

'Donatello'

(Available for tables of 8 or more)

£24 pp (plus £5 pp for dessert)

STUZZICARE – *to tease, to whet the appetite*

Late summer aubergine caponata & toasted ciabatta croutons (Vg)
Arancini – beetroot & gorgonzola (V)
A selection of Dorset & Italian charcuterie (GF)

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

Autumn herb & pecorino risotto (V, GF, VgO)
Braised Dorset venison ragu with pappardelle & black olives

MARE E MONTI – *the sea & the land*

Cornish gurnard, squash puree, fennel & pumpkin seeds (GF)
Feather steak with 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*

Fried new potatoes with sea salt, truffle oil & parmesan (V, VgO, GF) *
Cannelini bean favata with roasted Mediterranean vegetables (Vg, GF)
Raw cauliflower salad, pesto, Parmigiano & walnuts (V, GF)

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

* Choose one each at the time

Tiramisu – with Tia Maria (V) 6.5
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)
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.*

