

LA PIUMA

/ la - pew - ma / Definition – The Plume

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

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

Passionfruit Bellini – Prosecco, passionfruit purée	6
Rhubarb Negroni – Campari, Martini Rosso & rhubarb	8
Pink Martini – Pink grapefruit Malfy gin, Martini & pink grapefruit	7.5
The Godfather – Cotswold whiskey & ‘Vineyards’ amaretto	8
Bombardino – Advocaat, brandy, coffee, cinnamon & whipped cream	7
Garibaldi – Campari & orange juice	5.5
NOgroni – Seedlip Spice 94, Crodino & Palermo Rosso 0% abv	6

STUZZICARE / stut - tsi - ka - re /

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

Antipasti olives & rosemary almonds (V, GF)	4.5
Arancini – braised beef shin & arrabbiata	4.5
– beetroot & gorgonzola (V)	4.5
Home-made focaccia with olive oil & balsamic vinegar (V)	3.5
– with Parma ham	5
Marinara – tomato flat bread, garlic & oregano (V)	4
Home-made venison carpaccio, parmesan & rocket (GF)	8
A selection of Dorset & Italian charcuterie (GF)	8.5
A selection of Dorset, Somerset & Italian cheeses (V, GF)	9
Bruschetta with tomatoes (V)	4.5
– with anchovies	5.5

ITALIAN SMALL PLATES

Sharing two to three plates per person,
combining the best Italian & West Country ingredients
with no formalities or courses
& over fifty Italian wines by the glass.

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

Definition – a course of a meal, often pasta, following antipasto

Squid ink risotto with cockle popcorn	8.5
Venison ragu with black olive & pappardelle	9
Malfatti dumplings with Napolitana sauce & oregano (V)	7.5
– with crispy Parma ham	9
Kale spaghetti with green olives, burrata & kale (V)	8
Gnocchi with porcini mushrooms, pancetta & cream	8

All pasta is fresh & home-made

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

Definition – sea & mountains, fish & meat

Fritto Misto – deep fried prawns, calamari, whitebait & lemon mayo	9
Sea bream fillet with cannellini bean stew (GF)	10
Braised Dorset lamb shoulder with truffled polenta (GF)	10.5
Meatballs with pomodoro sauce & parmigiano (GF)	7
– with spaghetti	9
Feather steak with crushed new potatoes & gremolata (GF)	12.5
Chicken saltimbocca & risotto Milanese (GF)	9.5

PIZZETTE / pea - zet - te /

Definition – baby pizzas (six inches)

Margherita – tomato, mozzarella & basil (V)	5
Quattro Formaggi – Blue Vinny, mozzarella, brie & taleggio (V)	6.5
Mortadella – tomato, mortadella, ricotta & fennel pollen	7
Vegetariana – mozzarella, zucchini & balsamic vinegar (V)	6
Diavola – tomato, mozzarella, Dorset Nduja sausage & chilli	7

DELLA TERRA / del - la - ter - ra /

Definition – from the earth, from the garden

Fried new potatoes with rosemary & sea salt (V, GF)	3.5
Warm chick pea, feta, carrot & tarragon salad (V, GF)	6
Raw cauliflower salad, pesto, parmesan & walnuts (V, GF)	4.5
Celeriac cannelloni with apples & almonds (V, GF)	6
Mixed chicory, dill & blood orange salad (V, GF)	5

DOLCE / dol - che /

Definition – sweet, luscious, smooth, dessert

Tiramisu – with Tia Maria	5.5
Mascarpone pannacotta with grenadine poached rhubarb (GF)	5
Baked ricotta cheesecake with apple compote	6
Mocha tart with mascarpone – chocolate & coffee	5
Gelato – ask for flavours (GF)	1 scoop - 2.2, 3 scoops - 5.5
Affogato – vanilla ice-cream ‘drowned’ in espresso (GF)	3.5
Caffe Corretto – espresso & grappa or sambucca	5.5
Espresso Martini – espresso, Kahlua & Black Cow vodka	8
Italian liqueur coffee – with Amaretto	6

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V – Vegetarian. GF – Gluten free.
Please ask for other dietary requirements.

A discretionary 10% service charge will be added to tables of 10 or more.