

# MAREMMA



## *Antipasti*

Truffle arancini (4)	10
Chicken liver crostino, cannellini bean purée crostino	12
West Country buffalo mozzarella, celery, bottarga, radish	16
Salumi board ~ <i>from Salumificio Patrone in the Maremma &amp; Lyon's Hill Farm, Dorset</i>	17
Fritto misto, chilli aioli	16 24

## *Primi*

Wild garlic pansotti, lemon crumb	16 25
Linguine, clams, bottarga	16 25
Pappardelle, wild boar ragù	18 26
Asparagus risotto	16 25

## *Secondi*

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

Farinata, thyme ricotta, artichoke, lemon & basil pesto	25
Pan-fried sea bream, lemon, salsa verde	24
Tagliata of grass-fed beef, Maremman salt, rocket, pecorino	28

## *Contorni*

Homemade focaccia, our production olive oil	6
Crispy potatoes, aioli	7
Borlotti beans	6
Cime di rapa	6
Seasonal salad, lemon dressing	6

*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*

Dessert of the day	<i>See specials board</i>
Tiramisu	10
Rhubarb & almond tart	10
Ricotta cake, blood orange	9
Stockwell honeycomb gelato	8
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 clementino	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*