

## 'Medio'

More dishes, more variety, more indulgent, better 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, to whet the appetite*

Coccoli 'Cuddles' – fried dough with stracchino & prosciutto

Winter carmone tomatoes, Brixham brown crab aioli with capers & dill pangrattato

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

Seafood ragu & spaghetti with Devon crab & cuttlefish, Cornish mussels & hake

### PIZZETTE – *baby pizzas*

Diavola – tomato, mozzarella & Dorset Nduja sausage

### MARE E MONTI – *the sea & the land*

Balsamic braised Dorset lamb shoulder, truffled polenta, rosemary roasted shallots (GF)

Free-range chicken thighs with spelt, kale, marsala, dates & pine kernels

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

Grilled tenderstem broccoli with chili & garlic (Vg, GF)

Deep-fried new potatoes, sea salt, truffle oil & parmesan (V\*, GF, VgO)

### DOLCE (plus £7 pp) – *sweet, luscious, dessert*

\* Choose on the day

Baked Westcombe ricotta cheesecake, Amalfi lemon & lemon marmalata (V, GF)

Chocolate cremeux, amaretti biscuit, candied orange, Amarena cherries (V, GF)

Classic Tiramisu – with dark chocolate (V)

Red wine pickled pears with gorgonzola (V, GF)

Affogato – a scoop of vanilla gelato 'drowned' in espresso (V,GF) 5.5

add: Pedro Ximenez / Amaretto / Frangelico / Sambucca / Amaro (V, GF) +4

Gelato & sorbet – please see specials board (V, VgO, GF) 1 scp - 2.5, 3 scps – 6

Chocolate & Amarena cherry truffles (V, GF) 2 truffles - 3

**£27.50 pp** (plus £7 pp for dessert)

