

‘Basilica’

(Available for tables of 8 or more for a light meal. Not available on Friday or Saturday evenings)

£15.50 pp (plus £5 pp for dessert)

STUZZICARE – *to tease, to whet the appetite*

Antipasti olives & rosemary almonds (Vg, GF)
Arancini – Wild mushroom & tarragon (V) / porchetta & garlic
Home-made focaccia with olive oil & balsamic vinegar (Vg)

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

Quattro Formaggi risotto with focaccia crumb & shallot (V, GFO)

MARE E MONTI – *the sea & the land*

Fritto Misto – deep fried prawns, calamari, goujons & saffron aioli
Meatballs & home-made spaghetti with pomodoro sauce & parmigiano (GFO)

PIZZETTE – *baby pizzas*

Caprina – spinach, goats cheese & red onion marmalade (V)

DELLA TERRA – *from the earth or garden*

Fried new potatoes with rosemary & sea salt (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)
Mascarpone pannacotta, grenadine poached rhubarb (GF)
Torta caprese with salted caramel gelato (V, GF)
Pineapple canneloni, marzipan, chilli, basil & coconut sorbet (Vg, GF)
A selection of Dorset, Somerset & Italian cheeses (for 2 people, GF)
Gelato – three scoops (please ask for flavours, GF)
A scoop of vanilla gelato with Pedro Ximenez Sherry or Cotswold Cream Liqueur (V, 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.*

