

## ‘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, stimulate, whet, tantalise*

Crispy fried green olives with lemon aioli <sup>Vg</sup>

Focaccia – two styles made each day, olive oil & balsamic vinegar <sup>Vg</sup>

### **PRIMI PIATTI.** *a course of a meal, often pasta*

Sangiovese red wine risotto with radicchio & dolcelatte <sup>V VgO GF</sup>

### **PIZZETTE.** *baby pizzas (6 inches)*

Diavola – tomato, mozzarella & Dorset Nduja sausage

### **MARE E MONTI.** *sea & mountains, fish & meat*

Chianti braised Dorset venison & taggiasche olives ragu with home-made pappardelle

### **DELLA TERRA.** *from the earth or garden*

Roasted garden beetroot, pears, feta, sunflower seeds & garlic dressing <sup>V GF</sup>

Deep-fried new potatoes, sea salt, truffle oil & parmesan <sup>V\* GF VgO</sup>

### **DOLCE.** (not included) *sweet, luscious, smooth, dessert*

\* Choose on the day

Mascarpone panna cotta with poached pears & crushed amaretti biscuits <sup>V</sup>	8.5
Limoncello mess – lemon sorbet, pineapple, mango, meringue <sup>Vg GF</sup>	8.5
Classic Tiramisu – with dark chocolate <sup>V</sup>	8.5
Pickled apricots with gorgonzola <sup>V GF</sup>	7.5
Affogato – a scoop of vanilla gelato ‘drowned’ in espresso <sup>V GF</sup>	5.5
add: Pedro Ximenez / Amaretto / Frangelico / Sambucca / Amaro <sup>V GF</sup>	+4
Gelato & sorbet – please see specials board <sup>V VgO GF</sup>	1 scp - 2.5, 3 scps – 6
Chocolate & orange truffles <sup>V GF</sup>	2 truffles - 3

**£22 pp** (dessert not included)

