



CICCHETTI. / *cic – chet – tea* / *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 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. *October 2025*

Please also see our daily specials

STUZZICARE. / *stut - tsi - ka - re* / *to tease, stimulate, whet, tantalise*

Pumpkin caponata, mint, toasted focaccia (Vg, GFO)	8
Focaccia – two styles made each day, olive oil & balsamic vinegar (Vg) / add San Daniele ham	5 / +1.5
Westcombe ricotta with grilled frigate peppers, smoked almonds & chili honey (V, GF)	8.5
Cider vinegar pickled quince with gorgonzola (V, GF)	7.5
Nocellara olives & rosemary almonds (Vg, GF)	6.5
Charcuterie – San Daniele ham, Coppa & Milano Salame (GF)	12.5
Crispy Somerset porchetta & sage bonbons with Bramley apple ketchup	9.5

PRIMI PIATTI. / *pre - me - pee - at - teh* / *a course of a meal, often pasta*

Fritto di funghi, roasted garlic & tarragon aioli (Vg, GF)	8.5
Duck ragu pappardelle with mascarpone & cavolo nero	11.5
Butternut squash & dolcelatte tart (V)	9.5
Autumn herb risotto with Parmigiano (V*, VgO, GF)	9

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

PIZZETTE. / *pea - zet - te* / *baby pizzas (6 inches)*

Margherita – classic tomato, mozzarella & basil (V)	8
Terra – celeriac puree, portobello mushrooms, truffle oil, parsley, sage (Vg) / add San Daniele ham	8.5 / +1.5
Diavola – tomato, mozzarella & Dorset Nduja sausage	8.5
Pera – mozzarella, pear & taleggio with sage & Sedgemore honey (V)	9
Marinara – tomato flatbread, garlic, oregano & capers (Vg)	7.5

MARE E MONTI. / *mar - e - mon - tee* / *sea & mountains, fish & meat*

Grilled feather steak with salsa verde, croutons & heritage tomatoes (GFO)	19
Balsamic braised Somerset lamb shoulder with spelt, gems, feta & mint	16
Home-made meatballs, pomodoro sauce & Parmigiano (GF) / add spaghetti	10.5 / +3
River Fowey mussels arrabiata – spicy tomato, chili & oregano (GF)	10.5

DELLA TERRA. / *del - la - ter - ra* / *from the earth or garden*

Smoked paprika, oregano & garlic fried new potatoes (V, VgO, GF)	7.5
Chickpeas cacciatore with peppers, tomatoes & thyme (Vg, GF)	8.5
Raw cauliflower salad, pesto, parmesan & toasted walnuts (V*, GF)	8.5
Beetroot carpaccio, apricot, ewes curd, pistachio, pomegranate molasses (V, VgO, GF)	8.5
Grilled tenderstem broccoli with chili & garlic (Vg, GF)	8.5



DOLCE. / *dol - che / sweet, luscious, smooth, dessert from*

A selection of cakes available – please see specials board	1.5 – 4
add a scoop of gelato or sorbeto	+2.5
Almond frangipane with plum marmelata & berry granola (V)	8.5
<i>Burrow Hill Ice Cider, Somerset Cider Brandy Co, Martock, Somerset (75ml) 4.5</i>	
‘Frutti di bosco’ mess – fruits of the forest sorbet, apple, pears, blackberries & meringue (Vg, GF)	8.5
<i>Recioto della Valpolicella - Nicolis, Veneto (75ml, Vg) - 8</i>	
Classic Tiramisu – with dark chocolate (V)	8.5
<i>Vinsanto del Chianti Rufina, Fattoria di Basciano, Tuscany (75ml, Vg) - 7</i>	
Cider vinegar pickled quince with gorgonzola (V, GF)	7.5
add rosemary & sea salt reganas crackers (V*)	+1
<i>10 yr Tawny Port, Quinta do Vallado, Douro, Portugal (75ml, V) - 5</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)	+4
Gelato & sorbet – please see specials board (V, VgO, GF)	1 scp - 2.5, 3 scps – 7
Chocolate & Amarena cherry truffles (V, GF)	2 for 3, 3 for 4

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

CAFFE & TE. / *Coffees & Teas*

Reads Coffee – Espresso / DbL Espresso / Americano / Latte / Cappuccino / Flat White	2.3 - 3.8
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	3.3

NOTIZIE. / *Nob - titz - zee - ah / news, events, information, dates for the diary*

Closed for a week – Sunday 27th October to Monday 3rd November – we will re-open on Tuesday 4th November.

Menu del Giorno – is a meal for two available at lunchtime between Tuesday & Friday. £16 per person or £20 including a drink. Also available in the evening on Happy Wednesdays (4th Wednesday of the month).

Happy Hour – between 5 & 6pm Tuesday to Friday & all night on Happy Wednesdays (4th Wednesday of the month). 2-4-1 on selected cocktails, all real ales & BiB ciders & 25% off all carafes of wine.

Spuntini Menu – Spuntini is a snack between meals. This reduced menu, available every afternoon, contains snacks, pizzas, focaccia, cheeses, charcuterie, desserts & cakes.

Pub Quiz – 8th October – 2nd Wednesday of the month. Teams up to 6, £2 per person, 7.00-9.30pm. Over £350 rollover!!

Happy Wednesdays – 22nd October – 4th Wednesday of the month. Happy hour all evening &, as well as our normal menu, the ‘Menu del Giorno’ meal for two (£16pp) is also available.

Market Sundays Lunches – 19th October – 3rd Sunday of the month. Open for lunch, come & try our Porchetta - ‘a traditional Italian roast of rolled pork loin & pork belly stuffed with a variety of herbs’

Wifi Password: Quiz 2nd Wednesday

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.