

‘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)

Focaccia – two styles made each day, olive oil & balsamic vinegar (Vg)

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

Contandinos tagliatelle with field mushroom, root vegetables & thyme (Vg)

PIZZETTE – *baby pizzas*

Margherita – classic tomato, mozzarella & basil (V)

MARE E MONTI – *the sea & the land*

Nduja & honey grilled pork belly with rosemary & bramley apple ketchup (GF)

DELLA TERRA – *from the earth or garden*

Radicchio, garden herbs & blood orange salad with a black olive dressing (Vg, GF)

Deep-fried new potatoes, sea salt, truffle oil & parmesan (V*, GF, VgO)

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

* Choose on the day

Baked Westcombe ricotta cheesecake, Amalfi lemon & lemon marmalata (V, GF) 8.5

Chocolate cremeux, amaretti biscuit, candied orange, Amarena cherries (V, 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

Chocolate & Amarena cherry truffles (V, GF) 2 truffles - 3

£21.50 pp (dessert not included)

