

## ‘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*

Nocellara olives & rosemary almonds <sup>Vg GF</sup>

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

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

Summer garden herb risotto with Parmigiano Reggiano <sup>V\* VgO GF</sup>

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

Caprina – tomato, mozzarella, spinach, goats cheese & onion marmalade <sup>V</sup>

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

Home-made meatballs & spaghetti, pomodoro sauce & Parmigiano Reggiano

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

Black fig, burrata & green leaf salad with an elderflower & lemon dressing <sup>V GF</sup>

Grilled Grezzina courgettes with chili & garlic <sup>Vg GF</sup>

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

\* Choose on the day

Ricciarelli – almond biscotti with whipped mascarpone & Amarena cherries <sup>V GF</sup> 8.5

Summer berries & limoncello mess – lemon sorbet, summer berries & meringue <sup>Vg GF</sup> 8.5

Classic Tiramisu <sup>V</sup> 8.5

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> +5

Gelato & sorbet – please see specials board <sup>V VgO GF</sup> 1 scp: 2.5, 3 scps: 6

Amarena cherry & chocolate truffles <sup>V GF</sup> 2 truffles: 3

**£22.50 pp** (dessert not included)

