

## ‘Primo’

Most dishes, most variety, most indulgent, best 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, to whet the appetite*

Beetroot & gorgonzola arancini (V)

Warm spiced pumpkin & cranberry caponata with mint & toasted focaccia (Vg, GFO)

### PRIMI PIATTI – *a course of a meal, often pasta*

Crispy parmesan polenta with arrabiata sauce (V, GF)

Chianti braised Dorset venison & taggiasche olives ragu with parsnip gnocchi

### PIZZETTE – *baby pizzas*

Capricciosa – tomato, mozzarella, prosciutto, mushrooms, artichokes, olives

### MARE E MONTI – *the sea & the land*

Grilled feather steak with cremini & porcini mushroom sauce (GF)

Pan-fried sea bream fillets with a salad of Winter greens, mulled beetroot dressing (GF)

### DELLA TERRA – *from the earth or garden*

Deep-fried new potatoes, sea salt, truffle oil & parmesan (V\*, GF, VgO)

Grilled tenderstem broccoli with chili & garlic (Vg, GF)

Raw cauliflower salad, pesto, parmesan & toasted walnuts (V\*, GF)

### DOLCE (plus £7 pp) – *sweet, luscious, dessert*

\* Choose on the day

Mascarpone pannacotta 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 & Amarena cherry truffles (V, GF) 2 truffles - 3

**£33.50 pp** (plus £7 pp for dessert)

