

‘Coppi’

(Available for tables of 8 or more)

£23 pp (plus £5 pp for dessert)

STUZZICARE – *to tease, to whet the appetite*

Home-made focaccia with olive oil & balsamic vinegar (Vg)
Arancini – beetroot & gorgonzola (V) / ragu & parmesan
A selection of Dorset & Italian charcuterie (GF)

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

Ricotta & lemon tortellini with mint pesto, pine nuts & spinach
Summer herb & pecorino risotto (V, GF, VgO)

MARE E MONTI – *the sea & the land*

Pan-fried bream, braised chicory, pistachio, pink grapefruit, rocket (GF)
Feather steak with cannellini beans, tomato & salsa verde (GF)

PIZZETTE – *baby pizzas*

Diavola – tomato, mozzarella, Dorset Nduja sausage & chilli
Pizza Fritta – fried pizza with tomato, mozzarella & mushrooms (V)

DELLA TERRA – *from the earth or garden*

Fried new potatoes with rosemary & sea salt (Vg, GF) *
Tenderstem broccoli with chili, garlic & toasted flaked almonds (Vg, GF)
Peach, fennel & mint salad with focaccia crisps (Vg)

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

* Choose one each at the time

Tiramisu – with Tia Maria (V)
Mascarpone pannacotta with fruits of the forest marmelata (GF)
Frangipane, cherries & fennel pollen meringue (V, GF)
Lemoncello & strawberry mess, coconut sorbet & aquafaba meringues (Vg, GF)
A selection of Dorset, Somerset & Italian cheeses (for 2 people, GF)
Gelato – three scoops (please ask for flavours, 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.*

