

‘Rosso’

(Available for tables of 8 or more)

£22.00pp (plus £5.00pp for dessert)

STUZZICARE – *to tease, to whet the appetite*

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

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

Farfalle pancetta e piselli – fresh peas, pancetta & cream
Gnocchi alla Norma – aubergine, oregano & pomodoro (V)

MARE E MONTI – *the sea & the land*

Whole Cornish sole with agretti, capers & lemon butter (GF)
Feather steak, cannellini beans, white turnips & watercress (GF)

PIZZETTE – *baby pizzas*

Quattro Formaggi – Blue Vinny, mozzarella, brie & taleggio (V)
Carbonara – tomato, mozzarella, egg, prosciutto & parmesan

DELLA TERRA – *from the earth or garden*

Fried new potatoes with rosemary & sea salt (Vg, GF) *
Kohl rabi, apple, walnut, watermelon radish & gorgonzola (V, GF)
Raw cauliflower salad, pesto, parmigiano & walnuts (V, GF)

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

* Choose one each at the time

Tiramisu – with Tia Maria (V)
Mascarpone pannacotta with strawberry marmelata (GF)
Pineapple cannelloni with hazelnut, basil & coconut sorbet (Vg, GF)
Watermelon, olive oil & lemon polenta sponge & basil gelato (V, GF)
A selection of Dorset, Somerset & Italian cheeses (for 2 people, 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.*

