

‘Oro’

(Available for tables of 8 or more)

£24.50pp (plus £5 pp for dessert)

STUZZICARE – *to tease, to whet the appetite*

Sicilian aubergine caponata with toasted focaccia (Vg)
Beetroot & gorgonzola arancini (V)
A selection of Dorset & Italian charcuterie (GF)

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

Ricotta gnudi, butternut squash puree, sage & pumpkin seeds (V)
Prawn spaghetti, chilli, garlic, rocket & sun-dried tomato

MARE E MONTI – *the sea & the land*

Monkfish tail wrapped in Parma ham with kale & romesco sauce (GF)
Feather steak, polenta chips & smoked San Marzano tomatoes (GF)

PIZZETTE – *baby pizzas*

Del Bosco – mozzarella, chestnut mushrooms, truffle & parsley (V)

DELLA TERRA – *from the earth or garden*

Brussels’ sprouts pan-fried with pancetta & chestnuts (GF)
Raw cauliflower salad, pesto, Parmigiano & walnuts (V, GF)
Fried new potatoes, sea salt, truffle oil & parmesan (V, VgO, GF) *

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

* Choose one each at the time

Tiramisu – with Tia Maria (V)
Warm panettone & brandy zabaglione crema (V)
Dark chocolate semifreddo, honeycomb & pistachio (V, GF)
Spiced Christmas fruit 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.*

