

‘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)

Pumpkin caponata, mint, toasted focaccia (Vg, GFO)

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

Fritto di funghi, roasted garlic & tarragon aioli (Vg, GF)

PIZZETTE – *baby pizzas*

Margherita – classic tomato, mozzarella & basil (V)

MARE E MONTI – *the sea & the land*

Home-made meatballs & spaghetti, pomodoro sauce & Parmigiano

DELLA TERRA – *from the earth or garden*

Beetroot carpaccio, apricot, ewes curd, pistachio, pomegranate molasses (V, VgO, GF)

Grilled tenderstem broccoli with chili & garlic (Vg, GF)

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

* Choose on the day

Almond frangipane with plum marmelata & berry granola (V) 8.5

‘Frutti di bosco’ mess – forest fruits sorbet, apple, blackberries, meringue (Vg, GF) 8.5

Classic Tiramisu – with dark chocolate (V) 8.5

Sweet pickled apricots 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

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

£21 pp (plus £7 pp for dessert)

