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## Postcard Series

### *Montepulciano (Toscana)*

Wednesday 15<sup>th</sup> April 2026

#### **PANE**

Sourdough bread, Rio Vista extra virgin olive oil

#### **CROSTINO TOSCANO**

Chicken liver pâté crostini, caramelised onion, Piedmont hazelnut

*A staple of Tuscan antipasti. Traditionally served in trattorie and family homes, it highlights the regions focus on simple, rustic flavours and quality ingredients.*

#### **COCCIOLI E STRACCHINO**

Fried pizza dough, stracchino cheese, finocchiona salami

*A street-food inspired dish showcasing Tuscan cheese and cured meat, highlighting bold flavours and simple, satisfying combinations.*

#### **PAPPADELLE AL CINGHIALE**

Handmade pappardelle in a rich wild boar ragu; slow-braised wild boar shoulder, red wine, aromatic vegetables and tomato

*A hearty pasta reflecting Tuscany's forest hunting traditions, rich in rustic flavours and deeply rooted in regional heritage.*

#### **SPEZZATINO DI MAIALE IN UMIDO**

Pork shoulder cooked in a rich tomato sugo, Taggiasca olives, chilli, bay leaves

*Served with roasted potatoes*

*A rustic slow-cooked stew typical of Tuscan farmhouse kitchens.*

#### **TORTA DELLA NONNA**

Crostata filled with Italian lemon custard, pine nuts

*Each of these dishes tells the story of Tuscany's rich culinary history and enduring traditions, shaped by centuries of pastoral farming, forest hunting, artisanal craftsmanship, and regional trade. They are often brought to you through the memories of our team's friends and families, celebrating the region's culture, heritage, and love for bold, authentic flavours.*

**89pp**

*Menu is subject to change without notice. A processing fee applies to all cards.*