

MAREMMA



Antipasti

Truffle arancini (4)		10
Chicken liver crostino, cannellini bean purée crostino		12
Moscardini, tomato, Taggiasche olives, chilli, parsley, sourdough crostino		13
Prosciutto board, cornichons	14	20
Grilled prawns, chilli, parsley		14
West Country buffalo mozzarella, asparagus, pecorino		15

Primi

Wild garlic & ricotta pansotti, lemon pangrattato	16	25
Cuttlefish & nero di seppia risotto	17	26
Pappardelle, wild boar ragù	18	28
Crab tagliatelle, cherry tomatoes	18	28

Secondi

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

Chickpea farinata, lemon ricotta, artichoke, walnut pesto, pecorino		20
Deep-fried rabbit leg, aioli, lemon		30
Rosemary-crusted tuna, rocket, pecorino		29
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, mustard dressing		6

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

MAREMMA



Dolci e formaggi

Dessert of the day

See specials board

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