrette.

Oysters Florentine • \$ 12

Five fresh oysters stuffed with spinach, crabmeat and moist crushed cracker filling.

Shrimp Margarita • \$ 12

4 Jumbo shrimp dipped in lightly seasoned eggbatter panseared and sautéed in a Grand Marnier sauce

insalata

Antipasto Classico (serves 2) • \$13

Parma prosciutto, cappicola, imported Italian cold cuts, sweet roasted peppers, artichokes, olives, tomatoes, aged provolone over baby greens with balsamic vinaigrette.

Classic Caesar Sa<mark>lad (serves 2) • \$11</mark>

Crisp romaine lettuce, roasted croutons, grated cheese mixed with our homemade Caesar dressing.

Buono Panini Insalata • \$13

Tomato, roasted pineapple and mango, portabella mushrooms, dried cranberries, red onion, cucumber olives and goat cheese over a bed of mixed greens with balsamic vinaigrette.

Insalata de Casa • \$7

Tomato, red onion, cucumber, pepperoncini, sliced carrots on a bed of mixed greens with house dressing.

Pomodoro Caprese • \$8

Tomatoes, Buffalo mozzarella, fresh basil drizzled with extra virgin olive oil and a balsamic reduction.

Gorgonzola Salad • \$11

Fresh baby spinach topped with Gorgonzola cheese, roasted walnuts & carmelized onions. Served warm with balsamic vinaigrette

- add chicken for \$3add tuna for \$4
- add steak for \$6 add shrimp for \$6

lunch

add a side Caesar or house salad for \$3

Marsala chic<mark>ken: \$10 • veal: \$12</mark>

Sautéed wild mushrooms finished in a sweet Italian Marsala sauce ove<mark>r lin</mark>gui<mark>ne.</mark>

Piccata chicken: \$10 veal: \$12

Sautéed medallions and capers in a white wine lemon sauce over linguine.

Parmigiano chicken: \$10 · veal: \$12

Lightly sautéed chicken or veal cutlets with tomato sauce and mozzarella cheese over linguine.

Eggplant al Forno • \$12

Baked, sliced layered eggplant, topped with tomato sauce and mozzarella cheese over linguine.

Chicken Broccoli and Penne • \$10

Medallions of chicken with fresh broccoli, in a white wine garlic butter sauce and penne pasta.

Fettuccine Primavera • \$11

Sautéed, julienne sliced fresh vegetables tossed with garlic and whit wine crème sauce.

Sausage and Chicken Cacciatore • \$11

Tenders of chicken and Italian sweet sausage, peppers, onion, mushroom, and a touch of wine in a marinara sauce served over linguini.

Linguine with Meatballs • \$11

Home made Italian seasoned meatballs served with linguine and tomato sauce.

Shrimp Scampi or Fra Diavlo • \$14

Lightly sautéed shrimp in a garlic lemon or spicy tomato sauce served over linguini.

Baked Haddock • \$13

Lightly brea<mark>ded baked haddock served with fresh herbs, mashed potatoes and</mark> vegetables.

Mussels and Calamari • \$12

Sautéed mussels and calamari in a tomato or scampi sauce served over linguini.

Steak Tips • \$13

Premium cut grilled marinated steak tips with onion and mushrooms along side garlic mashed potatoes and mixed vegetables.

Baked Ravioli • \$10

Cheese ravioli topped with tomato sauce and mozzarella.

Pork Chop Milano • \$12

Grilled with apple chutney served with garlic mashed potatoes and mixed vegetables.

Creative sandwiches grilled for flavor. Served with choice of potato chips, fruit salad or pasta salad

vegetarian option

Buono Panini

96% fat free ham, prosciutto, sopressata, fresh mozzarella, peperoncini, lettuce, red onion, basil, olive tapenade spread & balsamic vinaigrette

Super Buono Panini

99% fat free smoked turkey, 96% fat free ham, grilled pineapple, Fontina cheese, caramelized onions, basil, baby greens & balsamic vinaigrette.

96% fat free ham, sopressata, sweet capicola, provolone, lettuce, tomato, red onion, basil & sweet cherry pepper aioli.

Chicken Pa<mark>rmesan</mark>

Breaded chicken breast covered in fresh mozzarella and our marinara sauce

Southwestern

Grilled marinated chicken or steak with peppers, onions,

Oven roasted beef, cheddar cheese, caramelized onions roma tomatoes, dressed baby greens all topped with horseradish cream spread.

Cajun Chicken

Spicy chicken, fresh mango, red onion, balsamic dressed greens topped with lemon caper aioli.

ÖEggplant Parmesan

Thinly sliced eggplant in egg batter cover in fresh mozzarella and our marinara sauce.

O Caprice Panini

Fresh tomatoes, mozzarella and basil with olive oil and

O Vegetarian

Grilled Portobello mushrooms, goat cheese, caramelized onions, and fresh basil drizzled with balsamic vinaigrette.

All Panini & Half Panini Combos - \$9 Combos are 1/2 panini with either soup, 1/2 house salad or 1/2 caesar salad

Smoked Turkey BLI

99% fat free smoked turkey breast, Applewood smoked bacon, roma tomatoes and crisp romaine lettuce.

Chicken Salad Panini

Home made chicken salad with lettuce, tomato and red onion.

Buono Tuna Salad

Our signature white tuna salad, made with kalamata olives, roasted artichoke hearts and lemon caper aioli.

Citrus Chicken

Marinated chicken breast, fresh mozzarella, baby greens, tomato, red onion, with orange segments and citrus aioli.

Turkey Toscana

99% fat free smoked turkey, sweet roasted red peppers, caramelized onions, fresh mozzarella and a basil pesto

Cuban

96% fat free ham, slow roasted pork, Swiss cheese, pickles, shaved Bermuda onions and a chipotle aioli

burgers & clubs

Classic Burger • \$10

8oz. Angus beef burger on toasted bun with lettuce, tomato, onion and pickle

Buono Burger • \$12

8oz. Angus beef topped with prosciutto, provalone, lettuce, tomato, onion & sweet cherry pepper aioli on a toasted bun

Salmon Burger • \$12

Homemade Salmon Burger, grilled with lettuce, tomato, onion & lemon caper aioli

Crab Club Burger • \$12

Homemade crab cake with lettuce, tomato, bacon and lemon caper aioli

Roast Beef Buono Club • \$12

Roast beef, 99% fat free turkey, 96% fat free ham, bacon, lettuce, tomato, and lemon herb

ZWPPOCup, 10 oz.: \$2.95 Bowl (served with roll), 16 oz.: \$4.50

Traditional Italian Wedding Soup

Mini meatballs & roasted vegetables

Roasted Vegetable Minestrone Roasted seasonal vegetables, classic Italian seasoning

Zuppa di Giorno Chef's creation

side dishes

Pasta	\$:
Red Bliss Potatoes	\$
Mashed Potatoes	\$4
Julienne Vegetables	\$
Sweet Red Peppers	\$4
Sauteed Garlic Spinach	\$
Broccoli	\$4
Asparagus	\$0
Vegetable Risotto	\$0
Meatballs (2)	\$

espresso

Single Espresso • \$2

Double Espress • \$3

Joed Coffee • 3

Cafe Latte • \$4 Espresso and steamed milk

Cappuccino • \$4

Espresso, steamed milk, topped with foam, cocoa, cinnamon and chocolate

Cafe Mocha • \$4

Espresso, steamed milk, chocolate, topped with whipped cream

Caramel Latte • \$ 3.50

Espresso, steamed milk, caramel, topped with whipped cream

Espresso, steamed milk, caramel, and chocolate, topped with whipped cream

Buono Latte • \$ 3.50

beverages

Fountain Drivk & Cold Juices \$2

Coke Diet Coke Sprite Ginger Ale Bottle Root Beer Orange Pineapple Juice Cranberry Juice Apple Juice

Bottled Soda (to-go) • \$ 2.50 Coke • Diet Coke • Sprite • Ginger Ale • A&W Root Beer • Crush

Nantucket Nectars • \$ 2.50

Pomegranate Cherry • Grapeade • Pineapple Orange Guava • Kiwi Berry

Arizona Iced Tea • \$ 2.50

Sweet Tea • Raspberry Tea • Green Tea