

## ‘Testarossa’

(Available for tables of 8 or more)

£21.50pp (plus £4.00pp for dessert)

### STUZZICARE – *to tease, to whet the appetite*

Home-made focaccia with olive oil & balsamic vinegar (Vg)  
Arancini – braised beef shin & arrabbiata / beetroot & gorgonzola (V)  
A selection of Dorset & Italian charcuterie (GF)

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

Chicken & tarragon tortellini with a broth & seasonal greens  
Jerusalem artichoke risotto, artichoke crisps & kale (V, GF)

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

Sea bass fillet with pomodoro, fregola, capers, olives & basil  
Feather steak with wild garlic & caper crushed potatoes (GF)

### PIZZETTE – *baby pizzas*

Funghi – tomato, mozzarella, porcini, portobello & goats cheese (V)  
Diavola – tomato, mozzarella, Dorset Nduja sausage & chilli

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

Fried new potatoes with rosemary & sea salt (Vg, GF) \*  
Celeriac cannelloni with apples & almonds (Vg, GF)  
Radicchio, herb & pink grapefruit salad with olive dressing (Vg, GF)

### DOLCE (plus £5.00pp) – *sweet, luscious, dessert*

\* Choose one each at the time

Tiramisu – with Tia Maria (V)  
Torta caprese with salted caramel gelato (V, GF)  
A selection of Dorset, Somerset & Italian cheeses (for 2 people, GF)  
Pineapple cannelloni with hazelnut, basil & coconut sorbet (Vg, GF)  
Mascarpone pannacotta with grenadine poached rhubarb (GF)  
Gelato – three scoops (please ask for flavours, GF)

*You will receive a selection of all the dishes listed above to share amongst your table.  
Let us know of any dietary requirements & we will make appropriate changes to your menu.*

