



MAREMMA  
TRATTORIA TOSCANA

A N T I P A S T I

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- Sette:** *Heirloom bean salad of seven imported varieties. 11*
- Pontormo:** *Cesare's signature salad of pancetta, lettuce and soft, scrambled egg. 11*
- Testaroli:** *Tuscan crepes with a basil walnut pesto. 11*
- Muscoli:** *Mussels, steamed with tomato, thyme and garlic. 12*
- Prosciutto Bianco:** *House-cured lardo with rosemary and grilled bread. 11*
- Sloppy Giuseppe:** *Braised oxtail over fettunta. 11*
- Pappa Pomodoro:** *Tuscan tomato and bread soup. 9*
- Agnello:** *Lamb meatballs. 12*
- Salsiccia:** *Grilled house-made pork sausages with cannellini beans. 11*
- Stagione:** *Seasonal organic salad. 10*
- Bordatino:** *Crispy seafood polenta with "Tuscan ketchup." 11*
- Zuppa:** *Daily market inspired soup. 9*
- Strozzapreti:** *Swiss chard dumplings with guanciale, onions and tomatoes. 11*

M A R E M M A T A S T I N G M E N U

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**Chef Casella's seasonal four-course tasting menu:**

*A culinary tour of Tuscany for your entire table*

*49. (per person)*

*Maremma is proud to feature the produce of Thanksgiving Farm & Tutto Bene Ranch at The Center for Discovery, located in the Catskill region of New York. The vegetables are raised from imported Italian seed and grown especially for the restaurant.*

*Maremma serves the finest imported Italian beans from Republic of Beans."*

**Chef/Owner: Cesare Casella**



P A S T E



- Carbonara:** *Spaghetti with bacon, egg and Romano cheese. 17*
- Piselli:** *Hand-made gnocchi with peas, prosciutto and pecorino cheese. 17*
- Cinghiale:** *Pappardelle with chocolate-wild boar sauce. 18*
- Moonshine:** *Fusilli with tomato, bourbon and Grana Padano. 16*
- Norcino:** *Spinach tagliatelle with pork bolognese. 17*
- Farrotto del Giorno:** *Lucchese grain cooked risotto-style. 18*
- Pescatora:** *Linguine with a seafood ragu. 21*

S E C O N D I



- Caldaro:** *Traditional, peppery mixed fish stew. 25*
- Pesce Estivo:** *Market fish, roasted with a summer herb salad. 23*
- Pollo:** *Free-range chicken cooked under a brick with greens. 22*
- Mercato:** *Grilled market vegetables with fregola. 20*
- Tuscan Steak:** *Marinated, grilled skirt steak with summer zucchini. 25*
- Short Ribs:** *Slow-cooked short ribs with stone-ground grits. 25*
- Pork Chop:** *Grilled pork T-bone with caponata. 24*

C O N T O R N I



- Caponata:** *Sicilian eggplant relish. 8*
- Verdure:** *Daily market greens. 8*
- Asparagi:** *Grilled asparagus. 8*
- Tuscan Fries:** *Fries with herbs and chilies. 8*
- Fregola:** *Italian cous cous & corn salad. 8*

