

‘Medio’

£25.5 pp (plus £7 pp for dessert)

More dishes, more variety, more indulgence, more value for money.

Available for tables of 7 or more, throughout the week.

STUZZICARE – *to tease, to whet the appetite*

Peperonata bruschetta with almond butter (Vg, GFO)

Beetroot & dolcelatte arancini (V)

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

Deep-fried tenderstem broccoli with romesco sauce & parmesan (VgO, GF)

Celeriac risotto with pickled Piedmont cremini mushrooms (V, VgO, GF)

PIZZETTE – *baby pizzas*

Pera – tomato, mozzarella, pear & taleggio with sage & Sedgemoor honey (V)

MARE E MONTI – *the sea & the land*

Braised Dorset venison ragu & Ligurian olive pappardelle

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

DELLA TERRA – *from the earth or garden*

Fried new potatoes, sea salt, truffle oil & parmesan (V*, GF, VgO)

Melanzane alla parmigiana – aubergine (V, VgO, GF)

DOLCE (plus £7 pp) – *sweet, luscious, dessert*

* Choose one each at the time

A selection of cakes available & a scoop of gelato – ask for selection

Limoncello mess - coconut sorbet, pineapple, mango, meringue (Vg, GF)

Tiramisu – with pistachio & dark chocolate (V)

Classic mascarpone pannacotta with blood orange compote & almonds (V, GF)

Cheeseboard - Bruton brie, gorgonzola, pecorino & mustard fruits (V*,GF) 12

Gelato & sorbet – ask for flavours (V, VgO, GF) 1 scp - 2.5, 3 scps – 6.5

A scoop of vanilla gelato with Pedro Ximenez sherry (V, GF) 6

Affogato – a scoop of vanilla gelato ‘drowned’ in espresso (V, GF) 5.5

Willie’s Cacao Truffles - Dark (Vg) / Milk / Champagne (Vg) / White 4 for 2.5

*You will receive a selection of all the dishes listed above to share amongst your table.
Let us know of any dietary requirements & we will make appropriate changes to your menu.*

