

# MAREMMA



## *Antipasti*

Buffalo mozzarella, cime di rapa, anchovies	12
Beef battuta, capers, mustard aioli, focaccia crisp	13
Fritto misto, lemon aioli	15 22
Selection of salumi from our farm in the Maremma with grissini	13 22

## *Primi*

Pumpkin pansotti, butter, sage	13 17
Chestnut tagliatelle, cavolo nero pesto	13 17
Pappardelle, wild boar ragù	14 18
Blue pecorino & pear risotto	12 16

## *Secondi*

Grilled swordfish, gremolata	22
Poussin, tarragon aioli, fennel salad	23
Wild mushroom & pecorino sformato, spinach, cream	17
Tagliata of grass-fed beef, Maremman salt, rocket, pecorino	24

## *Contorni*

Selection of bread from Alby's Bakery, Tuscan olive oil	3
Crispy potatoes, aioli	5
Cannellini beans, rosemary, lemon	5
Winter greens	5
Mixed salad, mustard dressing	4.5

*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*

Tiramisu	8
Chestnut & chocolate torte, chestnut cream	8
Blackberry stracciatella gelato, almond cantuccio	6
Pistachio gelato, pistachio cantuccio	6
Selection of Maremman cheese, fragola grape jam, walnut & fruit crisp bread	10
Affogato al caffè / Affogato al caffè corretto	5 / 7.5

## *Dessert wines (75ml)*

Vin Santo del Chianti DOC, SI, 2015, 14% / with cantucci biscuits	8 / 10
Tutti Santi vendemmia tardiva, Acquaviva GR, Trebbiano/Malvasia/Verdello 14%	9

## *Caffè*

Espresso / Americano	2.5
Double espresso / Macchiato	3
Cappuccino / Latte / Flat white	3.5
Caffè corretto	6
Ricciarelli biscuits	2

## *Liquori (35ml)*

Grappa aleatico Tenuta delle Ripalte	7
Grappa moscato affinata in Barrique	9
Grappa Della Valle affinata in Porto Barrel	11
Limoncino	7
Cynar / Averna / Fernet Branca / Amaro del Capo	6
Disaronno Amaretto / Vecchia Romagna	7

*A voluntary £1 community donation per person will be added to your bill. 100% of the funds will be distributed to the Marcus Lipton Community Enterprise and Be Enriched.*