

Pane / breads

Bread basket olive oil & aged balsamic 2.25 **Bruschetta** tomato, basil & black olives 3.95 Carta di musica rosemary sea salt 3.95 Smoked salmon crostini bottarga, sour cream 5.95

Antipasti / starters

Vitello tonnato 8.95 sliced veal, tuna sauce & crispy capers Calamari fritti 6.95

Polpo Carpaccio octopus, black pepper, lemon 8.50 Prosciutto & shaved pears 7.95

Insalata / salads

Rocket parmesan, toasted almonds 5.95

Orso caprese 7.50

Burrata shaved fennel salad & orange zest 7.95

Granchio bianco 9.95 / 17.95

Dorset crab, avocado, chilli & pane carasau

Set menu available Sunday - Thursday all day, Friday - Saturday noon - 7pm

Two courses 14.75 Three courses 17.50 **Aperitivi** Aperol spritz 4.95

Elderflower Bellini 5.95 Aged negronino 3.95 Zucchini fritti 4.95 Sicilian olives 3.95

Pizza / stone baked

Pizza diavolo tomato, red onion, chilli 10.95 Pizza inverno 11.95 gorgonzola, spinach & chopped tomato

Pasta & risotto

Cavolfiore risotto 12.95 cauliflower, truffle oil

Linguine Dorset crab, garlic, chilli 15.95 + bottarga 2.95

Tagliatelle fresca 11.50 butter sauce, parmesan, truffle oil **Rigatoni arrabbiata** basil 10.95

+ meatballs 4.50

Lemon & ricotta ravioli 12.95 butter & crispy sage

Secondi / mains

Pollo milanese chicken, little gem caesar salad 14.95 Maiale arrosto 15.95

roast pork belly, red cabbage & roast potatoes

Fegato alla veneziana 17.95 calf's liver, pancetta, caramelised onion, olive oil mash

Ossobucco 22.50 braised veal shin, soft parmesan polenta

Braised beef in Barolo 15.95 carrot & olive oil mash

Merluzzo 17.95

polenta crusted cod, cannellini beans, tomato, shrimps & fennel stew

Carne alla griglia

Salsicce 13.95

pork & fennel sausages, olive oil mash, salsa verde

Bistecca 15.95

rump steak, garlic & rosemary potatoes, salsa verde

Bistecca tagliata 19.50

sirloin steak, caponata, zucchini fries

Contorni / sides

Fresh wilted spinach, chilli, olive oil 4.50 Soft parmesan polenta 3.50 Tomato, basil, onion salad 4.50 Olive oil mash 3.50

Roast potatoes 3.50 Caponata 3.95



Why Orso? Confused? So were we! Orso (meaning bear in italian) was a mutt (pictured here on our menu) that used to live outside the hotel Gritti Palace in Venice. Our original owner loved that dog.

The story was that the dog belonged to a gondolier, but you would see him everywhere in Venice and he would strike up a friendship with everyone.

What we do, is serve fantastic value, authentic Italian food - no confusion there!

