



## 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 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. *April 2026*

Please also see our daily specials

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

Crispy fried green olives with Amalfi lemon & garlic aioli Vg	6
Celeriac pickles, Amalfi lemon, oregano, wild garlic & focaccia croutons Vg GFO	8
Focaccia – two styles made each day, olive oil & balsamic vinegar Vg / add San Daniele ham	5 / +1.5
Marinara – tomato flatbread, garlic, oregano & capers Vg	7.5
Pickled apricots with gorgonzola V, GF	7.5
Nocellara olives & rosemary almonds Vg GF	6.5
Charcuterie – San Daniele ham, Coppa & Milano Salame GF	13
Puttanesca arancini – sundried tomatoes, olives, capers & mozzarella V	8

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

Garden peas, ricotta & Amalfi lemon ravioli with butter, mint & pea shoots V	12
Chianti braised Dorset venison & taggiasche olives ragu with home-made pappardelle	12.5
Roasted frigate peppers with whipped Westcombe ricotta, chili, honey & smoked almonds V GF	9.5
Sangiovese red wine risotto with radicchio & dolcelatte V VgO GF	10

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

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

Romesco - romesco sauce, roasted peppers, almonds & artichokes Vg	8.5
Ligure – mozzarella, pesto, new potatoes, French beans & crispy basil V	9
Margherita – classic tomato, mozzarella & basil V	8
Diavola – tomato, mozzarella & Dorset Nduja sausage	8.5
Milano – tomato, mozzarella, Milano salami & red onions	9.5

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

Grilled fennel spiced Italian sausages with crushed cannellini beans & wild garlic GF	17
Grilled feather steak with cremini & porcini mushroom sauce GF	21.5
Devon duck leg with rosemary confit shallots & truffle parmesan polenta GF	19
Ciuppin – Ligurian fish stew with Cornish gurnard, mussels, garlic, saffron & lemon aioli crouton GFO	21

#### 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 / smoked San Marzano ketchup Vg GF / Romesco Vg GF	each - 2
Chargrilled new season English asparagus with pinenut cream Vg GF	12
Panzanella - Sicilian tomatoes, focaccia croutons, tropea onions & basil Vg GFO	9
Braised Florence fennel with blood oranges & dill pangrattato Vg	9
Roasted garden beetroot, pears, feta, sunflower seeds & garlic dressing 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 – with dark chocolate <sup>V</sup> <i>Vinsanto del Chianti Rufina, Fattoria di Basciano, Tuscany 75ml Vg - 7</i>	8.5
Mascarpone panna cotta with poached pears & crushed amaretti biscuits <sup>V</sup> <i>'Cascinetta' Moscato d'Asti, Vietti, Piedmont 75ml Vg - 5</i>	8.5
Limoncello mess – lemon sorbet, pineapple, mango, meringue <sup>Vg GF</sup> <i>'Cascinetta' Moscato d'Asti, Vietti, Piedmont 75ml Vg - 5</i>	8.5
Pickled apricots with gorgonzola <sup>V GF</sup> add rosemary & sea salt reganas crackers <sup>V*</sup> <i>10 yr Tawny Port, Quinta do Vallado, Douro, Portugal 75ml V - 5</i>	7.5 +1
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>	+4
Chocolate & orange truffles <sup>V GF</sup>	2 truffles - 3

## CAFFE & TE. *Coffees & Teas*

Reads Coffee – Espresso / Dbl Espresso / Americano / Latte / Cappuccino / Flat White	2.3 - 3.8
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	3.3

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

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

**Menu del Giorno** – is a meal for two available at lunchtime between Tuesday & Friday. £16 per person or £20 including a drink. Also available in the evening on Happy Wednesdays (4<sup>th</sup> Wednesday of the month).

**Happy Hour** – between 5 & 6pm Tuesday to Friday & all night on Happy Wednesdays (4<sup>th</sup> Wednesday of the month). 2-4-1 on selected cocktails, all real ales & BiB ciders & 25% off all carafes of wine.

**Spuntini Menu** – Spuntini is a snack between meals. This reduced menu, available every afternoon, contains snacks, pizzas, focaccia, cheeses, charcuterie, desserts & cakes.

**Pub Quiz – 13<sup>th</sup> May** – 2<sup>nd</sup> Wednesday of the month except for the holiday months - December, April, July & August. Teams up to 6, £2 per person, 7.00-9.30pm.

**Happy Wednesdays – 22<sup>nd</sup> April** – 4<sup>th</sup> Wednesday of the month except for the holiday months - December, April, July & August. Happy hour all evening &, as well as our normal menu, the 'Menu del Giorno' meal for two (£16pp) is also available.

**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.