

THEO **RANDALL**



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**FERRARI**  
TRENTO

Join us on a culinary journey of delectable flavours  
curated by Chef Theo Randall. Enhance your  
experience with perfectly paired wine offerings  
presented by Ferrari Trento.

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

Friday, 28<sup>th</sup> March

## **Antipasto paired with Ferrari Maximum Rosé**

Tartare di tonno – Yellowfin tuna tartare with pangrattato, rocket, capers and Amalfi lemon

## **Primo paired with Ferrari Perle 2018 Brut**

Tagliatelle con piselli e salsiccia – Fresh pasta with new season peas, leeks and Italian sausage

## **Secondo paired with Ferrari Perle Bianco**

Orata – Roasted sea bream with potatoes, fennel, capers, Taggiasche olives and datterini tomatoes

## **Dolce paired with Ferrari Riserva Lunelli**

Torta della nonna – Traditional Tuscan tart with sweet custard, lemon, pine nuts, vanilla and crema di mascarpone

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.