



E A T T U S C A N Y

I M A R E M M A N I

S T A R T E R S

CROSTINI MAREMMANI 9.00
WITH CHICKEN LIVER AND VEAL PATÈ (1)

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

F I R S T C O U R S E S

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

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

HOMEMADE TORTELLI 16.00
FILLED WITH COW RICOTTA AND SPINACH: TO CHOOSE BETWEEN VEAL RAGOUT OR BUTTER AND SAGE. (1, 3, 7, V)

M A I N C O U R S E S

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

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

CLASSICS

STARTERS

KALE "FETTUNTA" 13.00
HOMEMADE CEREAL BREAD WITH KALE AND EVO OIL (V, 1)

VEAL CARPACCIO 17.00
WITH GREEN SALAD, OLIVE OIL AND COARSE SALT (GF)

FIRST COURSE

HOMEMADE TAGLIOLINI 17.00
WITH ARTICHOKE CARBONARA (V, 1, 3)

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

MAIN COURSE

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

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

SPECIALS

STARTERS

SELECTION OF WILD GAME MEATS 19.00
WITH DEER, ROE DEER AND WILD BOAR (1)

FRIED POLENTA CROUTON 16.00
WITH SHREDDED ROE DEER IN SALMÌ AND BLACK OLIVES (9, C)

SAUTEED LOCAL SQUIDS 24.00
FLAVOURED WITH SAGE (CB, CC, GF, 2)

FIRST COURSES

HOMEMADE MALTAGLIATI 20.00
WITH PHEASANT RAGOUT AND AROMATIC HERBS (1, 3, 9, CC)

HOMEMADE RED POTATOES GNOCCHI 18.00
WITH CINTA SENESE PORK RAGOUT (1, 3, 9, CC)

ARTISIAN RAVIOLI 19.00
FILLED WITH GROUPER, BUTTER, MINT AND CHILI PEPPER (1, 4, 7)

MAIN COURSES

PAN FRIED MALLARD 22.00
WITH SEASONAL HERBS AND OLIVE OIL (GF, CC)

ROASTED PARTRIDGE 29.00
WITH RIGATINO AND FIELD HERBS (GF, CC)

PAN FRIED SHRIMP 24.00
WITH SAGE AND OLIVE OIL SERVED WITH WILD HERBS (GF)

S I D E D I S H E S

SAUTEED VEGETABLES (GF, V, VG) 6.00

ROASTED POTATOES (GF, V, VG) 7.50

FRIED ARTICHOKE (V, VG) 11.00

TUSCAN BEANS (V, VG) 6.00

D E S S E R T

MILLEFOGLIE FILLED WITH RICOTTA AND STRAWBERRIES CREAM
(V, 1, 3, 7) 7.00

CHEESECAKE MOUSSE SERVED BY THE GLASS WITH CRUMBLE AND RASPBERRY
SAUCE.
(V, 1, 3, 7) 7.00

DARK CHOCOLATE FONDANT WITH BERRIES AND WHIPPED CREAM
(V, 1, 3, 7) 8.00

PARFAIT WITH CRUNCY ALMONDS AND VINSANTO
(V, 1, 5, 7, 8) 8.00

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 SHELLFISH