

‘Primo’

Most dishes, most variety, most indulgent, best 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, stimulate, whet, tantalise*

Puttanesca arancini – sundried tomatoes, olives, capers & mozzarella ^V

Focaccia – two styles made each day, olive oil & balsamic vinegar ^{Vg}

Chargrilled new season English asparagus with pinenut cream ^{Vg, GF}

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

Sangiovese red wine risotto with radicchio & dolcelatte ^{V VgO GF}

Garden peas, ricotta & Amalfi lemon ravioli with butter, mint & pea shoots ^V

PIZZETTE. *baby pizzas (6 inches)*

Diavola – tomato, mozzarella & Dorset Nduja sausage

MARE E MONTI. *sea & mountains, fish & meat*

Grilled feather steak with cremini & porcini mushroom sauce ^{GF}

Cioppin – Ligurian fish stew - Cornish gurnard, mussels, garlic, saffron, lemon aioli crouton ^{GFO}

DELLA TERRA. *from the earth or garden*

Deep-fried new potatoes, sea salt, truffle oil & parmesan ^{V* GF VgO}

Roasted garden beetroot, pears, feta, sunflower seeds & garlic dressing ^{V GF}

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

* Choose on the day

Mascarpone panna cotta 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 & orange truffles ^{V GF} 2 truffles – 3

£34 pp (plus £7 pp for dessert)

