

## '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*

Saffron, lemon & ricotta arancini <sup>V</sup>

Charred nectarine, ricotta & mint bruschetta with wild honey <sup>V VgO GFO</sup>

Burrata with green leaves, pea shoots & an elderflower & lemon dressing <sup>V GF</sup>

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

Flowering courgette fritto, Mediterranean vegetable couscous, Romano peppers <sup>Vg GFO</sup>

Devon duck ragu malfadine with peas & mascarpone



### PIZZETTE. *baby pizzas (6 inches)*

Caprina – tomato, mozzarella, spinach, goats cheese & onion marmalade <sup>V</sup>

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

Grilled feather steak with rocket, parmesan, pickled shallot & salsa verde <sup>GF</sup>

Whole Cornish megrim sole with capers, parsley & lemon <sup>GF</sup>

### DELLA TERRA. *from the earth or garden*

Deep-fried new potatoes, sea salt, truffle oil & parmesan <sup>V\* GF VgO</sup>

Raw cauliflower salad, pesto, parmesan & toasted walnuts <sup>V\* GF</sup>

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

\* Choose on the day

Ricciarelli – almond biscotti with whipped mascarpone & Amarena cherries <sup>V GF</sup>

Limoncello mess – lemon sorbet, pineapple, mango, meringue <sup>Vg GF</sup>

Classic Tiramisu <sup>V</sup>

Pickled apricots with Fontina <sup>V GF</sup>

Affogato – a scoop of vanilla gelato 'drowned' in espresso <sup>V GF</sup> 5.5

add: Pedro Ximenez / Amaretto / Frangelico / Sambucca / Amaro <sup>V GF</sup> +5

Gelato & sorbet – please see specials board <sup>V VgO GF</sup> 1 scp: 2.5, 3 scps: 6

Chocolate & orange truffles <sup>V GF</sup> 2 truffles: 3

**£34 pp** (plus £7 pp for dessert)

