

Menu Del Giorno. Meal for Two. 15th October

Tables up to 6, Tuesday to Friday lunchtimes, 12pm to 2pm

APERITIVO. *drinks to whet the appetite* - plus £4 each

Glass of prosecco, house red, white or rose

A pint of any lager, cider, ale, Guinness, non-alcoholic IPA

Sicilian Sunrise – orange juice, lemonade, Grenadine, slice of orange

STUZZICARE. *to tease, to whet the appetite* - Choose one between two:

Pumpkin caponata, mint, toasted focaccia (Vg, GFO)

Focaccia – two styles made each day, olive oil & balsamic vinegar (Vg)

PRIMI PIATTI. *course of a meal, often pasta* - Choose one between two:

Late Summer herb risotto with Parmigiano (V*, VgO, GF)

Fritto di funghi, roasted garlic & tarragon aioli (Vg, GF)

MARE E MONTI. *meat & fish* - Choose one between two:

River Fowey mussels arrabiata – spicy tomato, chili & oregano (GF)

Home-made meatballs, pomodoro sauce & Parmigiano (GF)

DELLA TERRA. *from the earth or garden* - Choose one between two:

Smoked paprika, oregano and garlic fried new potatoes (V, VgO, GF)

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

Beetroot, apricot, ewes curd, hazelnuts, pomegranate molasses (V, VgO, GF)

DOLCE. *sweet, luscious, dessert* - plus £6.5 each

‘Frutti di bosco’ mess – fruits of the forest sorbet, apple, pears,
blackberries & meringue (Vg, GF)

Almond frangipane with plum marmelata & berry granola (V)

£16 pp (or £20 pp with a drink)

£32 for two people – four dishes shared between two

