

‘Colosseum’

(Available for tables of 8 or more)

£22.50 pp (plus £5 pp for dessert)

STUZZICARE – *to tease, to whet the appetite*

Home-made focaccia with olive oil & balsamic vinegar (Vg)
Arancini – Wild mushroom & tarragon (V) / porchetta & garlic
A selection of Dorset & Italian charcuterie (GF)

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

Quattro Formaggi risotto with focaccia crumb & shallot (V, GFO)
Parsley spaghetti with Parma ham, parsley sauce, parmesan & pine nuts (V)

MARE E MONTI – *the sea & the land*

Hake cooked in a timbale di riso with Rampisham Tingler (GFO)
Feather steak with wild garlic crushed new potatoes (GF)

PIZZETTE – *baby pizzas*

Caprina – spinach, goats cheese & red onion marmalade (V)
Diavola – tomato, mozzarella, Dorset Nduja sausage & chilli

DELLA TERRA – *from the earth or garden*

Fried new potatoes with rosemary & sea salt (Vg, GF) *
Raw & cooked fennel, orange segments & herbs (Vg, GF)
Raw cauliflower salad, pesto, parmigiano & walnuts (V, GF)

DOLCE (plus £5 pp) – *sweet, luscious, dessert*

* Choose one each at the time

Tiramisu – with Tia Maria (V)
Mascarpone pannacotta, grenadine poached rhubarb (GF)
Torta caprese with salted caramel gelato (V, GF)
Pineapple cannelloni, marzipan, chilli, basil & coconut sorbet (Vg, GF)
A selection of Dorset, Somerset & Italian cheeses (for 2 people, GF)
Gelato – three scoops (please ask for flavours, GF)
A scoop of vanilla gelato with Pedro Ximenez Sherry or Cotswold Cream Liqueur (V, GF)
Affogato – a scoop of vanilla gelato ‘drowned’ in espresso (V, GF) - £4

*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.*

