

LA PIUMA

/ la - pew - ma / Definition – The Plume

APERITIVO / ah - pair - e - tea - vo /

Definition – a drink, normally alcoholic, to stimulate the appetite

Passionfruit bellini – Prosecco & passionfruit purée	6
Pirlo – white wine, Campari & soda	7
Vespa Sidecar – blood orange Cointreau, amaretto & lemon juice	7.5
Nero e Tempestoso – Kraken spiced dark rum, ginger beer & bitters	7
Rubino – Seedlip Spice 94, sparkling rhubarb & Palermo Rosso	5.5
Cardinal Punch – Cranberry, lemon & orange juice with ginger ale	4.5

Full cocktail & smoothie list available on table

STUZZICARE / stut - tsi - ka - re /

Definition – to tease, to stimulate, to whet the appetite

Antipasti olives & rosemary almonds (Vg, GF)	4.5
Arancini – wild mushroom & tarragon (V) or ragu & parmesan	4.5
Home-made focaccia with olive oil & balsamic vinegar (Vg)	3.5
– with Parma ham	5
Marinara – tomato flatbread, garlic & oregano (Vg)	4
Dorset venison carpaccio with rocket & parmesan (GF)	8.5
A selection of Dorset & Italian charcuterie (GF)	8.5
A selection of Dorset, Somerset & Italian cheeses (V, GF)	9
Bruschetta with tomatoes (Vg)	4.5
– with anchovies	5.5

ITALIAN SMALL PLATES

Sharing two to three plates per person,
combining the best Italian & West Country ingredients
with no formalities or courses
& over fifty Italian wines by the glass.

PRIMI PIATTI / pre - me - pee - at - teh /

Definition – a course of a meal, often pasta, following antipasti

Celeriac & truffle tortellini with parmesan sauce & celery leaf (V)	8
Kale spaghetti with green olives, buffalo mozzarella & kale (V)	8
Braised Dorset venison ravioli with chestnuts & brown butter	8.5
Gnocchi alla norma – aubergine, pomodoro & oregano (V)	8
Butternut squash risotto with pecorino & sage (V, GF)	7.5
– with Parma ham	9

All pasta is fresh & home-made

MARE E MONTI / mar - e - mon - tee /

Definition – sea & mountains, fish & meat

Fritto Misto – deep fried prawns, calamari, goujons & saffron aioli	9
Balsamic braised lamb shoulder, cavalo nero, leeks & almonds (GF)	11
Meatballs with pomodoro sauce & parmigiano (GF)	7
– with spaghetti	9
Feather steak with cannellini beans & salsa verde (GF)	12.5
Hake cooked in a timbalo di riso with Rampisham Tingler	11
Roasted chicken breast with faro, marsala, pine nuts, dates & kale	11

PIZZETTE / pea - zet - te /

Definition – baby pizzas (six inches)

Margherita – tomato, mozzarella & basil (V)	5
Quattro Formaggi – Blue Vinny, mozzarella, brie & taleggio (V)	6.5
Patata – pesto, new potatoes, parmesan & rocket (V)	6
Mortadella – mascarpone, mortadella, pistachio & oregano	6.5
Diavola – tomato, mozzarella, Dorset Nduja sausage & chilli	7

DELLA TERRA / del - la - ter - ra /

Definition – from the earth, from the garden

Fried new potatoes with rosemary & sea salt (Vg, GF) *	3.5
Roasted purple sprouting with hazelnuts, garlic & balsamic (GF)	5
Raw cauliflower salad, pesto, parmigiano & walnuts (V, GF)	5
Radicchio, herb, blood orange & black olive dressing (Vg, GF)	5.5
Pear & fregola salad with gorgonzola & pine nuts (V)	6

DOLCE / dol - che /

Definition – sweet, luscious, smooth, dessert

Tiramisu – with Tia Maria (V)	5.5
Mascarpone pannacotta, grenadine poached rhubarb (GF)	5
Torta caprese with salted caramel gelato (V, GF)	6
Lemon & orange millefoglie di crepes (V)	6
Gelato – ask for flavours (V, GF) 1 scoop - 2.2, 3 scoops - 5.5	
Vanilla gelato with Pedro Ximénez sherry or Cotswold cream liqueur	5
Affogato – vanilla gelato ‘drowned’ in espresso (V, GF)	4
Espresso Martini – espresso, Kahlua & Black Cow vodka	8
Cafe Corretto – espresso with Grappa or Sambuca	7.5
Hazelnut liqueur coffee – espresso, Frangelico & cream	6



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A discretionary 10% service charge will be added to tables of 8 or more.

This will be split between the people who served you today.

All 14 allergens are used in the kitchen incl nuts & whilst we cannot guarantee no cross contamination, we will do our utmost to avoid it.
* We do NOT have a separate dedicated fryer for gluten free or vegan dishes.