



CICCHETTI. *Italian Small Plates*

Our menu is entirely 'Italian Small Plates', designed to share, & using the best Italian & local ingredients, with a minimum of fuss, to make our authentic, occasionally quirky, Italian home-made dishes.

Order around 2 to 3 dishes per person to share, ideally a bit from each section. Feel free to order a little at a time but, similar to tapas, the dishes will arrive gradually as they are ready. For tables of 5 or more, please order at least 2 portions of each dish you choose so that it can be shared & a maximum variety of 10 different dishes.

Do you have any allergies or dietary requirements? Please let us know, we may have a few more options or be able to 'tweak' some dishes. Please ask for our dedicated vegan menu.

MENU. *May 2026*

STUZZICARE. *to tease, stimulate, whet, tantalise*

Focaccia – two styles made each day, olive oil & balsamic vinegar ^{Vg} / add San Daniele ham	5 / +1.5
Charentais melon & prosciutto di San Daniele ^{GF}	9
Crispy fried green olives with Amalfi lemon & garlic aioli ^{Vg}	6
Marinara – tomato flatbread, garlic, oregano & capers ^{Vg}	7.5
Pickled apricots with gorgonzola ^{V* GF}	7.5
Nocellara olives & rosemary almonds ^{Vg GF}	6.5
Charcuterie – San Daniele ham, Coppa & Milano Salame ^{GF}	13
Puttanesca arancini – sundried tomatoes, olives, capers & scamorza ^V	8



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

Devon duck ragu malfadine with peas & mascarpone	12.5
Gnocchi alla Norma – mozzarella, aubergine, oregano & pomodoro ^V	10
Spinach fiori with courgettes, pine nuts & mint & basil pesto ^{Vg}	10
Grilled frigate peppers with whipped Westcombe ricotta, chili, honey & smoked almonds ^{V GF}	9.5
Spring herb risotto with Parmigiano ^{V* VgO GF}	10

All our bread, pizza dough & pasta is made daily in house.

PIZZETTE. *baby pizzas (6 inches)*

Margherita – classic tomato, mozzarella & basil ^V	8
Diavola – tomato, mozzarella & Dorset Nduja sausage	8.5
Milano – tomato, mozzarella, Milano salami & red onions	9.5
Romesco - romesco sauce, roasted peppers, almonds & artichokes ^{Vg}	8.5
Ligure – mozzarella, pesto, new potatoes, French beans & crispy basil ^V	9



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

Home-made meatballs, pomodoro sauce & Parmigiano ^{GF} / add spaghetti	11 / +3
Grilled feather steak with rocket, parmesan, pickled shallot & salsa verde ^{GF}	21.5
Balsamic braised Somerset lamb shoulder with spelt, gems, feta & mint	17
Cioppin – Ligurian fish stew - sea bream, mussels, squid ink conchiglie, saffron, lemon aioli crouton ^{GFO}	21



DELLA TERRA. *from the earth or garden*

Deep-fried new potatoes, sea salt, truffle oil & parmesan ^{V* GF VgO}	7.5
Add lemon & garlic aioli ^{Vg GF} / smoked San Marzano ketchup ^{Vg GF} / Romesco ^{Vg GF}	each: 2
Chargrilled new season English asparagus with pinenut cream ^{Vg GF}	12
Panzanella - Sicilian tomatoes, focaccia croutons, tropea onions & basil ^{Vg GFO}	9
Burrata with peas, long beans, asparagus, pea shoots & lemon dressing ^{GF}	9
Beetroot carpaccio, apricot, ewes curd, pistachio, pomegranate molasses ^{V VgO GF}	9



DOLCE. *sweet, luscious, smooth, dessert*

Please see our specials' board for today's selection of cakes, ice-creams & sorbets & ask for any extra vegan desserts

Classic Tiramisu – with dark chocolate ^V	8.5
<i>Vinsanto del Chianti Rufina, Fattoria di Basciano, Tuscany 75ml Vg - 7</i>	
Mascarpone panna cotta with Amarena cherries & white chocolate shards ^V	8.5
<i>'Cascinetta' Moscato d'Asti, Vietti, Piedmont 75ml Vg - 5</i>	
Limoncello mess – lemon sorbet, pineapple, mango, meringue ^{Vg GF}	8.5
<i>'Cascinetta' Moscato d'Asti, Vietti, Piedmont 75ml Vg - 5</i>	
Pickled apricots with gorgonzola ^{V GF} / add rosemary & sea salt reganas crackers ^{V*}	7.5 / +1
<i>10 yr Tawny Port, Quinta do Vallado, Douro, Portugal 75ml V - 5</i>	
Affogato – a scoop of vanilla gelato 'drowned' in espresso ^{V GF}	5.5
Affogato Adulti – add: Amaretto / Frangelico / Sambucca / Amaro / Pedro Ximenez ^{V GF}	+5
Chocolate & orange truffles ^{V GF}	2 truffles: 3

CAFFE & TE. *Coffees & Teas*

Reads Coffee – Espresso / Dbl Espresso / Americano / Latte / Cappuccino / Flat White	2.8 - 4.5
Peach iced tea – an Italian favourite - infusion of black tea, sugar syrup, home-made peach puree	4.5
Fresh mint tea	3
Liqueur coffee – Amaretto / Pedro Ximenez / Frangelico / Sambucca / Amaro	7.5
Dorset Teas - Breakfast / Wild about Mint / Pure Green / Green Tea & Lemon / Earl Grey	
Strawberries & Cream / Cool Camomile / Ginger & Sunshine Lemon / Foraged Fruits	3.5

We have an extensive list of dessert / fortified wines, brandys, whiskeys & Italian digestifs.

NOTIZIE. *news, events, information, dates for the diary*

Giro D'Italia - Friday 8th to Sunday 31st May – We will be showing Cycling's Grand Tour of Italy live on a large screen from 2.30pm every afternoon (no race on Mondays). To accompany the cycling, we will be offering our own 'giro' of Italian wines - a glass of wine that is local to each stage - 20% cheaper on the day or the entire 'Giro' for 25% off - 21 wines over 3½ weeks. A further 10% will be donated to cycling charities.
Can you complete the Giro D'Italia?

Pub Quiz – Wednesday 13th May – 2nd Wednesday of the month except for the holiday weeks. Teams up to 6, £2 per person, 7.00-9.30pm.

Poker Night - Wednesday 20th May - We are starting a once a month poker night on the 3rd Wednesday of the month, starting at 6.30pm. It will be a maximum of 20 people, £5 buy in and a maximum prize pot of £100. Let us know if you would like to put your name down or if you have any queries.

Happy Wednesdays – 27th May – 4th Wednesday of the month except for the holiday weeks. Happy hour all evening &, as well as our normal menu, the 'Menu del Giorno' meal for two (£16pp) is also available.

Market Sunday Lunches - Sunday 17th May - open for lunch with our 'normal' Italian Small Plates menu but, as a nod to Sunday lunch, the addition of Porchetta - 'a traditional Italian roast of rolled pork loin & pork belly stuffed with a variety of herbs'.

Wifi Password: *italiansmallplates*

A discretionary 10% service charge is added to all tables. This will be entirely split between the people who served you today on top of their wages.

V – Vegetarian, Vg – Vegan, VgO – Vegan Option, GF – Gluten-free, GFO – GF Option, V* - Cheese contains animal rennet.

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 fryers for specific dietary requirements. Please inform us of all your guests' exact dietary requirements before arrival.