

‘Piccolo’

Available for tables of 6 or more for a light meal. Not available on Friday & Saturday evenings.

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, to whet the appetite*

Antipasti olives & rosemary almonds (Vg, GF)

Warm spiced pumpkin & cranberry caponata with mint & toasted focaccia (Vg, GFO)

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

Jerusalem artichoke risotto with hazelnuts, artichoke crisps & skins (V*, VgO, GF)

PIZZETTE – *baby pizzas*

Margherita – classic tomato, mozzarella & basil (V)

MARE E MONTI – *the sea & the land*

Grilled fennel spiced Italian sausages with braised cannellini beans & salsa verde (GF)

DELLA TERRA – *from the earth or garden*

Radicchio, garden herbs, clementines & black olive dressing (Vg, GF)

Pan-fried Brussels’ sprouts with pancetta & chestnuts (VgO, GF)

DOLCE (not included) – *sweet, luscious, dessert*

* Choose on the day

Warm traditional panettone with brandy zabaglione crema (V, VgO)	8.5
Dark chocolate semifreddo, honeycombe & pistachio (V, VgO, GF)	8.5
Classic Tiramisu – with dark chocolate (V)	8.5
Red wine pickled pears with gorgonzola (V, GF)	7.5
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 – please see specials board (V, VgO, GF)	1 scp - 2.5, 3 scps – 6
White chocolate & Amarena cherry truffles (V, GF)	2 truffles - 3

£22 pp (plus £7 pp for dessert)

