



CICCHETTI. / *cic – chet – tea* / *Italian Small Plates*

Our menu is entirely 'Italian Small Plates', designed to share, & using the best Italian & local ingredients, with a minimum of fuss, to make our authentic, occasionally quirky, Italian home-made dishes.

Order around 2 to 3 dishes each to share, ideally a bit from each section. Feel free to order a little at a time but, similar to tapas, the dishes will arrive gradually as they are ready. For tables of 5 or more, please order at least 2 portions of each dish you choose so that it can be shared & a maximum of 10 different dishes.

Do you have any allergies or dietary requirements? Please let us know, we may have a few more options or be able to 'tweak' some dishes. Please ask for our dedicated vegan menu.

MENU. *September 2025*

Please also see our daily specials

STUZZICARE. / *stut – tsi – ka – re* / *to tease, stimulate, whet, tantalise*

Marinara – tomato flatbread, garlic & oregano (Vg)	7.5
Focaccia – two styles made each day, olive oil & balsamic vinegar (Vg) / add San Daniele ham	5 / +1.5
Westcombe ricotta with grilled frigate peppers, smoked almonds & chili honey (V, GF)	8.5
Sweet pickled apricots with gorgonzola (V, GF)	7.5
Olives & rosemary almonds (Vg, GF)	6.5
Charcuterie – San Daniele ham, Coppa & Milano Salame (GF)	12.5
Puttanesca arancini – sundried tomatoes, olives, capers & mozzarella (V)	7.5

PRIMI PIATTI. / *pre – me – pee – at – teh* / *a course of a meal, often pasta*

Deep-fried tenderstem broccoli with romesco sauce & parmesan (V, VgO, GF)	9
Marinated heritage tomatoes, Brixham crab aioli & caper & dill pangrattato	9
Warm zucchini & ricotta tart with basil & pecorino (V)	9.5
Late Summer herb risotto with Parmigiano (V*, VgO, GF)	9

All our bread, pizza dough & pasta is made daily in house.

PIZZETTE. / *pea – zet – te* / *baby pizzas (6 inches)*

Margherita – classic tomato, mozzarella & basil (V)	8
Autunno – pomodoro, mozzarella, black figs, gorgonzola & rocket (V) / add San Daniele ham	8.5 / +1.5
Milano – tomato, mozzarella, Milano salami, red onions & honey	9.5
Romesco – romesco sauce, roasted peppers, almonds & artichokes (Vg)	8.5
Salsiccia – mozzarella, taleggio, fennel sausage, & fennel pollen	9

MARE E MONTI. / *mar – e – mon – tee* / *sea & mountains, fish & meat*

Grilled feather steak with salsa verde, croutons & heritage tomatoes (GFO)	19
Balsamic braised Somerset lamb shoulder with spelt, gems, feta & mint	16
Home-made meatballs, pomodoro sauce & Parmigiano (GF) / add spaghetti	10.5 / +3
Crispy Cornish Sardines with lemon and garlic aioli	14

DELLA TERRA. / *del – la – ter – ra* / *from the earth or garden*

Smoked paprika, oregano & garlic fried new potatoes (V, VgO, GF)	7.5
Black figs, burrata & rocket salad (V, GF) / add San Daniele ham (GF)	8.5 / +1.5
Sweet & sour aubergine & peppers "Agrodolce" with capers, pinenuts & mint (V)	8.5
Beetroot carpaccio, apricot, ewes curd, hazelnuts, pomegranate molasses (V, VgO, GF)	8.5
Grilled Grezzina courgettes with chili & garlic (Vg, GF)	8.5



DOLCE. / *dol - che / sweet, luscious, smooth, dessert from*

A selection of cakes & pastries available – please ask	1.5 – 4
add a scoop of gelato or sorbeto	+2.5
Almond frangipane, black figs & berry granola (V)	8.5
<i>Burrow Hill Ice Cider, Somerset Cider Brandy Co, Martock, Somerset (75ml) 4.5</i>	
‘Frutti di bosco’ mess – fruits of the forest sorbet, apple, blackberries & meringue (Vg, GF)	8.5
<i>Recioto della Valpolicella - Nicolis, Veneto (75ml, Vg) - 8</i>	
Classic Tiramisu – with dark chocolate (V)	8.5
<i>Vinsanto del Chianti Rufina, Fattoria di Basciano, Tuscany (75ml, Vg) - 7</i>	
Sweet pickled apricots with gorgonzola (V, GF)	7.5
add rosemary & sea salt reganas crackers (V*)	+1
<i>10 yr Tawny Port, Quinta do Vallado, Douro, Portugal (75ml, V) - 5</i>	
Affogato – a scoop of vanilla gelato ‘drowned’ in espresso (V, GF)	5.5
Affogato Adulti – add: Amaretto / Frangelico / Sambucca / Amaro / Pedro Ximenez (V, GF)	+4
Gelato & sorbet – ask for flavours (V, VgO, GF)	1 scp - 2.5, 3 scps – 7
White chocolate and Amarena cherry truffles (V, GF)	2 for 3, 3 for 4

We have an extensive list of dessert / fortified wines, brandys, whiskeys & Italian digestifs.

CAFFE & TE. / *Coffees & Teas*

Reads Coffee – Espresso / DbL Espresso / Americano / Latte / Cappuccino / Flat White	2.3 - 3.8
Liqueur Coffee – Amaretto / Pedro Ximenez / Frangelico / Sambucca / Amaro	7.5
Dorset Teas - Breakfast / Wild about Mint / Pure Green / Green Tea & Lemon / Earl Grey	
Strawberries & Cream / Cool Camomile / Ginger & Sunshine Lemon / Foraged Fruits	3.3

NOTIZIE. / *Noh - titz - zee - ah / news, events, information, dates for the diary*

Menu del Giorno – is a meal for two available at lunchtime between Tuesday & Friday. £16 per person or £20 including a drink. Also available in the evening on Happy Wednesdays (4th Wednesday of the month).

Happy Hour – between 5 & 6pm Tuesday to Friday & all night on Happy Wednesdays (4th Wednesday of the month). 2-4-1 on selected cocktails, all real ales & BiB ciders & 25% off all carafes of wine.

Spuntini Menu – Spuntini is a snack between meals. This reduced menu, available every afternoon, contains snacks, pizzas, focaccia, cheeses, charcuterie, desserts & cakes.

Pub Quiz – 8th October – 2nd Wednesday of the month. Teams up to 6, £2 per person, 7.00-9.30pm. Over £350 rollover!!

Happy Wednesdays – 24th September – 4th Wednesday of the month. Happy hour all evening &, as well as our normal menu, the ‘Menu del Giorno’ meal for two (£16pp) is also available.

Market Sundays Lunches – 21st September – 3rd Sunday of the month. Open for lunch, come & try our Porchetta - ‘a traditional Italian roast of rolled pork loin & pork belly stuffed with a variety of herbs’

Wifi Password: Quiz 2nd Wednesday

A discretionary 10% service charge is added to all tables. This will be entirely split between the people who served you today on top of their wages.

V – Vegetarian, Vg – Vegan, VgO – Vegan Option, GF – Gluten-free, GFO – GF Option, V* – Cheese contains animal rennet.

All 14 allergens are used in the kitchen incl nuts & whilst we cannot guarantee zero cross contamination, we will do our utmost to avoid it.

We do NOT have a separate dedicated fryers for specific dietary requirements. Please inform us of all your guests’ exact dietary requirements before arrival.