

# 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
Stracciatella, roast artichokes, walnut pesto		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*

Ribollita, crostino		20
Iron age pork chop tagliata, mostarda di frutta, fennel salad		28
Lockdown Lobsters wild sea bass, tenderstem broccoli, lemon & orange reduction		32
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, mustard 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

*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*