

# DINNER MENU

Served from 6pm Friday, Saturday, Sunday, Monday

## ANTIPASTI

Olives £3.95

Garlic Focaccia & Pesto Aioli £10.50

Italian Meats Carpaccio Sharer £24.95

With beef bresaola, mortadella, salami, prosciutto, basil oil, rocket & parmesan

**Perfect to share between 2**

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## STARTERS

Local Oysters £15 for 3 / £25 for 6

Freshly shucked to order and served with our signature mignonette dressing

Baked Burrata £12.95 (v)

Baked in the pizza oven with tomato confit & basil oil

Wild Mushroom Bruschetta £12.50 (v)

Fresh wild mushrooms cooked gently in garlic butter with creamy mascarpone, parmesan & a drizzle of truffle oil

Crab & Lobster Tortellini £13.95

A smaller version of our crab & lobster tortellini

Bresaola Carpaccio £12.95

Balsamic glazed local Devonshire beef bresaola with anchovy aioli, parmesan & rocket

Amalfi Caesar Salad £11.50

With crispy prosciutto, anchovies, rosemary focaccia croutons, lemon olive oil & parmesan

Asparagus & Burrata Salad £11.95

Basil aioli, burrata, fresh asparagus, prosciutto crisp & pine nuts

**Remove prosciutto on request (v)**

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## FRESH PASTA

Crab & Lobster Tortellini £24.95

Handmade tortellini, with local Devon crab & lobster, in our beautiful warming & indulgent tomato & lobster bisque

Beef Shin Pappardelle £24.95

Handmade pappardelle, with slow cooked beef shin & red wine ragu with thyme, garlic & parmesan

Truffle & Artichoke Carbonara £19.95

Fresh spaghetti with pancetta, in a creamy Parmesan sauce with truffle & artichoke, finished with prosciutto crisp

**Add wild mushrooms £2.00**

Asparagus Tortellini £19.95 (v)

With a light & creamy lemon & artichoke sauce finished with fresh asparagus & pea shoots

**Add Crispy prosciutto £2.00**

Anchovy e Aglio £19.50

Handmade spaghetti, with anchovies, garlic, olive oil, chilli & parmesan

**Add Extra Parmesan 50p**

**Add Chili Oil 50p**

**Add Pesto Aioli £1**

**Add Garlic Butter £1**

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## ARTISAN PIZZA

**Hand rolled to order, thin & crispy 11 to 12 inch**

Prosciutto, Mushroom & Gruyere £19.50

Creamy white base, with Fior Di latte, gruyere cheese, topped with prosciutto, chestnut mushrooms & drizzled with garlic butter

Porco £19.50

Three types cured pork: Napoli style salami, prosciutto & mortadella, with sliced tomatoes, Fior Di latte & pistachio

Fior Di Latte £19.00 (v)

Marinated cherry tomatoes, with Fior Di Latte mozzarella, mascarpone, finished with garlic & basil aioli,

Beef Bresaola £19.50

Local Devonshire beef bresaola, sliced tomatoes, Fior Di latte, with red onion, black olives, truffle oil & rocket

Anchovy £19.00

Tomatoes, Fior Di latte, anchovies, capers, chilli, black olive & garlic, with basil oil & parmesan

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## SIDES

Rocket & Anchovy Salad £5.50

With parmesan & balsamic

**\*Available without anchovy on request**

Garlic Focaccia £9.95 (v)

Warm rosemary focaccia with garlic & parsley butter & basil oil

**Perfect to share between 2**

Amalfi Caesar Salad £11.50

With crispy prosciutto, anchovies, rosemary focaccia croutons, lemon olive oil & parmesan

DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

PLEASE ALLOW 30 MINUTES COOKING TIME WHEN GOING STRAIGHT TO MAIN COURSE.

OUR MENU CONTAINS FOOD ALLERGENS. DINERS WITH FOOD ALLERGIES ARE ADVISED TO TALK TO USE BEFORE ORDERING. WE CANNOT GUARENTEE ALLERGEN FREE FOOD.