

LA PIUMA

/ la - pew - ma / Definition – The Plume

APERITIVO / ah - pair - e - tea - vo /

Definition – a drink, normally alcoholic to stimulate the appetite

Pear Bellini – Prosecco, pear purée	6
Aperol Spritz – Prosecco, Aperol & soda	6.5
‘Vespa’ Martini – Malfy gin, Black Cow vodka, Martini & lemon	8
The Godfather – Scotch whiskey & amaretto	7.5
Sloe Bramble – Plymouth Sloe Gin, crème de mûre & blackberries	7
Americano – Campari, Martini Rosso & soda	6.5
Virgin Bramble – blackberries, juniper, rosemary, Sicilian lemonade	4

STUZZICARE / stut - tsi - ka - re /

Definition – to tease, to stimulate, to whet the appetite

Antipasti olives & rosemary almonds (V, GF)	4.5
Marinated artichokes & sun-dried tomatoes (V, GF)	3.5
Arancini – porchetta & rosemary	4.5
– beetroot & gorgonzola (V)	4.5
Home-made focaccia with olive oil & balsamic vinegar (V)	3.5
– with Parma Ham	5
Marinara – tomato flat bread, garlic & oregano (V)	4
A selection of Dorset & Italian charcuterie (GF)	8.5
A selection of Dorset, Somerset & Italian cheeses (V, GF)	9
Bruschetta with tomatoes (V)	4.5
– with anchovies	5.5

ITALIAN SMALL PLATES

Sharing two to three plates per person,
combining the best Italian & West Country ingredients
with no formalities or courses
& over fifty Italian wines by the glass.

PRIMI PIATTI / pre - me - pee - at - teh /

Definition – a course of a meal, often pasta, following antipasto

Spaghetti alle vongole – clams, spaghetti, parsley & garlic	8.5
Braised beef shin mezzaluna with arrabbiata sauce	8.5
Pappardelle with gorgonzola, pears, walnuts & rocket (V)	8
Autumn herb & pecorino risotto (V, GF)	7
– with Parma Ham (GF)	8.5
Gnocchi with porcini mushrooms, pancetta & cream	7.5

All pasta is fresh & home-made

MARE E MONTI / mar - e - mon - tee /

Definition – sea & mountains, fish & meat

Fritto Misto – deep fried prawns, calamari, whitebait & salsa rosa	9
Sea bass fillet with fennel & orange (GF)	10.5
Braised Dorset lamb shoulder with truffled polenta (GF)	10.5
Meatballs with pomodoro sauce & parmigiano (GF)	7
– with spaghetti	9
Feather steak with cannellini beans & salsa verde (GF)	12.5
Free range chicken, chickpea, red pepper, pine nuts & basil (GF)	9.5



PIZZETTE / pea - zet - te /

Definition – baby pizza (six inches)

Margherita – tomato, mozzarella & basil (V)	5
Bianca – ricotta, mascarpone, parmesan & truffle paste (V)	6.5
Napolitana – tomato, anchovy, capers, olive, oregano & mozzarella	7
Caprina – spinach, goats' cheese & red onion marmalade (V)	6.5
Diavola – tomato, mozzarella, Dorset Nduja sausage & chilli	7

DELLA TERRA / del - la - ter - ra /

Definition – from the earth, from the garden

Fried new potatoes with rosemary & sea salt (V, GF)	3.5
Melanzane alla parmigiana – aubergine (V, GF)	5
Raw cauliflower salad, pesto, parmesan & walnuts (V, GF)	4.5
Pink grapefruit, buffalo mozzarella & radicchio (V, GF)	6
Black figs, rocket & gorgonzola salad (V, GF)	5.5
– with Parma Ham (GF)	7

DOLCE / dol - che /

Definition – sweet, luscious, smooth, dessert

Tiramisu – with Tia Maria	5.5
Mascarpone pannacotta with blackberry marmelata (GF)	5
Lemon polenta cake with pistachio crumb & clementine gelato (GF)	5.5
Mocha tart with panna – chocolate & coffee	5
Gelato – ask for flavours (GF)	1 scoop - 2.2, 3 scoops - 5.5
Affogato – vanilla ice-cream ‘drowned’ in espresso (GF)	3.5
Caffe Shakerato – ice coffee	2.5
Reads coffees	1.5 - 3
Espresso Martini – espresso, Kahlua & Black Cow vodka	8
Italian liqueur coffee – with Amaretto	6