

MARCHE

REGIONAL TASTING MENU

1st October – 31st October

75 per person

Including wine pairing for the first three courses

Antipasto

Lonza di maiale – Thinly-sliced cured pork fillet with shaved fennel, rocket salad and fresh pecorino cheese

Pairing with: Belisario Verdicchio di Matelica DOC 'Terre di Valbona' 2022

Primo

Calcioni – Handmade ravioli filled with sheep ricotta and parmesan, served with a slow-cooked beef, red wine and tomato ragù

Pairing with: Cìu Cìu Lacrima di Morro d'Alba DOP 2021

Secondo

Coniglio stufato – Slow-cooked rabbit with porcini mushrooms, fennel and thyme with delicate squash purée, braised winter greens and shaved black autumn truffle

Pairing with: Cìu Cìu 'Bacchus' Rosso Piceno 2022

Dolce

Fustingo – Traditional fig, almond, orange and walnut cake with dark chocolate gelato

Nestled in the heart of Italy, Marche beckons its travellers with charming medieval towns and seaside villages.

Its culinary tradition is rooted in the philosophy of cucina povera – emphasizing no waste and local, seasonal ingredients. The Adriatic Sea borders the region on the east and offers a bounty of fish and seafood cherished by food connoisseurs worldwide.



THEO RANDALL



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.