

'Primo'

Most dishes, most variety, most indulgent, best 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, stimulate, whet, tantalise*

Black figs, ricotta & mint bruschetta with wild honey ^{V VgO GFO}

Beetroot & gorgonzola arancini ^V



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

Devon duck ragu with tomato radiatori, mascarpone & swiss chard

Deep-fried tenderstem broccoli with romesco sauce & grated Parmigiano Reggiano ^{V VgO GF}

PIZZETTE. *baby pizzas (6 inches)*

La Prugna – tomato, mozzarella, Victoria plum, gorgonzola & San Daniele ham

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

Grilled feather steak with rocket, Parmigiano Reggiano, pickled shallot & salsa verde ^{GF}

Fillet of sea bream, roasted fennel & a lemon & garlic aioli ^{GF}

DELLA TERRA. *from the earth or garden*

Smoked paprika, oregano and garlic fried new potatoes with a lemon & garlic aioli ^{Vg GF}

Grilled Grezzina courgettes with chili & garlic ^{Vg GF}

Panzanella - Sicilian tomatoes, focaccia croutons, tropea onions & basil ^{Vg GFO}

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

* Choose on the day

Ricciarelli – almond biscotti with whipped mascarpone & Amarena cherries ^{V GF}

Summer berries & limoncello mess – lemon sorbet, summer berries & meringue ^{Vg GF}

Classic Tiramisu ^V

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

Amarena cherry & chocolate truffles ^{V GF} 2 truffles: 3

£34.50 pp (plus £7 pp for dessert)

