Il Posticino

Toscana incontra Basilicata

A Culinary Journey Between Two Italian Regions

FIVE-COURSE TASTING MENU

Finocchio arrosto

Caramelised roasted fennel, saffron emulsion, fresh orange and spicy taralli crumble.

Fantini Cuvée Rosato Brut • Basilicata

♡

Bocconcino di baccalà fritto

Crispy salt cod, Datterini tomato and basil mayonnaise, black olive crumble.

Vernaccia di San Gimignano DOCG • Toscana

♡

Quadrotti al cavolo nero

Handmade pasta parcels filled with Tuscan black kale, silky potato cream and Podolico Caciocavallo fondue.

Pipoli Bianco • Basilicata

♡

Agnello all'Aglianico

Slow-cooked lamb shoulder in Aglianico red wine, Tuscan cannellini beans and crispy Senise pepper.

Chianti Classico Riserva DOCG • Toscana

♡

Zuccottino alla ricotta di pecora

Mini Florentine zuccotto with sheep's milk ricotta, sour cherries and dark chocolate.

Amaro Lucano • Basilicata

£65	£40
TASTING MENU	WINE & AMARO PAIRING

An intimate Italian kitchen where tradition meets a contemporary touch.