

Italiano Dorset

Small Plates

- Cured meats, goat's cheese, olives, balsamic / 12
Rosemary and sundried tomato focaccia, olive oil / 8
Tomato and mozzarella bruschetta, rocket / 9
Saffron arancini, parmesan sauce / 8
Seabass crudo with lemon and olives / 10
Antipasto salad, salami, artichoke hearts, basil, roasted peppers / 12
Fried chickpea flour cheese bites, crispy chilli oil, aioli / 7
Fried baby squid, aioli, lemon / 11

Mains

- Confit duck leg ragu, pappardelle, spiced crème fraiche, pangrattata / 16
Crab tagliatelle, bisque sauce, pickled fennel / 19
Venison lasagne, grated Somerset pecorino / 16
Tomato sauce, fresh basil, spaghetti, fresh mozzarella / 14
Homemade gnocchi, brown butter squash, crispy sage, parmesan crackers / 15
Nduja and cream cheese ravioli, preserved lemon sauce, dressed rocket, shaved parmesan / 17
Lobster risotto, bisque sauce, saffron, confit garlic / 22
Green courgette, pesto, pappardelle, burrata, olive oil / 16

Desserts

- Tiramisu / 7
Affogato with homemade vanilla ice cream / 5
Limoncello and raspberry semifreddo, fresh fruit / 7
Lemon tart, crème fraiche / 8
Budino – baked chocolate custard, shaved chocolate, roasted pistachios / 8

