

THEO RANDALL



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PLANETA

Join us on a culinary journey with delectable flavour combinations curated by Chef Theo Randall. Enhance your experience with perfectly matched wine offerings, presented by a brand ambassador from Planeta.

## **Join us on a culinary journey to Sicily**

A glass of Brut Metodo Classico Sicilia D.O.C.  
and canapés on arrival

### **Antipasto paired with Alastro Menfi D.O.C.**

Insalata di polpo – Octopus salad with potatoes,  
celery, capers, wild rocket, parsley and Sicilian lemon

### **Primo paired with Dorilli Cerasuolo di Vittoria Classico D.O.C.G.**

Pasta con broccoli, salsiccia e bietole – Mezze maniche with Italian  
sausage, broccoli, Swiss chard and pecorino

### **Secondo paired with Eruzione 1614 Nerello Mascalese**

Coniglio alla stimpirata – Slow-cooked rabbit with red  
and yellow peppers, olives and white wine, with  
braised greens and potato purée

### **Dolce paired with Passito di Noto Sicilia Noto D.O.C.**

Torta Savoia – Layered chocolate, hazelnut  
and rum cake with pistacchio gelato

125 per person

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.