

MAREMMA



Antipasti

Wild sea bass carpaccio, orange, oregano oil	12
Puntarelle, anchovies, chilli	12
Pigeon, radicchio, pomegranate, hazelnuts	13
Selection of salumi from our farm in the Maremma with grissini	13 22

Primi

Tortelli maremmani, walnut butter	13 17
Spaghetti alla chitarra, garlic, bottarga	14 18
Pappardelle, wild boar ragù	14 18
Locally-foraged winter chanterelle risotto	14 18

Secondi

Cacciucco maremmano	22
<i>Tuscan fish stew with cuttlefish, prawns, mussels & grey mullet</i>	
Braised rabbit leg, taggiasche olives, lardo	19
Farinata, celeriac purée, Jerusalem artichoke, truffle	17
Tagliata of grass-fed beef, Maremman salt, rocket, pecorino	24

Contorni

Selection of bread, Tuscan olive oil	3
Crispy potatoes, aioli	5
Cannellini beans, rosemary, lemon	5
Winter greens	5
Mixed salad, mustard dressing	4.5

Please let us know if you have any allergies or dietary requirements so we can make suitable suggestions

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Dolci e formaggi

Tiramisu	8
Almond & prune tart, boozy mascarpone	8
Blood orange ripple gelato, shortbread biscuit	6
Chocolate gelato, hazelnut & chocolate cantuccio	6
Selection of Maremman cheese, fragola grape jam, walnut & fruit crisp bread	10
Affogato al caffè / Affogato al caffè corretto	5 / 7.5

Dessert wines (75ml)

Vin Santo del Chianti DOC, SI, 2015, 14% / with cantucci biscuits	8 / 10
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Caffè

Espresso / Americano	2.5
Double espresso / Macchiato	3
Cappuccino / Latte / Flat white	3.5
Caffè corretto	6

Liquori (35ml)

Grappa aleatico Tenuta delle Ripalte	7
Grappa moscato affinata in Barrique	9
Grappa Della Valle affinata in Porto Barrel	12
Limoncino	7
Cynar / Averna / Fernet Branca / Amaro del Capo	7
Disaronno Amaretto / Vecchia Romagna	8

A voluntary £1 community donation per person will be added to your bill. 100% of the funds will be distributed to the Marcus Lipton Community Enterprise and Be Enriched.