

LA PIUMA

/ la - pew - ma / Definition – The Plume

Sunday Lunch Takeaway

STUZZICARE *- to tease, to whet the appetite*

A platter of antipasti:

per person - 5

A selection of Dorset, Somerset & Italian cheeses (V, GF)

A selection of Dorset & Italian charcuterie (GF)

Antipasti olives & rosemary almonds (Vg, GF)

Arancini – beetroot & gorgonzola (V) / ragu & parmesan

Home-made focaccia with olive oil & balsamic vinegar (Vg)

SECONDI *- a more substantial dish of a meal*

per person - 12.5

Home-made Porchetta - with apple sauce, rosemary gravy, crushed carrots & swede, cauliflower cheese, seasonal greens, roasted new potatoes with rosemary & sea salt(GF)

'a traditional Italian roast of rolled pork loin & pork belly stuffed with a variety of herbs'

DOLCE *- sweet, luscious, dessert*

Tiramisu – with Tia Maria (V)

for two - 6

Mascarpone pannacotta with Autumn fruits (GF)

3.5

Gelato – fresh from Ecco Gelato

500ml tubs - 8

- vanilla, chocolate, salted butter caramel, lemon sorbet

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- To guarantee your roast, pre-order & pay by credit card over the phone (01935 389709) by 8pm on Friday. We will cook a few extras so do give us a try over the weekend.
 - Specify a time between 12 & 2pm that you would like to pick it up.
 - Unfold tin foil & put the joint on an oven tray on top shelf of the oven at 200 C for 20 mins.
 - Start eating your stuzzicare, chat, light the fire, practice your cocktail making, uncork wine, play the piano, get out Hungry Hippos or Twister - DON'T FORGET THE PORCHETTA
 - after 10 mins remove lid of the potatoes & vegetables & put on lower shelf.
 - Gently heat the gravy in a pan.
 - Serve, eat, don't wash-up, sleep in armchair.