

## 'Pantheon'

(Available for tables of 8 or more)

£19 pp (plus £5 pp for dessert)

### STUZZICARE – *to tease, to whet the appetite*

Home-made focaccia with olive oil & balsamic vinegar (Vg)  
Arancini – Wild mushroom & tarragon (V) / porchetta & garlic  
A selection of Dorset & Italian charcuterie (GF)

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

Quattro Formaggi risotto with focaccia crumb & shallot (V, GFO)  
Meatballs & home-made spaghetti with pomodoro sauce & parmigiano (GFO)

### MARE E MONTI – *the sea & the land*

Fritto Misto – deep fried prawns, calamari, goujons & saffron aioli  
Roasted chicken breast with farro, marsala, pine nuts, dates & kale

### PIZZETTE – *baby pizzas*

Salsiccia – Italian sausage & fennel

### DELLA TERRA – *from the earth or garden*

Fried new potatoes with rosemary & sea salt (Vg, GF) \*  
Radicchio, herb, pink grapefruit & black olive dressing (Vg, GF)

### DOLCE (plus £5 pp) – *sweet, luscious, dessert*

\* Choose one each at the time

Tiramisu – with Tia Maria (V)  
Mascarpone pannacotta, grenadine poached rhubarb (GF)  
Torta caprese with salted caramel gelato (V, GF)  
Pineapple cannelloni, marzipan, chilli, basil & coconut sorbet (Vg, GF)  
A selection of Dorset, Somerset & Italian cheeses (for 2 people, GF)  
Gelato – three scoops (please ask for flavours, GF)  
A scoop of vanilla gelato with Pedro Ximenez Sherry or Cotswold Cream Liqueur (V, GF)  
Affogato – a scoop of vanilla gelato 'drowned' in espresso (V, GF) - £4

*You will receive a selection of all the dishes listed above to share amongst your table.  
Let us know of any dietary requirements & we will make appropriate changes to your menu.*

