

‘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, to whet the appetite*

Beetroot & gorgonzola arancini (V)

Warm spiced pumpkin & cranberry caponata with mint & toasted focaccia (Vg, GFO)

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

Jerusalem artichoke risotto with hazelnuts, artichoke crisps & skins (V*, VgO, GF)

Chianti braised Dorset venison & taggiasche olives ragu with parsnip gnocchi

PIZZETTE – *baby pizzas*

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

MARE E MONTI – *the sea & the land*

Free-range chicken thighs with spelt, kale, marsala, dates & pine kernals

Pan-fried sea bream fillets with a salad of Winter greens, mulled beetroot dressing (GF)

DELLA TERRA – *from the earth or garden*

Deep-fried new potatoes, sea salt, truffle oil & parmesan (V*, GF, VgO)

Cannelini bean favata with roasted Mediterranean vegetables (Vg, GF)

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

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

* Choose on the day

Baked Westcombe ricotta cheesecake, Amalfi lemon & lemon marmalata (V, GF)

Chocolate cremeux, amaretti biscuit, candied orange, Amarena cherries (V, GF)

Classic Tiramisu – with dark chocolate (V)

Red wine pickled pears 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 & Amarena cherry truffles (V, GF) 2 truffles - 3

£33.50 pp (plus £7 pp for dessert)

