

# LA PIUMA

*/ la - pew - ma / Definition – The Plume*

## CICCHETTI. / cic – chet – tea /

*Definition - Small Italian plates designed to share & ideal to takeaway*

Order 2 to 3 dishes each to share, ideally a bit from each section of the menu. Expect to eat seasonal Italian & West-country ingredients used, with a minimum of fuss, to make our authentic, occasionally quirky, Italian home-made dishes.

**Takeaway** – Wed-Sat 5-8pm, Sat-Sun 12-2pm

Phone lines open 1 hr before, See website for our Sunday lunch menu

## STUZZICARE. / stut - tsi - ka - re /

*Definition – to tease, to stimulate, to whet, to tantalise the appetite*

Antipasti olives & rosemary almonds (Vg, GF)	2.5
Arancini – beetroot & gorgonzola (V) / ragu & parmesan	3.5
Home-made focaccia with olive oil & balsamic vinegar (Vg)	2.5
A selection of Dorset & Italian charcuterie (GF)	7
A selection of Dorset, Somerset & Italian cheeses (V, GF)	7
Bruschetta with tomatoes (Vg, GFO)	3.5
– with anchovies	4

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## PRIMI PIATTI. / pre - me - pee - at - teh /

*Definition - a course of a meal, often pasta, follows antipasti*

Wild mushroom & pecorino risotto with mascarpone (V, GF, VgO)	6
Gnocchi alla Napolitana – tomato, garlic, capers & anchovies (VO)	6.5
Meatballs with pomodoro sauce & parmigiano (GF)	5.5
– with spaghetti	7
Maltagliati with kale, burrata & chilli oil (V)	4.5

All our bread, dough & pasta is made freshly in house

## MARE E MONTI. / mar - e - mon - tee /

*Definition - the sea & mountains, fish & meat*

Sea bass, Ligurian style carrots ‘escabecio’, saffron & basil (GF)	8.5
Braised Lamb shoulder, black truffle & parmesan polenta, roasted shallots	9
Free-range chicken, aubergine, tomato capponata & almond dressing (GF)	9
Feather steak with cannellini beans & salsa verde (GF)	10

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V – Veggie, Vg – Vegan, GF – Gluten-free, GFO – GF option, VgO – Vegan option

A discretionary 10% service charge is added to tables of 8 or more.

This will be split between the people who served you today.

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## PIZZETTE. / pea - zet - te /

*Definition - baby pizzas (6 inches)*

Margherita – tomato, mozzarella & basil (V)	4
Quattro Formaggi – Blue Vinny, mozzarella, brie & taleggio (V)	5
Diavola – tomato, mozzarella, Dorset Nduja sausage & chilli	5
Autunno – Figs, gorgonzola, prosciutto crudo & rocket	5
Marinara – tomato flatbread, garlic & oregano (Vg)	3.5

## DELLA TERRA. / del - la - ter - ra /

*Definition - from the earth or from the garden*

Fried new potatoes with rosemary & sea salt (Vg, GF) *	2.5
Raw cauliflower salad, pesto, parmigiano & walnuts (V, GF)	4.5
Raddichio, pink grapefruit, olive dressing, garden herbs (Vg, GF)	4.5
Truffled celeriac & apple salad with flaked almonds & mint (Vg, GF)	4.5

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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 don't have a separate dedicated fryer for gluten-free / vegan dishes.

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## DOLCE. / dol - che /

*Definition - sweet, luscious, smooth dessert*

Tiramisu – with Tia Maria (V)	for two - 6
Mascarpone pannacotta with Autumn fruits (GF)	3.5
Gelato – fresh from Ecco Gelato	500ml tubs - 8
- vanilla, chocolate, salted butter caramel, lemon sorbet	

## APERITIVO / ah - pair - e - tea - vo /

*Definition – a drink, normally alcoholic, to stimulate the appetite*

Please go to our website for our full takeaway list of wines, beers & ciders on tap & soft drinks. As well as our favourite cocktail recipes to try at home.

## GASTRONOMIA. / gas - trow - no - me - ah /

*Definition – Delicatessen*

Pizza pack – make your own pizza at home	per pizza – 3.5
<i>Stretch out the fresh dough, add the sauce, sprinkle the mozzarella, add your toppings</i>	
Bake at home focaccia	1.5
Home-made lasagna – frozen on delivery	5.5
Dried farfalle – ‘butterfly’ or ‘bow-tie’ pasta (250g)	3
Classic Italian sauces (300g)	
Ragu – tomato, beef, pork & onion	2
Arrabiata – ‘angry’ - garlic chili & tomato	1
Pomodoro – tomato	1
Besciamella – cheese	1.5

