

‘Medio’

More dishes, more variety, more indulgence. 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, to whet the appetite*

Cider vinegar pickled quince with gorgonzola (V, GF)

Focaccia – two styles made each day, olive oil & balsamic vinegar (Vg)

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

River Fowey mussels arrabiata – spicy tomato, chili & oregano (GF)

PIZZETTE – *baby pizzas*

Pera – mozzarella, pear & taleggio with sage & Sedgemore honey (V)

MARE E MONTI – *the sea & the land*

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

Duck ragu pappardelle with mascarpone & cavolo nero

DELLA TERRA – *from the earth or garden*

Raw cauliflower salad, pesto, parmesan & toasted walnuts (V*, GF)

Chickpeas cacciatore with peppers, tomatoes & thyme (Vg, GF)

DOLCE (plus £7 pp) – *sweet, luscious, dessert*

* Choose on the day

Almond frangipane with plum marmelata & berry granola (V)

‘Frutti di bosco’ mess – fruits of the forest sorbet, apple, blackberries, meringue (Vg, GF)

Classic Tiramisu – with dark chocolate (V)

Sweet pickled apricots with gorgonzola (V, GF)

Affogato – a scoop of vanilla gelato ‘drowned’ in espresso (V,GF) 5.5

add: Pedro Ximenez / Amaretto / Frangelico / Sambucca / Amaro (V, GF) +4

Gelato & sorbet – please see specials board (V, VgO, GF) 1 scp - 2.5, 3 scps – 7

White chocolate & Amarena cherry truffles (V, GF) 2 for 3, 3 for 4

£27 pp (plus £7 pp for dessert)

