

Bada Bing!

Ristorante Italiano

The Bada Bing! philosophy is simple. Good fresh food. Good value and lots of fun. We want you to enjoy the Bada Bing experience.

We freshly prepare and cook all the food when you order. We are sure that you won't mind waiting while this is done but if you are in a real hurry, please let us know. However, anyone caught trying to jump the queue will be barred from having dessert – your loss!!!

The Birth of Bada Bing!

I was brought up surrounded by Italian aunts, cousins and my Pop who are passionate about their food and cooked constantly. This is where my love of food comes from. Opening a restaurant has been my dream for many years and to see it to fruition makes me both excited and proud. From myself, Peter, and my wife, Angie, we wish you many happy visits to Bada Bing!

Buon Appetito

Nut Allergies – there is a slight possibility that all dishes may contain traces of nuts. However, if you have any special dietary needs we will endeavour to accommodate your request

We endeavour to use local suppliers and producers of food when possible and we are pleased to announce that we now have Priors Hall pork on our menu – look out for more local suppliers coming to this restaurant soon

IMPORTANT – PLEASE READ

BORING BUT IMPORTANT NOTICE!

ALL CREDIT CARDS ARE SUBJECT TO A CHARGE OF £1.50 PER TRANSACTION

We truly regret passing on this charge to our customers but need to do so in order to maintain our prices for everyone. The bank actually charges us more than this.

Please note that paying by cash doesn't incur any banking charges at all !!!!!



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Opening Hours

Lunch / Coffees

**12 noon – 3 pm
Tuesday – Sunday**

Evening – Full Menu

**6:00 pm – 10:30 pm
Monday – Thursday**

**6:00 pm – 11:30 pm
Friday & Saturday**

Full English Breakfast

**11:00 am – 1:00 pm
Sunday only**

Full Menu or English Roast Lunch

**12 noon – 7:00 pm
Sunday only**

Last orders for food will be taken up to one hour prior to closing

30 Lower Street, Stansted Mountfitchet, Essex, CM24 8LP

Tel: 01279 817177

Fax: 01279 813866

**e-mail – badabingstansted@aol.com
website – www.badabingstansted.com**



Forthcoming Events



Christmas Party Nights at Bada Bing!
Please ask for details



Wednesday 2nd December and Wednesday 23rd
Dean Ager

The Number One Rat Pack Man In The UK
Is Back At Bada Bing!

The Incomparable Dean Ager Entertains With His Rat Pack
And
After Dark with Dean Evening

Normal A La Carte Menu
£5.00 per person cover charge



Other Party Nights Planned
Please Contact Us For Further Information

Reservations and Information Call
01279 817177



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ANTIPASTI

Antipasto Misto di Carni – a selection of Italian meats served with fresh crusty bread & butter	6.95
Antipasto Misto di Formaggi (V) – a selection of Italian cheeses with melon served with fresh crusty bread and butter	6.95
Antipasto Misto di Mare – a selection of seafood in garlic and olive oil served with fresh crusty bread and butter	7.25

**Not feeling up to a two or three course meal?
Why not choose a selection of starters and/or side orders
Individual or larger platters for 2 or more – all priced individually**

PRIMI (STARTERS) – Some pasta dishes as a starter size – please see the pasta section

Garlic Bread	2.75
Garlic Bread Bada Bing! – with cheese	3.25
Zuppa de Bada Bing! (V) – soup of the day – served with fresh crusty bread & butter	3.75
Bruschetta (V) – a trio of grilled ciabatta slices topped with tomatoes and pesto / garlic mushrooms / red onion and mozzarella cheese	5.45
Carpaccio di Capriolo – venison carpaccio with balsamic vinegar and parmesan	5.95
Caesar's Salad (V) – crisp lettuce, parmesan cheese and croutons served with / without anchovy fillets and tossed in Bada Bing! Caesar dressing	5.50
Copa di Gamba – prawn cocktail with Bada Bing! seafood sauce with fresh bread and butter	5.75
Insalata Tricolore (V) – buffalo mozzarella, avocado and tomatoes	5.95
Bianchetti Fritti – whitebait seasoned in sea salt, fried and served with our tartare sauce	5.95
Calamari Fritti – fresh calamari rings in batter and served with Bada Bing! tartare sauce	5.95
Insalata de la Casa – crispy bacon, mozzarella cheese, avocado and cherry tomatoes served on a bed of mixed salad leaves	5.95
Pate – pate served with fresh crusty bread and butter – please ask your waiter for the pate of the week details	5.95



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PASTA, AL FORNO & PIZZAS

Pasta & Al Forno Starter size available but these can take anything up to 30 minutes to cook
Prices from 4.95 – 6.99

Spaghetti or Penne Pomodoro (V) – spaghetti or penne served with a tomato sauce	7.25
Spaghetti or Penne al Burro di Formaggi (V) – spaghetti or penne served in a butter and cheese sauce	7.25
Spaghetti or Penne Aglio, Olio e Peperoncino (V) – spaghetti or penne served in a garlic and chilli oil with cherry tomatoes	7.25
Spaghetti alla Bolognese – spaghetti served with a Ruggiero family Bolognese meat sauce	8.50
Penne All'Arrabiata (V) – penne in a chilli, tomato, garlic, basil and olive oil sauce - hot stuff just as Peter likes it or, as Jason insists, just like him!	8.75
Penne Amatriciana - penne in a bacon, chilli, garlic tomato, basil and olive oil sauce - Peter wanted a change from having the Arrabiata every night - the new hot favourite for non veggies	9.95
Spaghetti con Polpette - Italian meatballs (a Ruggiero family speciality made with pork and beef) served in a fresh tomato sauce	9.95
Tagliatelle Carbonara – tagliatelle with parma ham, mushrooms, garlic, onion and parmesan blended together in a creamy sauce	9.95
Lasagne Bada Bing! Style – a traditional Italian lasagne made to a Ruggiero family recipe which means it is not buried under a thick layer of white gloopy stuff! Layers of home-made pasta, meat and Italian cheeses with our home-made tomato sauce	9.95
Tortelloni Spinaci e Ricotta – tortelloni with spinach and ricotta in a butter, cream and sage sauce	10.25
Ziti al Forno – pasta with Bolognese sauce with ricotta, mozzarella and parmesan cheeses served with a Bada Bing! meatball (made with pork and beef)	10.95
Spaghetti con gamba e salmone – spaghetti with prawns and salmon in a white wine sauce	11.95

RISOTTO

Risotto Verdure – mixed vegetable risotto with saffron	9.25
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All pizzas are freshly prepared, made to our own recipe and cooked in our stone base oven

Margherita (V) – mozzarella, tomato sauce and basil	7.65
Napoli (V) – garlic mushrooms and sweet peppers	8.85
Martino (V) – apple, walnuts and dolcelatte (we hope you love it Martin as it was created just for you)	9.05
Positano (V) – fresh leaf spinach, ricotta cheese and pine kernels	9.05
Padrone – pepperoni and chillies	9.05
La Princesa Claire Louise – pineapple, garlic mushrooms and parma ham (we promised to get our daughter's name in here somewhere and this is her favourite pizza of all time)	9.05
Pizza Nini – parma ham, mushrooms and red onions. Janine darling we wouldn't leave you out!	9.05
Avellino (V) – aubergine, courgette, mixed peppers and onion	9.05
Vesuvius – spicy Bolognese sauce and chillies	9.05
Giovanni parma ham, marinated chicken and garlic mushrooms (named for a true white knight - John, grazie mille!)	10.05
Amalfi – fresh salmon and prawns	10.25
Bada Bing! Special – pepperoni, bacon, Italian sausage, mushrooms, onions, sweet peppers with a free range egg	10.99
Nama Your Owna a Margherita pizza created especially for you	(meat/fish/speciality cheeses/egg + 1.10) (vegetables/fruits/nuts + .65)



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SECONDI (MAIN COURSES) - TRADITIONAL

Pollo Mario - Pollo alla Cacciatora Mario – chicken breast marinated and slowly cooked with potatoes and tomatoes in a rich juice (a casserole cooked by our Pop, Mario, every time we visited and he has kindly passed on his own recipe for us to share with you)	12.50
Salsicce con Fagioli – Italian sausages baked with cannellini beans, pimento, garlic cooked in white wine sauce	12.50
Pollo ai Funghi – chicken breast stuffed with garlic mushrooms wrapped in parma ham served with Mediterranean vegetables or salad	12.95
Salmone con Salsa ai Porri – roasted salmon steak with our own recipe leek sauce with Mediterranean vegetables or salad	12.95
Pesce – fish of the week (ask your waitress for details) served on a bed of mixed Mediterranean vegetables with new potatoes	POA
Petto di Anatra – roasted breast of duck with honey marinade – served with mustard mash and Mediterranean vegetables	14.95
Bistecche al Salsa Pepe – 8 oz sirloin steak in a peppercorn jus with mushrooms served with Mediterranean vegetables or salad	16.95
Bistecche al Salsa Vino Rosso – 8oz sirloin steak in a red wine jus with mushrooms with Mediterranean vegetables or salad	16.95
Scaloppine Milanese – veal coated in fresh breadcrumbs served with spaghetti bolognese	17.95

We would happily cook any of the above more simply or in either a garlic or basil butter if you would prefer

SECONDI (MAIN COURSES) - VEGETARIAN

We also have vegetarian options available in the Pizza, Pasta & Risotto sections of this menu

Panzerotti (V) – Neapolitan potato rolls filled with parmesan, basil and mozzarella in a tomato sauce	8.75
Melanzane Parmigiana (V) – baked aubergines layered in a tomato, basil, mozzarella and parmigiano sauce made to a Ruggiero family recipe	9.95
Insalata Tricolore (V) – buffalo mozzarella, avocado and tomatoes served on bed of mixed salad leaves	8.95



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CANTORNI (SIDE ORDERS)

Bread and Olives	3.25
Bread	1.50
Olives	1.95
Garlic Bread	2.75
Garlic Bread Bada Bing! – with cheese	3.25
Insalata Verde – green salad	2.50
Insalata Misto Bada Bing – mixed salad with Bada Bing! home-made dressing	2.95
Spinaci – baby spinach leaves – (ok Julie, you win)	2.95
Zucchini Fritti – courgettes fried in batter	3.25
Buttered Fine Beans	2.95
Tuscan Vegetables – slow roasted Mediterranean vegetables	3.50
Bada Bing! Fries – home-made chips	3.25
Creamed Potatoes – (home-made mash potato)	3.25
Rosemary Roasted New Potatoes – baby new potatoes slowly roasted with rosemary	3.25
Potatoes Bada Bing – thinly sliced potatoes, oven cooked with layers of mozzarella cheese, garlic and onions	4.75
Panzerotti – Neapolitan potato, parmesan, mozzarella and basil croquettes	5.50



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MENU DEI BAMBINI / CHILDREN'S MENU

5.75

Includes a main course and one scoop of ice cream of their choice for dessert

Mini Margherita Pizza – tomato and mozzarella

Penne Formaggi or Pomodoro – penne pasta served with a light cheese and butter sauce or, fresh tomato sauce

Spaghetti Pomodoro or Formaggi – spaghetti served with a fresh tomato sauce, or a light cheese and butter sauce

Pollo Fritto – home-made chicken bites. Chunky slices of fresh white chicken, coated in a light batter and served with Bada Bing! fries

Panzerotti – potato, parmesan, mozzarella and basil Neapolitan style croquette served with salad or Bada Bing! fries



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DOLCI / DESSERTS

Gelato al Espresso Italian vanilla ice cream served with a hot espresso for you to pour over – save time and have your dessert and coffee together	4.60
Gelati e Sorbeti your choice of two ice creams (vanilla, chocolate, banana, coconut or strawberry) or two sorbet (lemon or raspberry)	4.60
Copa di Cioccolato Bada Bing! (contains walnuts) simply the best chocolate brownies ever - served with ice cream and a warm velvety chocolate sauce	5.50
Tiramisu the ultimate Italian dessert given the Bada Bing! touch. Light sponge soaked in coffee and strega liqueur, layered with marscapone and cream	5.95
Crème Brulee old fashioned crème brulee – served cold	4.95
Copa di Banane fresh banana with chocolate ice cream and banana ice cream topped with whipped cream and sprinkled with chocolate powder	4.95
Dolce di Formaggi alla Vaniglia con Fragole a deliciously light vanilla cheesecake on a delicate biscuit base served with a strawberry compote. Peter you were right every dessert menu should have one and this is truly wonderful.	5.50
Formaggi e Biscotti a selection of Italian cheeses with biscuits We have a fabulous dessert wine which we are happy to serve by the glass	7.50

DESSERT WINE

Recioto di Gambellara 2002 – 50ml glass £5.00 / bottle £35.00
100% Garganega grapes aged in Allier oak barrels for 10 months and a further year in the bottle. Bright golden yellow it is fresh and displays hints of vanilla

WINE / SPARKLING WINE / CHAMPAGNE

Please ask to see our wine list for a huge selection of Italian wines and French champagnes

Glass of House White / Red – 175ml	3.80
Glass of House Rose – 175ml	4.00
Other wines by the glass – please see our wine list	4.00



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CAFÉ / TEA - coffee supplied by Illy

Café Latte	1.80
Cappuccino	1.80
Espresso or Americano	1.50
Double Espresso	1.95
Mocha	2.25
Freshly ground filter coffee	1.50
Decaf filter coffee	1.50
Pot of English Tea – one person	1.25
Selection of Teas – Earl Grey, Mint, Lemon, Camomile, Green and assorted Fruit Flavours	1.40
Hot Chocolate	2.25
Hot Chocolate with whipped cream	2.50
Milkshakes – traditionally made with fresh milk – Banana, Chocolate, Raspberry & Strawberry	1.75
Cold Milk small glass / large glass	.60 / 1.00

Liqueur Coffee 5.95

SOFT DRINKS

Benedetto Mineral Water – Still or Sparkling 750ml	2.60
Coca Cola / Diet Coke	1.50
Lemonade	1.50
Apple, Cranberry, Orange, Pineapple, Grapefruit or Tomato Juices	1.50
Blackcurrant or Orange squash	1.00
Cordial shots	.40
Bitter Lemon, Ginger Ale, Tonic water or Soda	1.25
Alcohol free beer – Becks 275ml	2.25

ALCOHOLIC BEVERAGES

Beer

Peroni Nastro Azzurro 5.2% abv - 330ml	3.15
Guest Ales – Old Speckled Hen 5.2% 500ml / Spitfire 4.5% abv - 500ml	3.95
Guinness 4.2% abv – 440 ml	3.25

Cider

Magners Original Vintage Cider 4.5% abv - 330ml	3.20
Magners Pear Cider 4.5% abv – 330ml	3.20

Aperitifs – 25ml 3.00

Spirits – 25ml from 2.75 to 3.50

Liqueurs – 25ml from 2.75

Cocktails

Kir	4.50
Kir Royale	6.00
Spritzer	4.45
Pimms with Lemonade – glass	4.50
Pimms with Lemonade – jug for 4	15.00