



## 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. *February 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 |
| Marinara – tomato flatbread, garlic, oregano & capers (Vg)                                   | 7.5      |
| Pickled apricots 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        |
| Somerset burrata with confit fennel, chili pangrattato, pine kernels & mint (V)              | 11.5     |

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

|  |     |
|--|-----|
| Crispy parmesan polenta with arrabiata sauce (V, GF)                               | 8.5 |
| 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)*

|  |            |
|--|------------|
| Pera – mozzarella, pear & taleggio with sage & Sedgemoor honey (V)                               | 8.5        |
| 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*

|   |      |
|---|------|
| Grilled feather steak with cremini & porcini mushroom sauce (GF)                            | 21   |
| Trent Estate pheasant breasts with spelt, kale, marsala, dates & pine kernels               | 16   |
| Nduja & honey grilled pork loin with rosemary & bramley apple ketchup (GF)                  | 17   |
| Pan-fried sea bream fillets with a salad of Winter greens & a mulled beetroot dressing (GF) | 18.5 |

### 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)            | 9.5 |
| Roasted garden beetroot, pears, feta, sunflower seeds & garlic dressing (V, GF) | 8.5 |



## DOLCE. *sweet, luscious, smooth, dessert*

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

|   |                |
|---|----------------|
| Mascarpone pannacotta with poached pears & crushed amaretti biscuits (V)                | 8.5            |
| 'Casinetta' Moscato d'Asti, Vietti, Piedmont (75ml, Vg) - 5                             |                |
| Pickled apricots with gorgonzola (V, GF)  | 7.5            |
| add rosemary & sea salt reganas crackers (V*)   | +1             |
| 10 yr Tawny Port, Quinta do Vallado, Douro, Portugal (75ml, V) - 5                      |                |
| Limoncello mess – lemon sorbet, pineapple, mango, meringue (Vg, GF)                     | 8.5            |
| 'Casinetta' Moscato d'Asti, Vietti, Piedmont (75ml, Vg) - 5                             |                |
| Classic Tiramisu – with dark chocolate (V)  | 8.5            |
| Vinsanto del Chianti Rufina, Fattoria di Basciano, Tuscany (75ml, Vg) - 7               |                |
| 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 & orange 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<br>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 (4<sup>th</sup> Wednesday of the month).

**Happy Hour** – between 5 & 6pm Tuesday to Friday & all night on Happy Wednesdays (4<sup>th</sup> 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 – 11<sup>th</sup> February** – 2<sup>nd</sup> 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 – 25<sup>th</sup> February** – 4<sup>th</sup> 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.