



## CICCHETTI. *Italian Small Plates*

Our menu is entirely 'Italian Small Plates', designed to share, & using the best Italian & local ingredients, with a minimum of fuss, to make our authentic, occasionally quirky, Italian home-made dishes.

Order around 2 to 3 dishes per person to share, ideally a bit from each section. Feel free to order a little at a time but, similar to tapas, the dishes will arrive gradually as they are ready. For tables of 5 or more, please order at least 2 portions of each dish you choose so that it can be shared & a maximum variety of 10 different dishes.

Do you have any allergies or dietary requirements? Please let us know, we may have a few more options or be able to 'tweak' some dishes. Please ask for our dedicated vegan menu.

### MENU. *June 2026*

#### STUZZICARE. *to tease, stimulate, whet, tantalise*

Focaccia – two styles made each day, olive oil & balsamic vinegar Vg / add San Daniele ham	5 / +1.5
Charentais melon & prosciutto di San Daniele GF	9
Charred nectarine, ricotta & mint bruschetta with wild honey V VgO GFO / add San Daniele ham GFO10 / +1.5	
Pickled mixed Calabrian peppers, fennel & Tropea onions Vg GF	8.5
Pickled apricots with Fontina V* GF	7.5
<i>Fontina - a semi-soft cheese with a nutty, buttery &amp; earthy flavour from the Aosta Valley UP COW</i>	
Nocellara olives & rosemary almonds Vg GF	6.5
Charcuterie – San Daniele ham, Coppa & Milano Salame GF	13
Saffron, lemon & ricotta arancini V	8



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

Devon duck ragu malfadine with peas & mascarpone	12.5
Gnocchi alla Norma – mozzarella, aubergine, oregano & pomodoro V	10
Spinach campanelle with courgettes, pine nuts & mint & basil pesto Vg	10
Flowering courgette fritto, roasted Mediterranean vegetable couscous, Romano peppers Vg GFO	12
Spring herb risotto with Parmigiano V* VgO GF	10

*All our bread, pizza dough & pasta is made daily in house.*

#### PIZZETTE. *baby pizzas (6 inches)*

Margherita – classic tomato, mozzarella & basil V	8
Diavola – tomato, mozzarella & Calabrian Nduja sausage	8.5
Capricciosa – tomato, mozzarella, prosciutto, mushrooms, artichokes, olives	9.5
Romesco - romesco sauce, roasted peppers, almonds & artichokes Vg	8.5
Caprina – tomato, mozzarella, spinach, goats cheese & onion marmalade V	9



#### MARE E MONTI. *sea & mountains, fish & meat*

Home-made meatballs, pomodoro sauce & Parmigiano GF / add spaghetti	11 / +3
Grilled feather steak with rocket, parmesan, pickled shallot & salsa verde GF	21.5
Balsamic braised Somerset lamb shoulder with spelt, gems, feta & mint	17
Whole Cornish megrim sole with capers, parsley & lemon GF	20

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

Deep-fried new potatoes, sea salt, truffle oil & parmesan V* GF VgO	7.5
Add lemon & garlic aioli Vg GF / Romesco Vg GF	each: 2
Grilled Grezzina courgettes with chili & garlic Vg GF	8.5
Panzanella - Sicilian tomatoes, focaccia croutons, tropea onions & basil Vg GFO	9
Burrata with green leaves, pea shoots & an elderflower & lemon dressing V GF	9
Raw cauliflower salad, pesto, parmesan & toasted walnuts V* GF	9



## DOLCE. *sweet, luscious, smooth, dessert*

Please see our specials' board for today's selection of cakes, ice-creams & sorbets & ask for any extra vegan desserts

Classic Tiramisu <sup>V</sup>	8.5
<i>Vinsanto del Chianti Rufina, Fattoria di Basciano, Tuscany <sup>75ml Vg</sup> - 7</i>	
Ricciarelli – almond biscotti with whipped mascarpone & Amarena cherries <sup>V GF</sup>	8.5
<i>Burrow Hill Ice Cider, Somerset Cider Brandy Co, Martock, Somerset <sup>75ml</sup> - 5</i>	
Limoncello mess – lemon sorbet, summer berries & meringue <sup>Vg GF</sup>	8.5
<i>'Cascinetta' Moscato d'Asti, Vietti, Piedmont <sup>75ml Vg</sup> - 4.5</i>	
Pickled apricots with Fontina <sup>V GF</sup> / add rosemary & sea salt reganas crackers <sup>V</sup>	7.5 / +1
<i>Fontina - a semi-soft cheese with a nutty, buttery &amp; earthy flavour from the Aosta Valley <sup>UP COW</sup> 10 yr Tawny Port, Quinta do Vallado, Douro, Portugal <sup>75ml V</sup> - 6</i>	
Affogato – a scoop of vanilla gelato 'drowned' in espresso <sup>V GF</sup>	5.5
Affogato Adulti – add: Amaretto / Frangelico / Sambucca / Amaro / Pedro Ximenez <sup>V GF</sup>	+5
Chocolate & orange truffles <sup>V GF</sup>	2 truffles: 3

## CAFFE & TE. *Coffees & Teas*

Reads Coffee – Espresso / Dbl Espresso / Americano / Latte / Cappuccino / Flat White	2.8 - 4.5
Peach iced tea – an Italian favourite - infusion of black tea, sugar syrup, home-made peach puree	4.5
Fresh mint tea	3
Liqueur coffee – Amaretto / Pedro Ximenez / Frangelico / Sambucca / Amaro	7.5
Dorset Teas - Breakfast / Wild about Mint / Pure Green / Green Tea & Lemon / Earl Grey Strawberries & Cream / Cool Camomile / Ginger & Sunshine Lemon / Foraged Fruits	3.5

*We have an extensive list of dessert / fortified wines, brandys, whiskeys & Italian digestifs.*

## NOTIZIE. *news, events, information, dates for the diary*

**Pub Quiz – Wednesday 10<sup>th</sup> June** – 2<sup>nd</sup> Wednesday of the month except for the holiday weeks. Teams up to 6, £2 per person, 7.00-9.30pm.

**Hobbies Night - Wednesday 17<sup>th</sup> June** – 3<sup>rd</sup> Wednesday of the month except for the holiday weeks. An Opportunity to try out a few different hobbies in different areas of the pub. In June, we will be doing 'Paint & Sip' and 'Poker'. We are also organising Italian language lessons for beginners & intermediates to start in September in our private dining room. Please do let us know if you are interested or if you have any other ideas/hobbies for the evening.

**Happy Wednesdays – 24<sup>th</sup> June** – 4<sup>th</sup> Wednesday of the month except for the holiday weeks. Happy hour all evening &, as well as our normal menu, the 'Menu del Giorno' meal for two (£16pp) is also available.

**Market Sunday Lunches - Sunday 21<sup>st</sup> June** - open for lunch with our 'normal' Italian Small Plates menu but, as a nod to Sunday lunch, the addition of Porchetta - 'a traditional Italian roast of rolled pork loin & pork belly stuffed with a variety of herbs'.

**Wifi Password: italiansmallplates**

A discretionary 10% service charge is added to all tables. This will be entirely split between the people who served you today on top of their wages.

V – Vegetarian, Vg – Vegan, VgO – Vegan Option, GF – Gluten-free, GFO – GF Option, V\* - Cheese contains animal rennet.

All 14 allergens are used in the kitchen incl nuts & whilst we cannot guarantee zero cross contamination, we will do our utmost to avoid it.

We do NOT have a separate dedicated fryers for specific dietary requirements. Please inform us of all your guests' exact dietary requirements before arrival.