

# LA PIUMA

/ la - pew - ma / Definition – The Plume

## APERITIVO / ah - pair - e - tea - vo /

Definition – a drink, normally alcoholic, to stimulate the appetite

Margarita Limone – tequilla, blood orange Cointreau & lemon juice	8.5
Aperol Negroni – Aperol, 7 Hills gin & Martini Rosso	8
Bourbini – Prosecco, bourbon, peach liquer & Angustura bitters	7.5
Frangipane – Disaronno amaretto, cranberry & fresh lime juice	7
Limoncello Spritz – Limoncello, prosecco & soda	7
Spice & Black (0%) – Seedlip Spice 94, apple, ginger beer & Grenadine	5

*Full cocktail & smoothie list available on table*

## STUZZICARE / stut - tsi - ka - re /

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

Antipasti olives & rosemary almonds (Vg, GF)	4.5
Arancini – wild mushroom & tarragon (V) or porchetta & garlic	4.5
Home-made focaccia with olive oil & balsamic vinegar (Vg)	3.5
– with Parma ham	5
Marinara – tomato flatbread, garlic & oregano (Vg)	4
Home made octopus carpaccio with blood orange, dill & lentils (GF)	8.5
A selection of Dorset & Italian charcuterie (GF)	8.5
A selection of Dorset, Somerset & Italian cheeses (V, GF)	9
Bruschetta with tomatoes (Vg, GFO)	4.5
– with anchovies	5.5

## ITALIAN SMALL PLATES

Sharing two to three plates per person,  
combining the best Italian & West Country ingredients  
with no formalities or courses  
& over fifty Italian wines by the glass.

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

Definition – a course of a meal, often pasta, following antipasti

Celeriac & truffle tortellini with parmesan sauce & celery leaf (V)	8
Parsley spaghetti with parsley sauce, parmesan & pine nuts (V)	7
– with Parma ham	8.5
Fregola with River Exe mussels & arrabbiata sauce	8
Gnocchi alla norma – mozzarella, aubergine, pomodoro & oregano (V)	8
Quatro Formaggi risotto with focaccia crumb & shallot (V, GFO)	8

*All pasta is fresh & home-made*

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

Definition – sea & mountains, fish & meat

Fritto Misto – deep fried prawns, calamari, whitebait & saffron aioli	9
Balsamic braised lamb shoulder, cavolo nero, leeks & almonds (GF)	11
Meatballs with pomodoro sauce & parmigiano (GF)	7
– with spaghetti (GFO)	9
Feather steak with wild garlic crushed new potatoes (GF)	12.5
Hake cooked in a timbalo di riso with Rampisham Tingler (GFO)	11
Roasted chicken breast with farro, marsala, pine nuts, dates & kale	11

## PIZZETTE / pea - zet - te /

Definition – baby pizzas (six inches)

Margherita – tomato, mozzarella & basil (V)	5
Acciuga – anchovy, garlic, olives & red onion	6
Salsiccia – Italian sausage & fennel	6.5
Caprina – spinach, goats cheese & red onion marmalade (V)	6.5
Diavola – Dorset Nduja sausage & chilli	7

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

Definition – from the earth, from the garden

Fried new potatoes with rosemary & sea salt (Vg, GF) *	3.5
Warm chickpeas, roasted carrots, tarragon & feta (V, GF)	5.5
Raw cauliflower salad, pesto, parmigiano & walnuts (V, GF)	5
Radicchio, herb, pink grapefruit & black olive dressing (Vg, GF)	5.5
Raw & cooked fennel, orange segments & herbs (Vg, GF)	6

## DOLCE / dol - che /

Definition – sweet, luscious, smooth, dessert

Tiramisu – with Tia Maria (V)	5.5
Mascarpone pannacotta, grenadine poached rhubarb (GF)	5
Torta caprese with salted caramel gelato (V, GF)	6
Pineapple cannelloni, marzipan, chilli, basil & coconut sorbet (Vg, GF)	6
Gelato – ask for flavours (V, GF)	1 scoop - 2.2, 3 scoops - 5.5
Vanilla gelato with Pedro Ximénez sherry or Cotswold cream liqueur	5
Affogato – vanilla gelato ‘drowned’ in espresso (V, GF)	4
Mocha Martini – espresso, Kahlua, Black Cow vodka & Guinness	8
Italian coffee – espresso, Disaronno amaretto & cream	6
Limoncello, Grappa, Sambucca, Galliano, Strega, amaretto, Frangelico	3-4



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

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

All 14 allergens are used in the kitchen incl nuts & whilst we cannot guarantee no cross contamination, we will do our utmost to avoid it.

Separate vegan menu available. GFO – Gluten free option on request.

\* We do NOT have a separate dedicated fryer for gluten free or vegan dishes.