

‘Medio’

More dishes, more variety, more indulgent, better value. Available for tables of 6 or more.

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*

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

Somerset burrata with confit fennel, chili pangrattato, pine kernels & mint (V)

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

Seafood ragu & spaghetti with Devon crab & cuttlefish, Cornish mussels & hake

PIZZETTE - *baby pizzas*

Pera – mozzarella, pear & taleggio with sage & Sedgemore honey (V)

MARE E MONTI – *the sea & the land*

Trent Estate pheasant breasts with spelt, kale, marsala, dates & pine kernels

Nduja & honey grilled pork loin with rosemary & bramley apple ketchup (GF)

DELLA TERRA – *from the earth or garden*

Cannelini bean favata with roasted Mediterranean vegetables (Vg, GF)

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

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

* Choose on the day

Mascarpone pannacotta with poached pears & crushed amaretti biscuits (V)

Limoncello mess – lemon sorbet, pineapple, mango, meringue (Vg, GF)

Classic Tiramisu – with dark chocolate (V)

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 – please see specials board (V, VgO, GF) 1 scp - 2.5, 3 scps – 6

Chocolate & Amarena cherry truffles (V, GF) 2 truffles - 3

£27.50 pp (plus £7 pp for dessert)

