

# MAREMMA



## *Antipasti*

Truffle arancini (4)	8
Chicken liver crostino, cannellini bean purée crostino	12
Ribollita	12
Baccalà mantecato, orange & fennel salad	14
West Country buffalo mozzarella, puntarelle, anchovies, chilli	16
Salumi board ~ <i>from Salumificio Patrone in the Maremma &amp; Lyon's Hill Farm, Dorset</i>	17

## *Primi*

Mushroom & ricotta ravioli, porcini butter	16	25
Penne alla vodka	15	22
Pappardelle, wild boar ragù	18	26
Scallop risotto, roe butter	18	26

## *Secondi*

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

Pumpkin sformato, truffle, spinach	24
Tuscan sausages, braised lentils	24
Cacciucco maremmano	28
<i>Tuscan fish stew with cuttlefish, prawns, mussels &amp; mullet</i>	
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, 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	<i>See specials board</i>
Tiramisu	10
Chocolate & chestnut torte	10
Panna cotta, poached plums, pistachio cantuccio	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
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## *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*