

## '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 <sup>Vg</sup>

Charcuterie – San Daniele ham, Coppa & Milano Salame <sup>GF</sup>

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

Spring herb risotto with Parmigiano <sup>V\* VgO GF</sup>

### **PIZZETTE.** *baby pizzas (6 inches)*

Milano – tomato, mozzarella, Milano salami & red onions

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

Devon duck ragu malfaldine with peas & mascarpone

Balsamic braised Somerset lamb shoulder with spelt, gems, feta & mint



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

Burrata with peas, long beans, asparagus, pea shoots & lemon dressing <sup>GF</sup>

Deep-fried new potatoes, sea salt, truffle oil & parmesan <sup>V\* GF VgO</sup>

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

\* Choose on the day

Mascarpone panna cotta with Amarena cherries & white chocolate shards <sup>V</sup>

Limoncello mess – lemon sorbet, pineapple, mango, meringue <sup>Vg GF</sup>

Classic Tiramisu – with dark chocolate <sup>V</sup>

Pickled apricots with gorgonzola <sup>V GF</sup>

Affogato – a scoop of vanilla gelato 'drowned' in espresso <sup>V GF</sup> 5.5

add: Pedro Ximenez / Amaretto / Frangelico / Sambucca / Amaro <sup>V GF</sup> +5

Gelato & sorbet – please see specials board <sup>V VgO GF</sup> 1 scp: 2.5, 3 scps: 6

Chocolate & orange truffles <sup>V GF</sup> 2 truffles: 3

**£28 pp** (plus £7 pp for dessert)

