

‘Raphael’

(Available for tables of 8 or more)

£20.50 pp (plus £5 pp for dessert)

STUZZICARE – *to tease, to whet the appetite*

Flat-bread bruschetta with tomato, rocket & parmesan shavings (V, VgO)
Arancini – beetroot & gorgonzola (V)

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

Pan-fried potato gnocchi, seasonal mushrooms & marsala cream (V)
Meatballs with spaghetti, pomodoro sauce & Parmigiano (GF)

MARE E MONTI – *the sea & the land*

Fritto of Cornish hake with chili marmalade
Breast of free-range chicken saltimbocca & risotto Milanese (GF)

PIZZETTE – *baby pizzas*

Quattro Formaggi – tomato, mozzarella, Blue Vinny, brie & taleggio (V)

DELLA TERRA – *from the earth or garden*

Fried new potatoes with sea salt, truffle oil & parmesan (V, VgO, GF) *
Marinated yellow & candy cane beetroots with ewes curd (V, VgO, GF)

DOLCE (plus £5 pp) – *sweet, luscious, dessert*

* Choose one each at the time

Tiramisu – with Tia Maria (V)
Mascarpone pannacotta, fruits of the forest marmelata & crushed amaretti
Dark chocolate semifreddo with honeycomb & pistachio (V, GF)
Frangipane, plums & fennel pollen meringue (GF)
Apple & blackberry mess, coconut sorbet, aquafaba meringues (Vg, GF)
A selection of Dorset, Somerset & Italian cheeses (for 2 people, GF)
Gelato – three scoops (please ask for flavours, GF)
Affogato – a scoop of vanilla gelato ‘drowned’ in espresso (V, GF) - £4

*You 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.*

