



# *Theo Randall*

CUCINA ITALIANA





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At Theo Randall Cucina Italiana, we champion the essence of Italian cuisine: celebrating seasonal ingredients, authentic flavours and a passion for simplicity. Situated in the heart of Mayfair, our restaurant offers a warm and inviting setting where each dish is thoughtfully created to reflect the best of the season.

From intimate dinners to grand celebrations, our private dining room and exclusive hire options offer a flexible and elegant backdrop, paired with genuine hospitality and carefully curated details to make every occasion feel special.



## Puglia Room

The Puglia Room is an intimate space perfect for relaxed family gatherings, corporate events or elegant dinners and drink receptions. Its cosy and inviting setting creates a natural flow for conversation, making it a popular choice for those seeking a more personal touch within the restaurant.

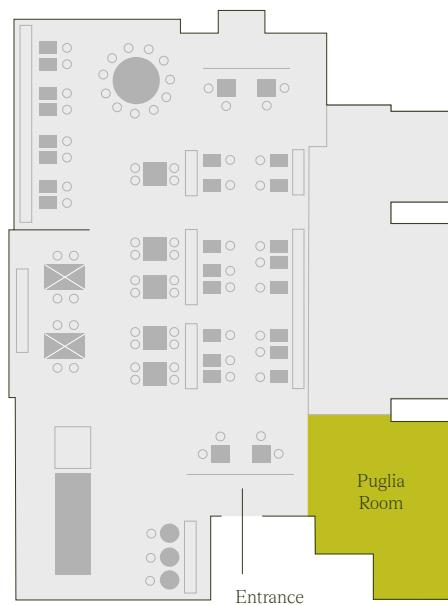
### CAPACITIES

Seated: up to 18 guests

Standing: up to 22 guests

### ROOM DIMENSIONS

W 6.80 m L 4.78 m





## Amalfi Room

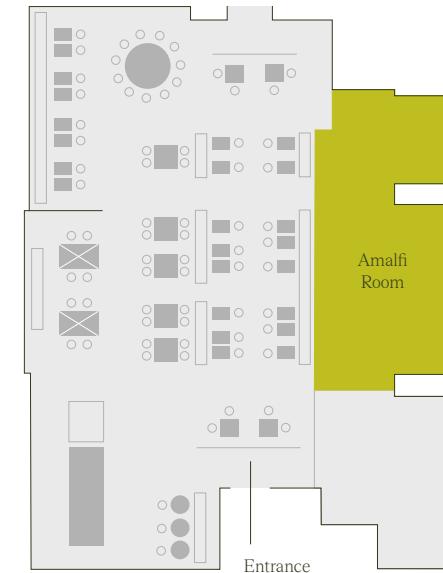
The Amalfi Room offers a stylish and flexible environment where guests can enjoy both a reception and a seated dinner without ever having to leave the space. Its layout allows for seamless transitions, making it especially well suited for events that require a combination of social mingling and structured dining.

### CAPACITIES

Seated: up to 40 guests  
Standing: up to 50 guests

### ROOM DIMENSIONS

W 9.81m L 4.78 m



## Amalfi & Puglia Rooms

When booked together, the Amalfi and Puglia Rooms provide a beautifully adaptable setting for larger occasions. Host a lively reception in the Puglia Room while the Amalfi Room is prepared for dinner service, allowing your guests to flow naturally from one part of the celebration to the next in a way that feels effortless and elegant.

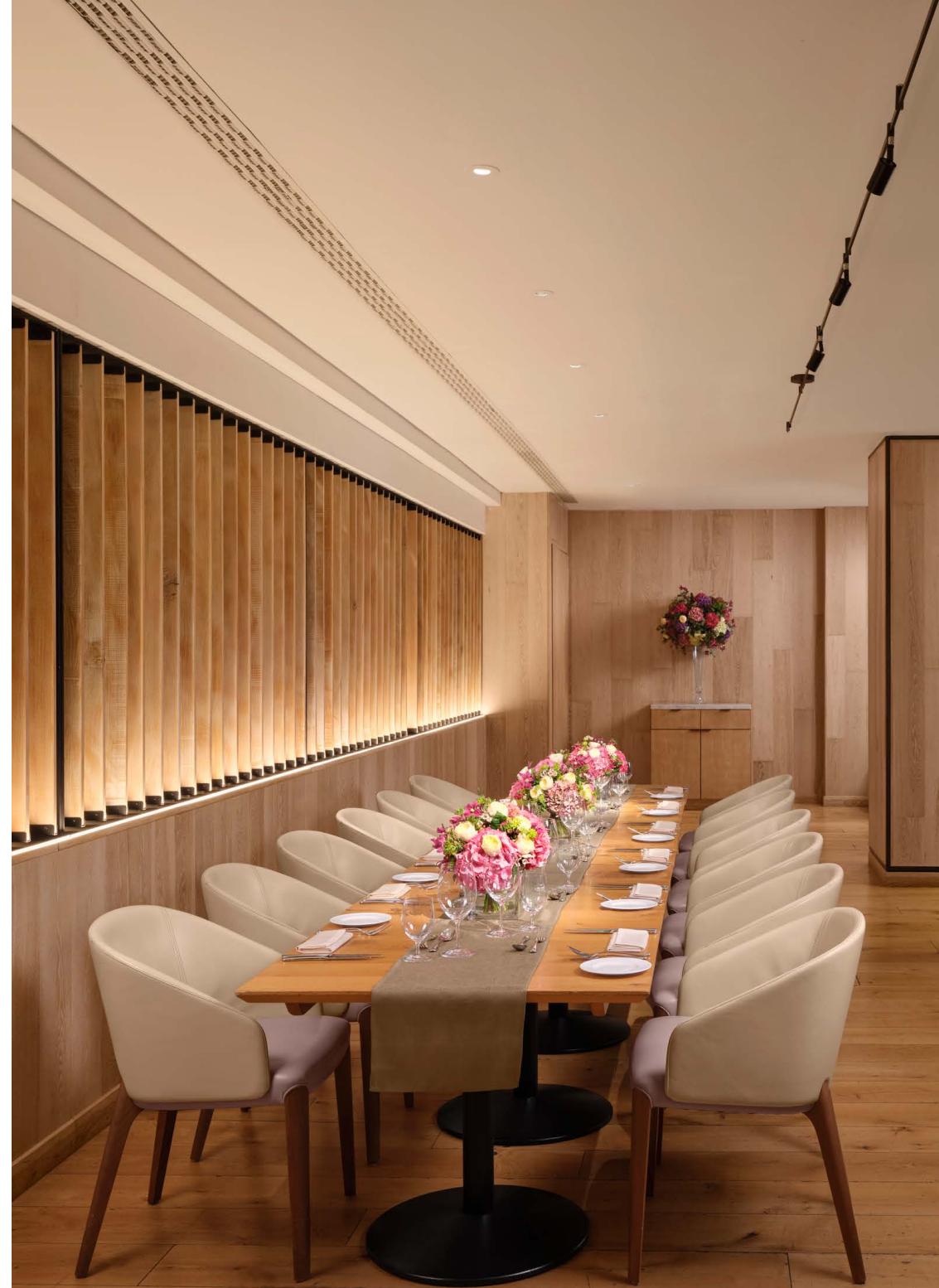
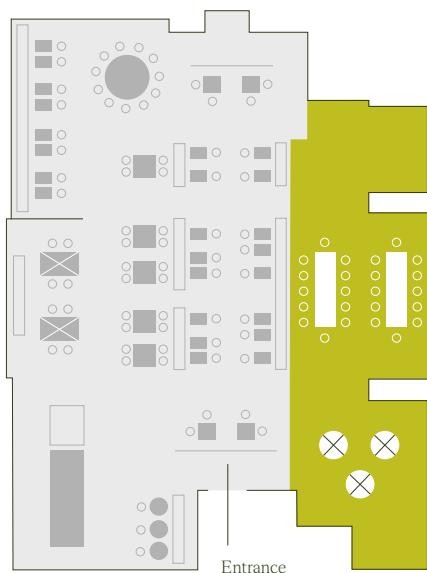
### CAPACITIES

Seated: up to 58 guests

Standing: up to 75 guests

### ROOM DIMENSIONS

W 16.61 m L 4.78 m





## Exclusive Hire

For a truly memorable occasion, the restaurant is available for exclusive hire. From bespoke menus designed in collaboration with Chef Theo Randall to fully customisable layouts suited for presentations, speeches or entertainment, we offer a unique and stylish space that adapts to your vision—whether for business or pleasure.

### CAPACITIES

Main Dining Area Seated: up to 120 guests

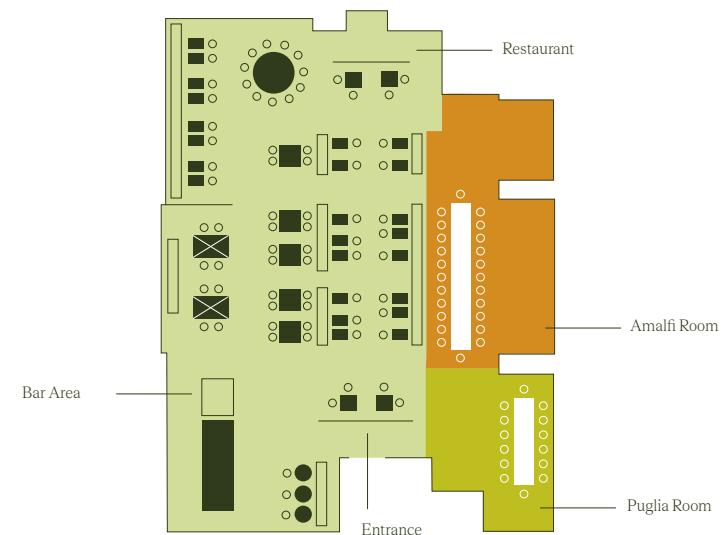
Main Dining Area + 2 PDRs Seated: up to 160 guests

Main Dining Area + 2 PDRs Standing: up to 200 guests



### ROOM DIMENSIONS

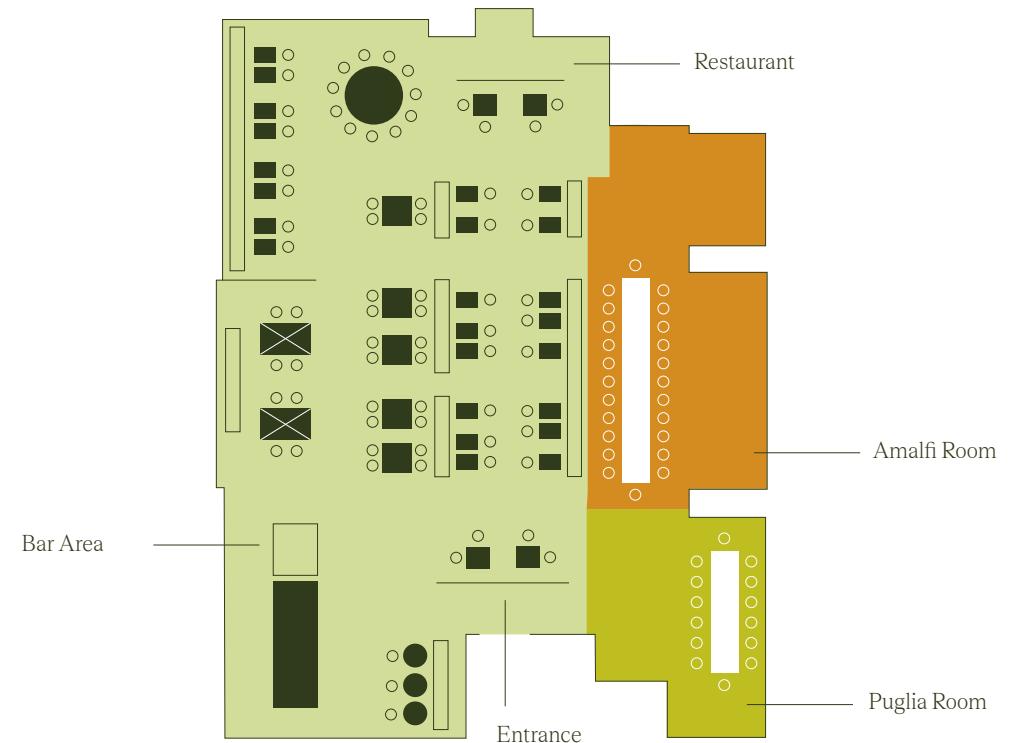
W 22.15 m L 14.95 m



## *Capacities Summary & Walkthrough*

[CLICK HERE](#)

	Seating	Standing
Puglia	18	22
Amalfi	40	50
Amalfi + Puglia	58	75
Main restaurant exclusive hire	120	150
Main restaurant + PDR	160	200



## Drinks Reception

### OPTION 1

4 canapés at £28 per person

### OPTION 2

6 canapés at £38 per person

Additional canapés are £7 each per person



## Canape options

### PROSCIUTTO DI PARMA

Prosciutto di Parma with marinated artichokes

### GAMBERETTI IMPANATI

Crisp tiger prawns in breadcrumbs with chilli, mint and herb vinegar

### ZUCCHINE FRITTE

Deep fried courgette with sage

### BURRATA

Fresh burrata with tomato and bruschetta

### CROSTINI

Smoked salmon, smoked trout and crème fraîche

### RISOTTO AI FUNGHI

Risotto with mushrooms in espresso cups

### TORTA DI PASTA FROLLA

Swiss chard, red onions, ricotta and parmesan



Adults need around 2,000kcal a day.

Canapé options are subject to seasonal & product availability changes.

A discretionary service charge of 13.5% will be added to the bill.

Minimum spend applies. All prices include VAT at the current prevailing rate.

# Private Dining Menu Option 1

£78 PER PERSON

## Primi

### BRESAOLA DELLA VALTELLINA

Thinly sliced cured beef with shaved courgettes, parmesan, Amalfi lemon and wild rocket

### MOZZARELLA DI BUFALA

Buffalo mozzarella from Campania with fresh and slow-roasted Datterini tomatoes, basil, wild rocket, pangrattato and salted ricotta

### RISOTTO AI FUNGHI

Risotto with portobello and porcini mushrooms, parsley, butter and parmesan



## Secondi

### ARROSTO DI FARONA

Roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and mascarpone on pagnotta bruschetta, with Swiss chard and portobello mushrooms

### ORATA AL FORNO

Roasted sea bream fillet with roseval potatoes, spinach, tomatoes, olives, parsley and white wine

### SFORMATO DI FONTINA

Baked fontina cheese soufflé with Italian spinach, cream and parmesan

## Dolci

### AMALFI LEMON TART

With crème fraîche

### RICOTTA CHEESECAKE

With pears and sultanas marinated in Marsala and vanilla



### AFFOGATO

With vanilla ice cream and chilled espresso

## Il formaggio

Optional - Additional £12 per person for cheese as an extra course

### SELECTION OF ITALIAN ARTISANAL CHEESES

Served with mostarda and homemade crackers

Please note that while the core of the dish remains unchanged, the accompanying ingredients may vary with the seasons. Should a guest prefer not to have a particular dish, the chef may offer an alternative, subject to the number of guests and the chosen menu tier.

Adults need around 2,000kcal a day. This is a sample menu and is subject to seasonal & product availability changes. A discretionary service charge of 13.5% will be added to the bill. All prices include VAT at the current prevailing rate.

# Private Dining Menu Option 2

£90 PER PERSON

## Primi

### TARTARE DI TONNO

Yellowfin tuna tartare with pangrattato, chopped rocket, capers

### CAPPELLETTI ALL'ANATRA

Handmade pasta stuffed with slow-cooked duck, porcini and parmesan

### BURRATA

Burrata with grilled marinated red peppers, farinata, Swiss chard and Taggiasche olives

## Secondi

### SCAMONE DI AGNELLO CON CIAMMOTTA

Marinated Lake District lamb rump with slow-cooked potato, green beans, aubergine, tomatoes, grilled red peppers and lamb jus

### BRANZINO AL CARTOCCIO

Sea bass baked with porcini mushrooms, fennel, thyme, vermouth, Castelluccio lentils and Italian spinach

### RAVIOLI STAGIONALI

Seasonal ravioli



## Dolci

### AMALFI LEMON TART

With crème fraîche

### RICOTTA CHEESECAKE

With pears and sultanas marinated in Marsala and vanilla

### PANNA COTTA

With raspberries and almond croccante

### SEASONAL SORBET

## Il formaggio

Optional - Additional £12 per person for cheese as an extra course

### SELECTION OF ITALIAN ARTISANAL CHEESES

Served with mostarda and homemade crackers

Please note that while the core of the dish remains unchanged, the accompanying ingredients may vary with the seasons. Should a guest prefer not to have a particular dish, the chef may offer an alternative, subject to the number of guests and the chosen menu tier.

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# Private Dining

## Menu Option 3

£110 PER PERSON



### Primi

#### INSALATA DI GRANCHIO

Fresh Devon crab with shaved fennel, dandelion, rocket salad, aioli

#### RAVIOLI DI ARAGOSTA

Fresh pasta filled with Dorset's blue lobster, shellfish sauce, tomato, chilli, parsley

#### CARNE SALATA

Thinly sliced cured beef with wild rocket, courgettes, parmesan, aged balsamic vinegar

#### POLENTA ALLA GRIGLIA

Grilled polenta bramata with parmesan, field and wild mushrooms, roasted Datterini tomatoes, fresh red chilli, wild rocket

### Secondi

#### FILETTO DI MANZO (£10 supplement)

Aberdeen Angus beef fillet wrapped in coppa di Parma with carrots, fennel, turnip, spinach, Amarone sauce, salsa verde

#### CODA DI ROSPO

Roasted Cornish monkfish with Charlotte potatoes, fennel, thyme, garlic, crispy prosciutto, white wine, capers, parsley

#### PAPPARDELLE AL RAGÙ DI MANZO

Fresh pasta with slow-cooked beef in Chianti and San Marzano tomatoes

#### FRITTATA

With field and wild mushrooms, ricotta, roasted Datterini tomatoes, mixed Italian leaves, aged balsamic vinegar, parmesan shavings



### Il formaggio

#### SELECTION OF ITALIAN ARTISANAL CHEESES

Served with mostarda and home-made crackers

### Dolci

#### CHOCOLATE AND HAZELNUT CAKE

With espresso gelato

#### AMALFI LEMON TART

With crème fraîche

#### PEAR AND ALMOND TART

With crème fraîche



Please note that while the core of the dish remains unchanged, the accompanying ingredients may vary with the seasons. Should a guest prefer not to have a particular dish, the chef may offer an alternative, subject to the number of guests and the chosen menu tier.

Adults need around 2,000kcal a day. This is a sample menu and is subject to seasonal & product availability changes. A discretionary service charge of 13.5% will be added to the bill. All prices include VAT at the current prevailing rate.



## Tailored Experiences

### Negroni Masterclass

Join our sommelier for a hands-on masterclass and uncover the secrets behind Italy's most iconic cocktail. Learn to mix the perfect classic Negroni—then create your own signature version—all while enjoying a selection of cicchetti from Theo's menu.



### Masterclass with Theo Randall

Enjoy an engaging cookery demonstration with renowned Chef Theo Randall, as he shares tips, techniques and stories behind his signature dishes. The experience concludes with a four-course dinner, perfectly paired with Italian wines.



### Wine Tasting



Led by our expert sommelier, our wine tastings take you on a journey through Italy's renowned wine regions.

Explore grape varieties, discover tasting profiles, and deepen your appreciation of Italian winemaking—ideal for both beginners and seasoned wine lovers.

### Al fresco dining

If your event calls for a more casual, sharing-style experience, our terrace is a hidden gem. Perfect for summer parties and al fresco celebrations, guests can enjoy vibrant seasonal dishes by Chef Theo Randall in a relaxed, stylish outdoor setting. Designed specifically for the terrace, the menu features a more informal selection than our main restaurant, including canapés and shareable plates. The space is available for exclusive hire and accommodates up to 50 guests with a mix of seated and standing arrangements.



Exclusive Masterclasses available upon request. Please contact us directly for a personalised quote. All classes must be reserved in advance and subject to availability.

All prices include VAT at the current prevailing rate and service charge.





## *Opening hours*

RESTAURANT

LUNCH

Tuesday to Saturday: 12- 4pm

DINNER

Tuesday to Saturday: 6pm -12am

Early or late set-up is available on request,  
subject to availability and may  
incur an additional charge.



### **T&Cs**

A minimum spend applies. For full terms  
and conditions, please contact us.

## *Get in touch*

Contact our Reservations team should you  
have any other question:

By telephone: +44 (0)20 7409 3131 or by  
email: [reservations@theorandall.com](mailto:reservations@theorandall.com)

