

## ‘Medio’

£27 pp (plus £7 pp for dessert)

More dishes, more variety, more indulgence, more value for money.

Available for tables of 7 or more, throughout the week.

### STUZZICARE – *to tease, to whet the appetite*

Chargrilled nectarine bruschetta, ricotta, honey & mint (V, GFO)

Charentais melon & San Daniele ham (GF)

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

Home-made meatballs & spaghetti, pomodoro sauce & Parmigiano

### PIZZETTE – *baby pizzas*

Romesco - romesco sauce, roasted peppers, almonds & artichokes (Vg)

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

Chicken thighs cacciatore – chickpeas, tomatoes, peppers & pancetta (GF)

Cornish sardines “Beccaficio” with raisins, pine kernels & herbs

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

Italian spiced Ratté crispy fried new potatoes (Vg, GF)

Caprese – mozzarella, heritage tomatoes & basil (V, GF)

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

\* Choose on the day

Ricciarelli – almond biscotti with whipped mascarpone & Amarena cherries (V, GF)

‘Frutti estivi’ mess – raspberry sorbet, raspberries, strawberries & meringue (Vg, GF)

Classic Tiramisu – with dark chocolate (V)

Sweet pickled apricots 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 – ask for flavours (V, VgO, GF) 1 scp - 2.5, 3 scps – 7

Dark chocolate truffles with candied Sorrento oranges (V, GF) 2 for 3, 3 for 4

Your party 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.

