

# La Dolce Vita

## Saturday & Sunday Brunch at Theo Randall

£49 per person

### Antipasti Table

*Enjoy a selection of Italian salads, cured meats, cheeses and Italian breads*

**Insalata mista** - Mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco

**Verdura Mista** - Grilled red peppers, violet aubergines, zucchini with datterini tomatoes, capers and basil

**Insalata di Fagiolini verdi** - Italian green beans, parmigiano reggiano and mixed leaves

**Insalata di pomodoro** - Raw sliced camone, datterini, merinda and black pearl tomatoes with grumolo salad, aged balsamic, caprino fresco and pangrattato

**Burrata** - Fresh burrata with grilled marinated red peppers, farinata, cicorino, swiss chard and Taggiasche olives

**Panzanella** - Tuscan bread salad with grilled red and yellow peppers, fresh plum tomatoes, capers, and anchovies

**Insalata di farro** - Farro salad with datterini tomatoes, cucumber, mint and basil

**Salumi misti** - Prosciutto di Parma, schiena, felino, fennel salami, capocollo and lardo bruschetta with marinated vegetable "agro dolce"

**Carne salata** - Thinly sliced black Angus beef with zucchini, rocket, pine nuts and Parmesan

**Polpo** - Octopus with Roseval potatoes, Taggiasche olives, parsley and capers

**Anguilla affumicata** - Smoked eel with red and candy beetroots, Italian leaves and fresh horseradish

### A Taste from Theo

**Ravioli di zucca** - Ravioli of roasted delicata squash, ricotta and marjoram with butter and sage

### Secondi

*Choose one of the following dishes*

**Sformato di Fontina e squash** - Baked squash and Fontina cheese soufflé with Italian spinach, cream and Parmesan

**Trota di mare** - Roasted sea trout fillet with green zucchini trifolati, Italian spinach, capers and Taggiasche olives

**Tronco di agnello** - Roasted lamb rump (pink) with delicata squash, Jerusalem artichokes and carrots

**Orata al forno** - Roasted sea bream with fennel, Roseval potatoes, datterini tomatoes, capers and Taggiasche olives

**Arrosto di faraona** - Wood roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and

Mascarpone with swiss chard and Portobello mushrooms

### Dolci

At The Table

*Selection of desserts to share*

Theo's Dessert Shop

*For those with a sweet tooth, enjoy additional desserts and freshly made crepes with all your favourite condiments*

And all the way through enjoy Prosecco and Bellini's.

*Please speak to a member of the team if you have any dietary allergies or intolerances*

\*Unlimited Prosecco and Bellini's are available for 90 minutes from time of arrival. All prices include VAT at the current prevailing rate. A discretionary 12.5% service charge will be added to the final bill.