

‘Maggiore’

(Available for tables of 8 or more)

£18.00pp (plus £5.00pp for dessert)

STUZZICARE – *to tease, to whet the appetite*

Home-made focaccia with olive oil & balsamic vinegar (V)
Arancini – braised beef shin & arrabbiata / beetroot & gorgonzola (V)
Home-made venison carpaccio, parmesan & rocket (GF)

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

Malfatti dumplings with Napolitana sauce & oregano (V)
Meatballs & home-made spaghetti with pomodoro sauce & parmigiano

MARE E MONTI – *the sea & the land*

Fritto Misto – deep fried prawns, calamari, whitebait & lemon mayo
Chicken saltimbocca & risotto Milanese (GF)

PIZZETTE – *baby pizzas*

Quattro Formaggi – Blue Vinny, mozzarella, Somerset brie & taleggio (V)

DELLA TERRA – *from the earth or garden*

Fried new potatoes with rosemary & sea salt (V, GF)
Raw cauliflower salad, pesto, parmesan & walnuts (V, GF)

DOLCE (plus £5.00pp) – *sweet, luscious, dessert*

* Choose one each at the time

Tiramisu – with Tia Maria
Baked ricotta cheesecake with apple compote
Affogato – vanilla ice-cream ‘drowned’ in espresso (GF)
A selection of Dorset, Somerset & Italian cheeses (for 2 people, GF)
Mascarpone pannacotta with grenadine poached rhubarb (GF)
Gelato – three scoops (please ask for flavours, GF)
Mocha tart with mascarpone – chocolate & coffee

You will receive a selection of all the dishes listed above to share amongst your table.
Please let us know of any dietary requirements as soon as possible and
we will make appropriate changes to your menu.

