

# Theo Randall

CUCINA ITALIANA

## Regional Tasting Menu

85 per person | Including a glass of prosecco and wine pairing  
for the first three courses

### Tuscany

3<sup>rd</sup> February - 28<sup>th</sup> February



#### Antipasto

##### SALUMI MISTI

Fennel salami, Lardo di Colonnata with Vin Santo chicken liver crostini and pickled vegetables

OR

##### SFORMATO

Twice baked Sformato with fontina, spinach and parmesan

*Pairing with: Poggiotondo Vermentino delle Conchiglie IGT Toscana*

#### Primo

##### TORTELLI CON TARTUFO NERO, PECORINO E PATATE

Fresh pasta filled with potato, black truffles and pecorino

*Pairing with: Chianti Rufina Selvapiana DOCG*

#### Secondo

##### SCAMONE DI AGNELLO

Tuscan style marinated lamb rump with potatoes, Florence fennel, garlic and rosemary,  
served with jus and salsa verde

OR

##### SALMONE

Pan roasted organic salmon with sweet fennel, datterini tomatoes, capers and parsley.

*Pairing with: Terre More Frescobaldi Maremma DOC*



#### Dolce

##### TORTA DELLA NONNA

Traditional Tuscan tart with sweet custard, lemon, pine nuts and vanilla with crema di mascarpone

Please note that the Regional Tasting Menu is created by Chef Theo to represent one particular Italian region with carefully selected unique products and wines. Due to this, we are not able to offer vegetarian and vegan alternatives. Please ensure that you are aware of all party member's dietary requirements and contact us prior to making your reservation to confirm whether we are able to cater for you and your guests, as the menu has to be served to the entire party to ensure a smooth and personalised experience. Please speak to a member of the team if you have any dietary allergies or intolerances. All prices include VAT at the current prevailing rate. A discretionary 13.5% service charge will be added to the final bill. The above menu is not available during festive periods, including Easter Day, Valentine's Day and 24th, 25th & 31st December.