





# MAREMMA



## *Antipasti*

Truffle arancini (4)		10	
Prosciutto board, cornichons	14	20	
Chicken liver crostino, cannellini bean purée crostino		12	
Beef battuta, capers, mustard aioli		15	
West Country buffalo mozzarella, Merinda tomatoes, green anchovies		15	
Fritto misto, chilli aioli	16	24	

## *Primi*

Linguine, clams, bottarga	16	25	
Asparagus 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*

Chickpea farinata, lemon ricotta, artichoke, walnut pesto, pecorino		20	
Pan-fried sea bream, lemon, salsa verde		24	
Deep-fried rabbit leg, aioli, lemon		30	
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	
Spinach		6	
Seasonal salad, lemon dressing		6	

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## *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*