



CICCHETTI. *Italian Small Plates*

Our menu is entirely 'Italian Small Plates', designed to share, & using the best Italian & local ingredients, with a minimum of fuss, to make our authentic, occasionally quirky, Italian home-made dishes.

Order around 2 to 3 dishes per person to share, ideally a bit from each section. Feel free to order a little at a time but, similar to tapas, the dishes will arrive gradually as they are ready. For tables of 5 or more, please order at least 2 portions of each dish you choose so that it can be shared & a maximum of 10 different dishes.

Do you have any allergies or dietary requirements? Please let us know, we may have a few more options or be able to 'tweak' some dishes. Please ask for our dedicated vegan menu.

MENU. *January 2026*

Please also see our daily specials

STUZZICARE. *to tease, stimulate, whet, tantalise*

Warm spiced pumpkin & cranberry caponata with mint & toasted focaccia (Vg, GFO)	8
Focaccia – two styles made each day, olive oil & balsamic vinegar (Vg) / add San Daniele ham	5 / +1.5
Coccoli 'Cuddles' – fried dough with stracchino & prosciutto	8.5
Red wine pickled pears with gorgonzola (V, GF)	7.5
Nocellara olives & rosemary almonds (Vg, GF)	6.5
Charcuterie – San Daniele ham, Coppa & Milano Salame (GF)	12.5
Beetroot & gorgonzola arancini (V)	8
Winter carmone tomatoes, Brixham brown crab aioli with capers & dill pangrattato	9

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

Contandinos tagliatelle with field mushroom, root vegetables & thyme (Vg)	9
Chianti braised Dorset venison & taggiasche olives ragu with parsnip gnocchi	12
Seafood ragu & spaghetti with Devon crab & cuttlefish, Cornish mussels & hake	11
Jerusalem artichoke risotto with hazelnuts, artichoke crisps & skins (V*, VgO, GF)	9.5

All our bread, pizza dough & pasta is made daily in house.

PIZZETTE. *baby pizzas (6 inches)*

Margherita – classic tomato, mozzarella & basil (V)	8
Terra – celeriac puree, portobello mushrooms, truffle oil, parsley, sage(Vg)/add San Daniele ham	8.5 / +1.5
Diavola – tomato, mozzarella & Dorset Nduja sausage	8.5
Capricciosa – tomato, mozzarella, prosciutto, mushrooms, artichokes, olives	9.5

MARE E MONTI. *sea & mountains, fish & meat*

Balsamic braised Dorset lamb shoulder with truffled polenta & rosemary roasted shallots (GF)	16
Free-range chicken thighs with spelt, kale, marsala, dates & pine kernels	17
Nduja & honey grilled pork belly with rosemary & bramley apple ketchup (GF)	16
Pan-fried sea bream fillets with a salad of Winter greens & a mulled beetroot dressing (GF)	17

DELLA TERRA. *from the earth or garden*

Deep-fried new potatoes, sea salt, truffle oil & parmesan (V*, GF, VgO)	7.5
Grilled tenderstem broccoli with chili & garlic (Vg, GF)	8.5
Raw cauliflower salad, pesto, parmesan & toasted walnuts (V*, GF)	8.5
Cannelini bean favata with roasted Mediterranean vegetables (Vg, GF)	8.5
Radicchio, garden herbs & blood orange salad with a black olive dressing (Vg, GF)	8



DOLCE. *sweet, luscious, smooth, dessert*

Please see our specials' board for today's selection of cakes, ice-creams & sorbets

Chocolate cremeux with amaretti biscuit, Sicilian candied orange, Amarena cherries (V, GFO)	8.5
<i>Recioto della Valpolicella - Nicolis, Veneto (75ml, Vg) - 8</i>	
Baked Westcombe ricotta cheesecake, Amalfi lemon & lemon marmalata (V, GF)	8.5
<i>'Cascinetta' Moscato d'Asti, Vietti, Piedmont (75ml, Vg) - 5</i>	
Classic Tiramisu – with dark chocolate (V)	8.5
<i>Vinsanto del Chianti Rufina, Fattoria di Basciano, Tuscany (75ml, Vg) - 7</i>	
Red wine pickled pears with gorgonzola (V, GF)	7.5
add rosemary & sea salt reganas crackers (V*)	+1
<i>10 yr Tawny Port, Quinta do Vallado, Douro, Portugal (75ml, V) - 5</i>	
Affogato – a scoop of vanilla gelato 'drowned' in espresso (V, GF)	5.5
Affogato Adulti – add: Amaretto / Frangelico / Sambucca / Amaro / Pedro Ximenez (V, GF)	+4
Chocolate & Amarena cherry truffles (V, GF)	2 truffles - 3

CAFFE & TE. *Coffees & Teas*

Reads Coffee – Espresso / Dbl Espresso / Americano / Latte / Cappuccino / Flat White	2.3 - 3.8
Liqueur Coffee – Amaretto / Pedro Ximenez / Frangelico / Sambucca / Amaro	7.5
Dorset Teas - Breakfast / Wild about Mint / Pure Green / Green Tea & Lemon / Earl Grey Strawberries & Cream / Cool Camomile / Ginger & Sunshine Lemon / Foraged Fruits	3.3

We have an extensive list of dessert / fortified wines, brandys, whiskeys & Italian digestifs.

NOTIZIE. *news, events, information, dates for the diary*

Menu del Giorno – is a meal for two available at lunchtime between Tuesday & Friday. £16 per person or £20 including a drink. Also available in the evening on Happy Wednesdays (4th Wednesday of the month).

Happy Hour – between 5 & 6pm Tuesday to Friday & all night on Happy Wednesdays (4th Wednesday of the month). 2-4-1 on selected cocktails, all real ales & BiB ciders & 25% off all carafes of wine.

Spuntini Menu – Spuntini is a snack between meals. This reduced menu, available every afternoon, contains snacks, pizzas, focaccia, cheeses, charcuterie, desserts & cakes.

Pub Quiz – 14th January – 2nd Wednesday of the month except for the holiday months - December, April, July & August. Teams up to 6, £2 per person, 7.00-9.30pm.

Happy Wednesdays – 28th January – 4th Wednesday of the month except for the holiday months - December, April, July & August. Happy hour all evening &, as well as our normal menu, the 'Menu del Giorno' meal for two (£16pp) is also available.

Wifi Password: italiansomallplates

A discretionary 10% service charge is added to all tables. This will be entirely split between the people who served you today on top of their wages.

V – Vegetarian, Vg – Vegan, VgO – Vegan Option, GF – Gluten-free, GFO – GF Option, V* - Cheese contains animal rennet.

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 do NOT have a separate dedicated fryers for specific dietary requirements. Please inform us of all your guests' exact dietary requirements before arrival.