THEO'S ON THE TERRACE

ANTIPASTI Marinated Nocellara Olives (v) £6 Focaccia (v) £7 Rosemary, sea salt **Gnocco Fritto** (*v*) £8 Crispy fried dough with shaved parmesan and £18 Fonduta alla Valdostana - fontina cheese fondue with thyme and parmesan croutons, grissini and pickles (*Great for sharing*) **Verdura** (*v*) £12 Grilled aubergines, zucchini, red and yellow peppers with quinoa and chestnut honey dressing Polpette di Funghi £10 Wild mushroom crispy balls Cazzilli £11 Potato, ham and cheese fritters PRIMI/ SE@NDI **Zuppa** £12 Chestnut and speck soup with chickpeas, rosemary, fontina crostini **Maccheroni del Pastore Gratinati** £21 Baked penne pasta with beef, speck and mushroom ragù with parmesan **Mezzelune** (*v*) £19 Ravioli filled with spinach, ricotta, tomato sauce, smoked scamorza crust **Risotto al Forno** £18 Wild mushrooms, leeks, black truffle, fontina cheese **Pollo Fritto** £26 Marinaded fried chicken with aioli, crispy potatoes and mixed leaves (Great for sharing) Margherita Pizzetta £12 San Marzano tomatoes, Fior di latte, basil **Piccante Pizzetta** £14 San Marzano tomatoes, Nduja, spicy salami, basil, Fior di latte

Spiedini di Salsiccia

Italian skewered sausage with red peppers,

pancetta, sourdough, chilli and parsley sauce

Welcome to our newly transformed Theo's on the Terrace, where you will savour the rich, hearty flavours of the Italian Alps.

Crafted by renowned Chef Theo Randall, the menu celebrates the rustic traditions of Northern Italian cuisine, blending comforting classics with seasonal ingredients for an unforgettable dining experience.

DLCI

Apple Strudel With whipped cream	£8
Monte Bianco Vanilla gelato with sweet chestnut puree, hot white chocolate sauce and honeycomb	£9
Affogato	£7
PI©OLº MENU	
Southern Italian Fried Chicken Crispy potatoes, aioli, fresh mixed leaves	£12
Penne al Pomodoro (v) Fresh tomatoes, basil	£11

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

Margherita Pizzetta (v)

Tomato, mozzarella, cheese

£14

Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy.

Prices include VAT. A discretionary service charge of 13.5% will be added to your bill.

WINE LIST		
SPARKLING & CHAMPAGNE	125ml	Bottl
Della Vite Prosecco Brut	£14	£6
Della Vite Prosecco Rosé	£16	£7.
Della Vite o%	£13	£6
Moët & Chandon Brut Impérial	£23	£12
Veuve Clicquot	£25	£14
Veuve Clicquot Rosé	£27	£16
RED WINE	175ml	Bottl
Mandrarossa Frappato, Terre Siciliano IGT, Sicilia 2024	£13	£4
Nebbiolo Langhe DOC, Massolino, Piemonte 2023	£17	£6
Allegrini, Palazzo della Torre, Vento, 2021	£18	£7
WHITE WINE	175ml	Bottl
Friulano 'Vini Orsone' Bastianich, Friuli 2022	£14	£4
Gavi di Gavi DOCG 'Fontanafredda', Piemonte	£16	£5!
Vermentino, Poggio al Tesoro 'Solosole', Toscana 2023	£17	£6.
ROSÉ WINE	175ml	Bottl
Torre Morra 'Scalunera' Etna Rosato, Sicilia	£13	£4:
Hot Drinks	S	
Coffee menu via Lavaz	za	
Mulled Wine/ Vin Brulé Hot Chocolate Espresso Macchiato Latte Cappuccino Double espresso Flat white		£; £; £; £; £;

Iced coffee

COCKTAILS

COCKIAILO	
Nevegroni Italicus, Malfy gin originale, Fiorente Liqueur, Cocchi Americano, Crossip Citrus	£19
Marmolada Cynar, Dewar's 12, House vermouth blend	£19
Cristallo Spritz Rinomato Aperitivo, Mulled wine sherbet, Della Vite	£18
Monte Pavione Spritz Tuaca, rhubarb & fig cordial, champagne	£21
Catinaccio Gin Pilz, Acqua di Cedro, Crodino, vincotto, citrus	£19
NON AL@HOLLC COCKTAIL	S
Amaro Mula	£14

Lyre's Amaretto, citrus, thyme sherbet, ginger beer	
Crodino Spritz Crodino, vincotto, citrus	£1

BEER & PILSNER

Menabrea	£7.5
Menabrea Bionda	£9
Menabrea Zero Zero	£7

SOFT DRINKS

San Pellegrino Limonata - 330ml	£7
San Pellegrino Aranciata - 330ml	£7
Coca-Cola Diet Coke - 200ml	£6
Pago Orange Pago Apple - 200ml	£5
Schweppes - 200ml Ginger beer Lemonade Soda Tonic	£5

MINERAL WATER

Acqua Panna - 250ml	£5.5
Acqua Panna - 750ml	£7.5
Perrier - 330ml	£6
San Pellegrino Sparkling Water - 750ml	£7.5