





# MAREMMA



## *Antipasti*

Truffle arancini (4)	10	
Charred broccoli, anchovies, chilli	11	
Chicken liver crostino, cannellini bean purée crostino	12	
Beef battuta, capers, mustard aioli	15	
Stracciatella, roast artichokes, walnut pesto	15	
Fritto misto, chilli aioli	16	24

## *Primi*

Linguine, clams, bottarga	16	25	
Wild mushroom risotto	16	25	
Wild garlic & ricotta pansotti, lemon pangrattato	16	25	
Pappardelle, wild boar ragù	18	28	

## *Secondi*

*Please see boards for today's specials, rare breeds & Super Tuscan wines*

Ribollita, crostino	20	
Pan-fried sea bream, lemon, salsa verde	24	
Iron age pork chop tagliata, mostarda di frutta, fennel salad	28	
Tagliata of grass-fed beef, Maremman salt, rocket, pecorino	28	



## *Contorni*

Homemade focaccia, extra virgin olive oil	6	
Crispy potatoes, aioli	7	
Borlotti beans	6	
Curly kale	6	
Seasonal salad, lemon dressing	6	

# MAREMMA



## *Dolci e formaggi*

Dessert of the day	<i>See specials board</i>
Tiramisu	10 
Ricotta cheesecake, poached rhubarb	10
Panna cotta, frutti di bosco compote, cantuccio	9
Salted caramel gelato	9 
Selection of Maremman cheese, Stockwell honey, walnut & fruit crisp bread	14
Affogato al caffè / Affogato al caffè corretto	7 / 9

## *Dessert wines (75ml)*

Vin Santo del Chianti DOC, SI, 2015, 14% / with cantucci biscuits	9 / 11
Aleatico Passito dell'Elba DOCG, 2023, 15.5%	10

## *Caffè*

Espresso / Americano	3
Double espresso / Macchiato	4
Cappuccino / Latte / Flat white	4
Caffè corretto	6

## *Liquori (35ml)*

Grappa bianca Tutti Santi	8
Grappa moscato affinata in Barrique	9
Homemade limoncino	7
Homemade pompelmoello	7
Cynar / Averna / Fernet Branca / Amaro del Capo	7
Disaronno Amaretto / Vecchia Romagna	7

*A discretionary 12.5% service charge will be added to your bill*