

'Primo'

Most dishes, most variety, most indulgent, best value. 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, stimulate, whet, tantalise*

Charred nectarine, ricotta & mint bruschetta with wild honey ^V ^{VgO} ^{GFO}

Beetroot & gorgonzola arancini ^V

Charentais melon & prosciutto di San Daniele ^{GF}



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

Devon duck ragu malfaldine with peas & mascarpone

Flowering courgette fritto, Mediterranean vegetable couscous, Romano peppers ^{Vg} ^{GFO}

PIZZETTE. *baby pizzas (6 inches)*

Capricciosa – tomato, mozzarella, prosciutto, mushrooms, artichokes, olives

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

Grilled feather steak with rocket, parmesan, pickled shallot & salsa verde ^{GF}

Whole Cornish megrim sole with capers, parsley & lemon ^{GF}

DELLA TERRA. *from the earth or garden*

Smoked paprika, oregano and garlic fried new potatoes with a lemon & garlic aioli ^{Vg} ^{GF}

Caprese – burrata, basil & a variety of traditional Italian tomatoes ^V ^{GF}

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

* Choose on the day

Ricciarelli – almond biscotti with whipped mascarpone & Amarena cherries ^V ^{GF}

Limoncello mess – lemon sorbet, pineapple, mango, meringue ^{Vg} ^{GF}

Classic Tiramisu ^V

Pickled apricots with Fontina ^V ^{GF}

Affogato – a scoop of vanilla gelato 'drowned' in espresso ^V ^{GF} 5.5

add: Pedro Ximenez / Amaretto / Frangelico / Sambucca / Amaro ^V ^{GF} +5

Gelato & sorbet – please see specials board ^V ^{VgO} ^{GF} 1 scp: 2.5, 3 scps: 6

Brutti Ma Buoni – a biscuit of hazelnuts & meringue dipped in chocolate ^V 2.5

£34.50 pp (plus £7 pp for dessert)

