

‘Medio’

More dishes, more variety, more indulgent, better value. Available for tables of 6 or more.

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, to whet the appetite*

Beetroot & gorgonzola arancini (V)

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

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

Chianti braised Dorset venison & taggiasche olives ragu with parsnip gnocchi

PIZZETTE – *baby pizzas*

Natale – tomato, mozzarella, smoked pancetta & brussels’ sprouts

MARE E MONTI – *the sea & the land*

Free-range chicken thighs, crispy artichokes, kale & cranberries (GF)

Pan-fried sea bream fillets, cime di rapa & romesco sauce (GF)

DELLA TERRA – *from the earth or garden*

Deep-fried new potatoes, sea salt, truffle oil & parmesan (V*, GF, VgO)

Roasted pumpkin wrapped in San Daniele ham, melted taleggio & sage (GF)

DOLCE (plus £7 pp) – *sweet, luscious, dessert*

* Choose on the day

Warm traditional panettone with brandy zabaglione crema (V, VgO)

Dark chocolate semifreddo, honeycombe & pistachio (V, VgO, GF)

Classic Tiramisu – with dark chocolate (V)

Red wine pickled pears with gorgonzola (V, GF)

Affogato – a scoop of vanilla gelato ‘drowned’ in espresso (V, GF) 5.5

add: Pedro Ximenez / Amaretto / Frangelico / Sambucca / Amaro (V, GF) +4

Gelato & sorbet – please see specials board (V, VgO, GF) 1 scp - 2.5, 3 scps – 6

White chocolate & Amarena cherry truffles (V, GF) 2 truffles - 3

£28 pp (plus £7 pp for dessert)

