

‘Medio’

More dishes, more variety, more indulgent, better value. Available for tables of 6 or more.

You will receive all the dishes listed below to share amongst your table.

Let us know of any dietary requirements & we will make appropriate changes to your menu.

STUZZICARE. *to tease, stimulate, whet, tantalise*

Focaccia – two styles made each day, olive oil & balsamic vinegar ^{Vg}

Charcuterie – San Daniele ham, Coppa & Milano Salame ^{GF}

PRIMI PIATTI. *a course of a meal, often pasta*

Roasted frigate peppers, whipped Westcombe ricotta, chili, honey & smoked almonds ^{V GF}

PIZZETTE. *baby pizzas (6 inches)*

Milano – tomato, mozzarella, Milano salami & red onions

MARE E MONTI. *sea & mountains, fish & meat*

Chianti braised Dorset venison & taggiasche olives ragu with home-made pappardelle

Grilled fennel spiced Italian sausages with crushed cannellini beans & wild garlic ^{GF}

DELLA TERRA. *from the earth or garden*

Panzanella - Sicilian tomatoes, focaccia croutons, tropea onions & basil ^{Vg, GFO}

Deep-fried new potatoes, sea salt, truffle oil & parmesan ^{V* GF VgO}

DOLCE. (plus £7 pp) *sweet, luscious, smooth, dessert*

* Choose on the day

Mascarpone panna cotta with poached pears & crushed amaretti biscuits ^V

Limoncello mess – lemon sorbet, pineapple, mango, meringue ^{Vg GF}

Classic Tiramisu – with dark chocolate ^V

Pickled apricots with gorgonzola ^{V GF}

Affogato – a scoop of vanilla gelato ‘drowned’ in espresso ^{V GF} 5.5

add: Pedro Ximenez / Amaretto / Frangelico / Sambucca / Amaro ^{V GF} +4

Gelato & sorbet – please see specials board ^{V VgO GF} 1 scp - 2.5, 3 scps – 6

Chocolate & orange truffles ^{V GF} 2 truffles - 3

£28 pp (plus £7 pp for dessert)

