



E A T T U S C A N Y

C L A S S I C S

S T A R T E R S

BRUSCHETTA MAREMMANA 9.00
WITH LIVER CHICKEN PATÈ (1)

FETTUNTA 11.00
WITH HOMEMADE CEREAL BREAD, BLACK CABBAGE FROM OUR ORGANIC GARDEN AND
RED GARLIC (V, 1)

BURRATA DI BUFALA MAREMMANA 11.00
TOPPED WITH ANCHOVIE PESTO AND SERVED CRISPY BREAD CHIPS (7)

CHEESE AND SALAMI PLATTER 14.00
WITH LOCAL CHEESE, SALAMI AND CDSB JAMS (1, 7)

VEAL TARTARE MAREMMA STYLE 17.00
TOPPED WITH CAPER FLOWERS, OLIVES, FRESH SCALLION SIDE OF HOMEMADE WORCHESTERSHIRE
MAYONNAISE, MUSTARD SEEDS AND EGG YOLK (GF, 3, 7, 9, 10)

F I R S T C O U R S E

HOMEMADE PICI MAREMMANI "CACIO E PEPE" 13.00
WITH CHEESE, PECORINO CHEESE AND BLACK PEPPER (V, 1, 3, 7)

HOMEMADE PAPPARDELLE 15.00
WITH WILD BOAR RAGÙ (C, 1, 3)

HOMEMADE TAGLIOLINI 15.00
WITH FRIED AUBERGINES, CHERRY TOMATOES, BASIL AND SORANO PECORINO CHEESE (V, 1, 3)

CHESTNUT TAGLIATELLE 15.00
WITH CRISPY BACON, ROASTED ONION AND COURGETTES FROM OUR ORGANIC GARDEN (1, 3)

M A I N C O U R S E

GRILLED "LIMOUSINE" STEAK (BULL) 6.00/HA
WITH SAUTEED VEGETABLES (GF, CC)

LOCAL GRILLED VEAL "FIORENTINA" 7.00/HA
WITH ROASTED POTATOES (GF, CC)

MAREMMA VEAL BURGER 16.00
WITH BACON, LETTUCE, TOMATOES AND HOMEMADE SAUCES (GF, CC, 6, 7)

STEAMED WILD BOAR 21.00
WITH SEASONAL HERBS, BLACK OLIVES AND CARROTS (C, GF)

D E S S E R T

DESSERT OF THE DAY 7.00

A L L E R G E N S

ASK TO US ABOUT OUR GLUTEN FREE OPTIONS.
PLEASE ADVISE US OF ANY ALLERGIES.

V = VEGETARIAN GF= GLUTEN FREE VG = VEGAN CB = FROZEN ON BOARD CC = FRESH AND FROZEN IN THE HOUSE C = FROZEN 1 GLUTEN/ 2 SHELLFISH/ 3 EGG/ 4 FISH/ 5 PEANUTS/ 6 SOY/ 7 MILK/ 8 NUTS/ 9 CELERY/ 10 CHUTNEY/ 11 SULHUR DIOXIDE AND SULPHITES/ 12 LUPINO/ 13 MOLLUSCS