

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 variety 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. *July 2026*

STUZZICARE. *to tease, stimulate, whet, tantalise*

Charentais melon & prosciutto di San Daniele GF	9
Pickled apricots with Fontina V* GF - <i>a semi-soft cheese with a nutty, buttery, earthy flavour from the Aosta Valley</i> UP COW	7.5
Pickled mixed Calabrian peppers, fennel & Tropea onions Vg GF	8.5
Focaccia – two styles made each day, olive oil & balsamic vinegar Vg / add San Daniele ham	5 / +1.5
Nocellara olives & rosemary almonds Vg GF	6.5
Charred nectarine, ricotta & mint bruschetta with wild honey V VgO GFO / add San Daniele ham GFO	10 / +1.5
Charcuterie – San Daniele ham, Coppa & Milano Salame GF	13
Beetroot & gorgonzola arancini V	8

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

Devon duck ragu malfadine with peas & mascarpone	12.5
South Coast octopus & potato salad with olives, parsley & lemon	11
Spinach campanelle with courgettes, pine nuts & mint & basil pesto Vg	10
Flowering courgette fritto, roasted Mediterranean vegetable couscous, Romano peppers Vg GFO	12
Summer garden herb risotto with Parmigiano V* VgO GF	10



Malfadine

All our bread, pizza dough & pasta is made daily in house.

PIZZETTE. *baby pizzas (6 inches)*

Margherita – classic tomato, mozzarella & basil V	8
Diavola – tomato, mozzarella & Calabrian Nduja sausage	8.5
Capricciosa – tomato, mozzarella, prosciutto, mushrooms, artichokes, olives	9.5
Romesco - romesco sauce, roasted peppers, almonds & artichokes Vg	8.5
Caprina – tomato, mozzarella, spinach, goats cheese & onion marmalade V	9



Campanelle

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

Home-made meatballs, pomodoro sauce & Parmigiano GF / add home-made spaghetti	11.5 / +3
Grilled feather steak with rocket, parmesan, pickled shallot & salsa verde GF	21.5
Chicken thighs cacciatore – chickpeas, tomatoes, peppers & pancetta GF	18
Whole Cornish megrim sole with capers, parsley & lemon GF	20

DELLA TERRA. *from the earth or garden*

Smoked paprika, oregano and garlic fried new potatoes V GF VgO	7
Add lemon & garlic aioli Vg GF / Romesco Vg GF	each: 2
Peach, fennel & mint salad with focaccia crisps Vg GFO / add San Daniele ham GFO	9 / +1.5
Caprese – burrata, basil & a variety of traditional Italian tomatoes V GF	9.5
Green salad of gems, rocket, pea shoots, basil & mint with an elderflower & lemon dressing V GF	8
Grilled Grezzina courgettes with chili & garlic Vg GF	8.5



DOLCE. *sweet, luscious, smooth, dessert*

Please see our specials' board for today's selection of cakes, ice-creams & sorbets & ask for any extra vegan desserts

Classic Tiramisu ^V	8.5
<i>Vinsanto del Chianti Rufina, Fattoria di Basciano, Tuscany ^{75ml Vg} - 7</i>	
Ricciarelli – almond biscotti with whipped mascarpone & Amarena cherries ^{V GF}	8.5
<i>Burrow Hill Ice Cider, Somerset Cider Brandy Co, Martock, Somerset ^{75ml} - 5</i>	
Limoncello mess – lemon sorbet, summer berries & meringue ^{Vg GF}	8.5
<i>'Cascinetta' Moscato d'Asti, Vietti, Piedmont ^{75ml Vg} - 4.5</i>	
Pickled apricots with Fontina ^{V GF} / add rosemary & sea salt reganas crackers ^V	7.5 / +1
<i>Fontina - a semi-soft cheese with a nutty, buttery & earthy flavour from the Aosta Valley ^{UP COW} 10 yr Tawny Port, Quinta do Vallado, Douro, Portugal ^{75ml V} - 6</i>	
Affogato – a scoop of vanilla gelato 'drowned' in espresso ^{V GF}	5.5
Affogato Adulti – add: Amaretto / Frangelico / Sambucca / Amaro / Pedro Ximenez ^{V GF}	+5
Brutti Ma Buoni – 'Ugly but Good', a biscuit of hazelnuts & meringue dipped in chocolate ^V	2.5

CAFFE & TE. *Coffees & Teas*

Reads Coffee – Espresso / DbL Espresso / Americano / Latte / Cappuccino / Flat White	2.8 - 4.5
Peach iced tea – an Italian favourite - infusion of black tea, sugar syrup, home-made peach puree	4.5
Fresh mint tea	3
Liqueur coffee – Amaretto / Pedro Ximenez / Frangelico / Sambucca / Amaro	7.5
Dorset Teas - Breakfast / Wild about Mint / Pure Green / Green Tea & Lemon / Earl Grey Strawberries & Cream / Cool Camomile / Ginger & Sunshine Lemon / Foraged Fruits	3.5

We have an extensive list of dessert / fortified wines, brandys, whiskeys & Italian digestifs.

NOTIZIE. *news, events, information, dates for the diary*

Market Sunday Lunches - Sunday 19th July - open for lunch with our 'normal' Italian Small Plates menu but, as a nod to Sunday lunch, the addition of Porchetta - 'a traditional Italian roast of rolled pork loin & pork belly stuffed with a variety of herbs'.

Happy Hour – Tuesday to Friday 5-6pm – 2-4-1 on selected cocktails & all real ales, 25% off carafes of wine.

Wednesdays at The Plume – Outside of the school holidays, there is an event every Wednesday evening.

1st Wednesday, 2nd September – Event - to be decided.

2nd Wednesday, 9th September – Quiz Night - Teams up to 6, £2 per person, 7.00-9.30pm. £150 rollover!!

3rd Wednesday, 16th September – Hobbies Night – 3 tables of poker, Italian lessons, Paint & Sip – All of these will happen on the night in different spaces of the pub. Please do sign up if you are interested.

4th Wednesday, 23rd September – Happy Wednesday - Happy hour all evening &, as well as our normal menu, the 'Menu del Giorno' meal for two (£16pp) is also available.

5th Wednesday, 30th September – Music - to be decided

1st Wednesday, 7th October – Event – Autumn Taster Menu – An eight course taster menu for £50 per person with optional wines pairings.

Wifi Password: italiansmallplates

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.