

'Primo'

£31 pp (plus £7 pp for dessert)

Most dishes, most variety, most indulgence, most value for money.

Available for tables of 7 or more throughout the week.

STUZZICARE – *to tease, to whet the appetite*

Beetroot & dolcelatte arancini (V)

Charcuterie board – San Daniele ham & Milano salami (GF)

Home-made focaccia of the day, olive oil & balsamic vinegar (Vg)

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

Celeriac risotto with pickled Piedmont cremini mushrooms (V, VgO, GF)

Exe mussels with guanciale & sun blushed tomatoes (GF)

PIZZETTE – *baby pizzas*

Capricciosa – tomato, mozzarella, prosciutto, mushrooms, artichokes, olives

MARE E MONTI – *the sea & the land*

Pan-fried sea bream with a stew of cuttlefish, chickpeas & tomatoes (GF)

Grilled Feather steak with cremini & porcini mushroom sauce (GF)

DELLA TERRA – *from the earth or garden*

Fried new potatoes, sea salt, truffle oil & parmesan (V*, GF, VgO)

Melanzane alla parmigiana – aubergine (V, VgO, GF)

Raw cauliflower salad, pesto, parmesan & toasted walnuts (V*, GF)

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

* Choose one each at the time

A selection of cakes available & a scoop of gelato – ask for selection

Limoncello mess - coconut sorbet, pineapple, mango, meringue (Vg, GF)

Tiramisu – with pistachio & dark chocolate (V)

Classic mascarpone pannacotta with blood orange compote & almonds (V, GF)

Cheeseboard - Bruton brie, gorgonzola, pecorino & mustard fruits (V*,GF) 12

Gelato & sorbet – ask for flavours (V, VgO, GF) 1 scp - 2.5, 3 scps – 6.5

A scoop of vanilla gelato with Pedro Ximenez sherry (V, GF) 6

Affogato – a scoop of vanilla gelato 'drowned' in espresso (V, GF) 5.5

Willie's Cacao Truffles - Dark (Vg) / Milk / Champagne (Vg) / White 4 for 2.5

*Your party will receive a selection of all the dishes listed above to share amongst your table.
Let us know of any dietary requirements & we will make appropriate changes to your menu.*

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.



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

A discretionary 10% service charge is added to all gatherings.

This will be entirely split between the people who served you today.