

# MAREMMA



## **Antipasti**

Truffle arancini

Parmesan biscuits

Courgette & lardo crostini

Baccalà mantecato crostini

## **Primi**

Pappardelle, duck ragù

Crab agnolotti

Rigatoni, cavolo nero, chilli, toasted pine nuts, pecorino

Amarone & radicchio risotto

## **Secondi**

Grass-fed beef tagliata, Maremman salt, rocket pecorino

Pan-fried sea bass, roast fennel, chilli

Pumpkin sformato, foraged mushrooms

Fiorentina T-bone steak (serves 2-3) ~ £10 supplement pp

## **Contorni**

Crispy potatoes, aioli

Seasonal salad, mustard dressing

Seasonal vegetables

## **Dolci**

Tiramisu

Panettone gelato, grilled panettone

Stockwell honey & almond cake

*£55 ~ three courses*

*£65 ~ four courses*