



Dimora is Neapolitan food with heart that celebrates the best and brightest dishes from Campania

Mother's Day-Festa della Mamma

L'antipast

Something to start

L'antipast misto

Traditional mixed antipasto

A' zuppa

Apple and celeriac soup

O' Caprino

Goats cheese mousse, spicy raspberry purée, leaves, crispy bread

A' bruschetta

Toasted bread, tomato, garlic, chilli, Parma ham shaved Parmesan

O' baccala'

Cod croquette, rocket, roast pepper purée, pickled red onion

Secondo

The mains

O' Risotto

Butternut squash and pancetta risotto, Parmesan and rosemary crisp

O' Pollo

Roasted British chicken breast, garlic and rosemary sauce, parsnips and honey purée, baby carrots and potato

O' Gnocch

Homemade gnocchi, wild mushrooms, cream, tarragon, smoked mozzarella

O' Pesce

Fillet of sea bass, Scottish mussels, herb crust, potatoes

A' Paste

Pasta, lamb meatballs, tomato sauce, ricotta cheese drizzle

Dolce

The desserts

L'Ananas

Pineapple Carpaccio, chilli and lime dressing

A' pannacotta

Pannacotta, chocolate and mint sauce

A'torte

Strawberry, lemon and basil cheesecake

O' sorbett

Lemon sorbet, raspberry sauce

2 courses £15.95

3 courses £19.95

Some of our dishes may contain allergens.

Please ask your server for details. Some of our dishes can be adapted to be meat/fish free, please ask your server if required