

LA PIUMA

/ la - pew - ma / Definition – The Plume

CICCHETTI. / cic – chet – tea /

Definition - Small Italian Plates designed to share

Feel free to order 2 to 3 dishes each, a bit at a time or lots to share - ideally a bit from each section of the menu. Similar to tapas, the dishes will arrive when ready. Expect to see seasonal Italian & West-country ingredients used, with a minimum of fuss, to make our authentic, occasionally quirky, Italian home-made dishes. A menu to treat any dietary requirement – please let us know as we may have a few more options!

STUZZICARE. / stut - tsi - ka - re /

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

Antipasti olives & rosemary almonds (Vg, GF)	4.5
Arancini – beetroot & gorgonzola (V) / ragu & parmesan	4.5
Home-made focaccia with olive oil & balsamic vinegar (Vg)	3.5
– with Parma ham	5
A selection of Dorset & Italian charcuterie (GF)	8.5
Caprese - Heritage tomatoes, mozzarella & basil (V, GF)	6
A selection of Dorset, Somerset & Italian cheeses (V, GF)	9
Marinara – tomato flatbread, capers, garlic & oregano (Vg)	4
Bruschetta with tomatoes (Vg, GFO)	4.5
– with anchovies	5.5

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

Definition - a course of a meal, often pasta, follows antipasti

Ricotta & lemon tortellini with mint pesto, pine nuts & spinach (V)	8.5
Summer herb & pecorino risotto (V, GF, VgO)	7.5
– with Parma ham (GF)	9
Farfalle pancetta e piselli – fresh peas, pancetta & cream	8
Brixham crab spaghetti with chili, parsley & lemon	12
Gnocchi alla Sorrentina – pomodoro sauce, mozzarella & basil (V)	7.5

All our bread, dough & pasta is made freshly in house

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

Definition - the sea & mountains, fish & meat

Fritto Misto - prawns, calamari, whitebait & saffron aioli	9.5
Feather steak with cannellini beans, tomato & salsa verde (GF)	12.5
ChalkStream trout with pickled carrots, orange & fennel (GF)	8.5
Breast of free-range chicken with pepperonata & almond butter (GF)	10.5
Pan-fried bream, braised chicory, pistachio, pink grapefruit, rocket (GF)	12
Meatballs with pomodoro sauce & parmigiano (GF)	7.5
– with spaghetti	9.5

V – Veggie, Vg – Vegan, GF – Gluten-free, GFO – GF option, VgO – Vegan option

A discretionary 10% service charge is added to tables of 8 or more.

This will be split between the people who served you today.

PIZZETTE. / pea - zet - te /

Definition - baby pizzas (6 inches)

Margherita – tomato, mozzarella & basil (V)	5
Vegano – tomato, olives, artichokes & aubergine (Vg)	6
Diavola – tomato, mozzarella, Dorset Nduja sausage & chilli	6
Quattro Formaggi – tomato, mozzarella, Blue Vinny, brie & taleggio (V)	6.5
Carbonara – tomato, mozzarella, egg, prosciutto & parmesan	7
Pizza Fritta – fried pizza with tomato, mozzarella & mushrooms (V)	6

DELLA TERRA. / del - la - ter - ra /

Definition - from the earth or from the garden

Fried new potatoes with rosemary & sea salt (Vg, GF) *	3.5
Raw cauliflower salad, pesto, parmigiano & walnuts (V, GF)	5.5
Peach, fennel & mint salad with foccacia crisps (Vg)	6.5
Tenderstem broccoli with chili, garlic & toasted flaked almonds (Vg, GF)	5.5
Fresh peas, beans, sugar snaps, mint & Westcombe ricotta (V, GF)	6
Marinated red, yellow & candy beetroots & ewes curd (V, GF)	6

All 14 allergens are used in the kitchen incl nuts & whilst we cannot guarantee zero cross contamination, we will do our utmost to avoid it.

* We do not have a separate dedicated fryer for gluten-free / vegan dishes.

DOLCE. / dol - che /

Definition - sweet, luscious, smooth, dessert

Tiramisu – with Tia Maria (V)	6
Mascarpone pannacotta with fruits of the forest marmelata (GF)	5.5
Frangipane, cherries & fennel pollen meringue (V, GF)	6
Lemoncello & strawberry mess, coconut sorbet & aquafaba meringues (Vg, GF)	6
Gelato – ask for flavours (V, GF)	1 scoop - 2.2, 3 scoops – 5.5
Affogato – a scoop of vanilla gelato ‘drowned’ in espresso (V, GF)	4
Espresso Martini - coffee, Kahlua, Black Cow vodka & sugar	8
Sgroppino - lemon sorbet, prosecco & Black Cow vodka	7

NOTIZIE. / Nob - titz - zee - ah /

Definition – news, information, dates for the diary

Pub Quiz – our next quiz will be on 8th August at 6.30pm.

Sherborne Independent Market Day – we are open on 18th July for lunch from 12 – 3pm to coincide with the independent market in Sherborne.

Happy Hour – everyday between 5 & 6pm – 25% off all carafes of wines, 2 for 1 on selected cocktails & all ales

