

‘Piccolo’

Available for tables of 6 or more for a light meal. Not available on Friday & Saturday evenings.

You will receive all the dishes listed below to share amongst your table.

Let us know of any dietary requirements & we will make appropriate changes to your menu.

STUZZICARE – *to tease, to whet the appetite*

Antipasti olives & rosemary almonds (Vg, GF)

Focaccia – two styles made each day, olive oil & balsamic vinegar (Vg)

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

Sangiovese red wine risotto with radicchio & dolcelatte (V, VgO, GF)

PIZZETTE – *baby pizzas*

Margherita – classic tomato, mozzarella & basil (V)

MARE E MONTI – *the sea & the land*

Grilled fennel spiced Italian sausages with crushed cannellini beans & wild garlic (GF)

DELLA TERRA – *from the earth or garden*

Roasted garden beetroot, pears, feta, sunflower seeds & garlic dressing (V, GF)

Deep-fried new potatoes, sea salt, truffle oil & parmesan (V*, GF, VgO)

DOLCE (not included) – *sweet, luscious, dessert*

* Choose on the day

Mascarpone panna cotta with poached pears & crushed amaretti biscuits (V)	8.5
Limoncello mess – lemon sorbet, pineapple, mango, meringue (Vg, GF)	8.5
Classic Tiramisu – with dark chocolate (V)	8.5
Pickled apricots with gorgonzola (V, GF)	7.5
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 – please see specials board (V, VgO, GF)	1 scp - 2.5, 3 scps – 6
Chocolate & Amarena cherry truffles (V, GF)	2 truffles - 3

£21.50 pp (dessert not included)

