

## ‘Leonardo’

(Available for tables of 8 or more for a light meal. Not available on Friday or Saturday evenings)

£17 pp (plus £5 pp for dessert)

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

Antipasti olives & rosemary almonds (Vg, GF)  
Home-made focaccia with olive oil & balsamic vinegar (Vg)

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

Pan-fried potato gnocchi, seasonal mushrooms & marsala cream (V)

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

Orzo with River Exe mussels, spinach, tomatoes & fennel pollen  
Breast of free-range chicken saltimbocca & risotto Milanese (GF)

### PIZZETTE – *baby pizzas*

Margherita – tomato, mozzarella & basil (V)

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

Fried new potatoes with sea salt, truffle oil & parmesan (V, VgO, GF) \*  
Raddichio, Amalfi orange, black olive dressing, garden herbs (Vg, GF)

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

\* Choose one each at the time

Tiramisu – with Tia Maria (V)  
Mascarpone pannacotta, fruits of the forest marmelata & crushed amaretti  
Dark chocolate semifreddo with honeycomb & pistachio (V, GF)  
Frangipane, plums & fennel pollen meringue (GF)  
Apple & blackberry mess, coconut sorbet, aquafaba meringues (Vg, GF)  
A selection of Dorset, Somerset & Italian cheeses (for 2 people, GF)  
Gelato – three scoops (please ask for flavours, 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.*

