

'Primo'

£33 pp (plus £7 pp for dessert)

Most dishes, most variety, most indulgence, most value for money.

Available for tables of 7 or more throughout the week.

STUZZICARE – *to tease, to whet the appetite*

Frigatelli peppers 'casalinga' – stuffed with rice, olives, sun-dried tomatoes, oregano (Vg, GF)

Focaccia – made each day, olive oil, balsamic vinegar (Vg) with San Daniele ham

Charcuterie – San Daniele ham, Coppa & Milano Salame (GF)

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

Farfalle pancetta e piselli – fresh peas, pancetta & Somerset cream

Flowering courgette fritto, Mediterranean vegetable couscous, Romano peppers (Vg, GFO)

PIZZETTE – *baby pizzas*

Milano – tomato, mozzarella, Milano salami, red onions & Sedgemoor honey

MARE E MONTI – *the sea & the land*

Whole Cornish megrim sole with capers, parsley & lemon (GF)

Grilled feather steak with salsa verde, croutons & heritage tomatoes (GFO)

DELLA TERRA – *from the earth or garden*

Italian spiced Ratté crispy fried new potatoes (Vg, GF)

Peach, fennel & mint salad with focaccia crisps (Vg, GFO)

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

* Choose on the day

Ricciarelli – almond biscotti with whipped mascarpone & Amarena cherries (V, GF)

'Frutti estivi' mess – raspberry sorbet, raspberries, strawberries & meringue (Vg, GF)

Classic Tiramisu – with dark chocolate (V)

Sweet pickled apricots 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 – ask for flavours (V, VgO, GF) 1 scp - 2.5, 3 scps – 7

Dark chocolate truffles with candied Sorrento oranges (V, GF) 2 for 3, 3 for 4

Your party will receive a selection of all the dishes listed above to share amongst your table.

Let us know of any dietary requirements & we will make appropriate changes to your menu.

