

‘Garda’

(Available for tables of 8 or more for an indulgent meal)

£21.50pp (plus £4.00pp for dessert)

STUZZICARE – *to tease, to whet the appetite*

Home-made focaccia with olive oil & balsamic vinegar (V)
Arancini – braised beef shin & arrabbiata / beetroot & gorgonzola (V)
A selection of Dorset & Italian charcuterie (GF)

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

Gnocchi with porcini mushrooms, pancetta & cream
Kale spaghetti with green olives, burrata & kale (V)

MARE E MONTI – *the sea & the land*

Sea bream fillet with cannellini bean stew (GF)
Feather steak with crushed new potatoes & gremolata (GF)

PIZZETTE – *baby pizzas*

Quattro Formaggi – Blue Vinny, mozzarella, Somerset brie & taleggio (V)
Diavola – tomato, mozzarella, Dorset Nduja sausage & chilli

DELLA TERRA – *from the earth or garden*

Fried new potatoes with rosemary & sea salt (V, GF)
Celeriac cannelloni with apples & almonds (V, GF)
Raw cauliflower salad, pesto, parmesan & walnuts (V, GF)

DOLCE (plus £4.00pp) – *sweet, luscious, dessert*

* Choose one each at the time

Tiramisu – with Tia Maria
Baked ricotta cheesecake with apple compote
Affogato – vanilla ice-cream ‘drowned’ in espresso (GF)
A selection of Dorset, Somerset & Italian cheeses (for 2 people, GF)
Mascarpone pannacotta with grenadine poached rhubarb (GF)
Gelato – three scoops (please ask for flavours, GF)
Mocha tart with mascarpone – chocolate & coffee

You will receive a selection of all the dishes listed above to share amongst your table.
Please let us know of any dietary requirements as soon as possible and
we will make appropriate changes to your menu.

