



## SALAMI E FORMAGGI

- BURRATA** 23  
with spiced roasted pear, honey
- TOSCANO** 28  
salami, prosciutto, pecorino toscano,  
red pepper jelly, grissini

## ANTIPASTI E CROSTONI

- POLPETTA FINTA** 18   
eggplant "meatballs" with smoked scamorza,  
pizza dough
- CARPACCIO DI MANZO** 18  
raw beef, horseradish crema, arugula
- PORCHETTA DI MAREMMA** 18  
slow roasted suckling pig with tuna mayo,  
arugula, deep fried shallots, toasted sourdough

## PANE

6 EACH

- SOURDOUGH**
- PIZZA DOUGH & OLIVE OIL**

Please respect the menu. Absolutely no substitutions or  
modifications. 13% Gratuity will be added to tables of  
6 guests or more.

## ROBA DAL MERCATO

18 EACH

- CAVOLO**  
Tuscan kale, roasted grapes, pecorino, saba,  
pumpkin seeds
- BIETOLE E RADICCHIO**  
beets, radicchio, walnuts, oranges, farro

## PASTA

- PAPPARDELLE** 20   
braised brisket
- TAGLIATELLE** 26   
wild boar ragu
- PINCI BUGIARDO** 26  
sausage ragu
- TORTELLI** 22  
del giorno

## PIZZA

- MARGHERITA** 18   
tomato, basil, fior di latte
- BEPPE** 24  
braised duck, wood-oven roasted onions,  
fior di latte
- LOLO** 22  
funghi misti, fontina, porcini crema
- MOMO** 22  
taleggio, potato, pancetta, fried egg
- CRAE CRAE** 22   
nduja, olives, honey, tomato, fior di latte

## CARNE E PESCE

- ORATA** 26  
grilled whole orata, pickled salsa verde
- PEPOSO FIORENTINO** 26  
braised veal cheeks, black peppercorn, red wine,  
polenta, fried bread, lardons
- COSTOLE DI MANZO** 26  
short ribs, beer, oranges, honey, rosemary,  
potato sformato, bone marrow

## CONTORNI

8 EACH

- CAROTE**  
carrots, mint, basil, smoked yogurt
- PATATE**  
fried potatoes, rosemary, garlic
- CAVOLETTI DI BRUXELLES**  
brussels sprouts, bagna cauda

### FLAVOUR. PASSED ON.

*Italian food is all about culture and art, flavour, colour  
and history. The richness and depth of the traditions are  
fascinating. They help us remember moments, seasons  
and people. Traditional recipes are shared with us, like  
an heirloom.*



*HUNTS HEIRLOOM is a proud partner  
of Chef Alida Solomon & Tutti Matti.  
During Winterlicious, look for the little  
tomatoes to see which of our menu items  
feature Hunts' Heirloom Tomatoes.*

## WINTERLICIOUS PRIX FIXE

28

### ANTIPASTI (CHOOSE ONE)

- CARPACCIO DI MANZO**  
raw beef, horseradish crema, arugula
- RADICCHIO E BIETOLE**  
radicchio, beets, pumpkin seeds,  
farro, mustard vinaigrette

- PAPPA AL POMODORO**   
tomato and bread soup

### PRIMI (CHOOSE ONE)

- MARGHERITA**   
tomato, basil, fior di latte
- PORCHETTA DI MAREMMA**  
slow roasted suckling pig with tuna mayo,  
arugula, deep fried shallots, toasted sourdough
- ROTOLO**   
ricotta rolled pasta, wilted winter greens,  
tomato sauce

- PACCHERI**  
beef ragu

### DOLCI (CHOOSE ONE)

- PANNA COTTA**  
poached pear
- BUDINO**  
salted chocolate pudding
- TORTA RICOTTA**  
apple ricotta pound cake