

‘Piccolo’

Available for tables of 6 or more for a light meal. Not available on Friday & Saturday evenings.

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*

Charentais melon & prosciutto di San Daniele ^{GF}

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

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

Spinach fiori with courgettes, pine nuts & mint & basil pesto ^{Vg}

PIZZETTE. *baby pizzas (6 inches)*

Diavola – tomato, mozzarella & Dorset Nduja sausage



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

Home-made meatballs & spaghetti, pomodoro sauce & Parmigiano

DELLA TERRA. *from the earth or garden*

Beetroot carpaccio, apricot, ewes curd, pistachio, pomegranate molasses ^{V VgO GF}

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

DOLCE. (not included) *sweet, luscious, smooth, dessert*

* Choose on the day

Mascarpone panna cotta with Amarena cherries & white chocolate shards ^V	8.5
Limoncello mess – lemon sorbet, pineapple, mango, meringue ^{Vg GF}	8.5
Classic Tiramisu – with dark chocolate ^V	8.5
Pickled apricots with gorgonzola ^{V GF}	7.5
Affogato – a scoop of vanilla gelato ‘drowned’ in espresso ^{V GF}	5.5
add: Pedro Ximenez / Amaretto / Frangelico / Sambucca / Amaro ^{V GF}	+5
Gelato & sorbet – please see specials board ^{V VgO GF}	1 scp: 2.5, 3 scps: 6
Chocolate & orange truffles ^{V GF}	2 truffles: 3

£22 pp (dessert not included)

