

MAREMMA



Christmas private dining menu

Antipasti

Maremman salumi

Selection of cheese

Home-marinated olives

Truffle arancini

Chicken liver crostini

Green anchovy & butter crostini

Primi

Tortelli maremmani, sage butter (v)

Pappardelle, duck ragù

Risotto alla pescatora

Secondi

Tagliata of grass-fed beef, Maremman salt, rocket, pecorino

Sea bream, tomato, capers, taggiasche olives

Wild mushroom all'umido, squash, chestnuts, salted ricotta (v)

Fiorentina t-bone to share (£10 supplement)

Dolce

Chocolate & orange torte, crème fraiche

Panettone gelato, grilled panettone

Almond and quince tart

£50 for three courses

£60 for four courses

For all private dining enquiries please contact info@maremmarestaurant.com

Please note this menu is only available throughout December. It may be subject to alteration for any private event requests in November and January