

‘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)

Stuffed frigate peppers – olives, sun-dried tomatoes, rice & thyme (Vg, GF)

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

Crispy parmesan polenta with smoked San Marzano ketchup (V)

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

PIZZETTE – *baby pizzas*

Milano – tomato, mozzarella, Milano salami & red onions

MARE E MONTI – *the sea & the land*

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

Pan-fried sea bream fillets with romesco & kale (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)

