

‘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*

South Coast octopus & potato salad with olives, parsley & lemon

PIZZETTE. *baby pizzas (6 inches)*

Diavola – tomato, mozzarella & Calabrian Nduja sausage

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

Home-made meatballs & spaghetti, pomodoro sauce & Parmigiano

Chicken thighs cacciatore – chickpeas, tomatoes, peppers & pancetta ^{GF}

DELLA TERRA. *from the earth or garden*

Sweet & sour aubergine & peppers “Agrodolce” with capers, pinenuts & mint ^{Vg, GF}

Smoked paprika, oregano and garlic fried new potatoes with a lemon & garlic aioli ^{Vg GF}

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

* Choose on the day

Ricciarelli – almond biscotti with whipped mascarpone & Amarena cherries ^{V GF}

Summer berries & limoncello mess – lemon sorbet, summer berries & meringue ^{Vg GF}

Classic Tiramisu ^V

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

add: Pedro Ximenez / Amaretto / Frangelico / Sambucca / Amaro ^{V GF} +5

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

Amarena cherry & chocolate truffles ^{V GF} 2 truffles: 3

£28.50 pp (plus £7 pp for dessert)

