

Theo Randall

CUCINA ITALIANA

Regional Tasting Menu

85 per person | Including a glass of prosecco on arrival and wine pairing
for the first three courses

Liguria

1st April - 2nd May



Antipasto

PESTO ALLA GENOVESE CON MOZZARELLA

Fresh pesto with buffalo mozzarella, roasted new season asparagus, farinata and pecorino

Pairing with: "Brezza" Ligure di Ponente Pigato DOC

Primo

PANSOTTI ALLA GENOVESE CON SALSINA DI FUNGHI

Half-moon-shaped fresh pasta stuffed with mixed greens, Italian sausage and ricotta, with porcini and portobello mushroom sauce

Pairing with: G.D. Vajra Dolcetto d'Alba DOC

Secondo

SCAMONE DIAGNELLO CON PATATE E CARCOFI

Roasted lamb rump with new season artichokes, potatoes and leeks with jus and salsa verde

Pairing with: Massolino Barbera d'Alba DOC



Dolce

TORTA SACRIPANTINA

Genovese sponge with maraschino, crema di zabaglione and fresh raspberries

Please note that the Regional Tasting Menu is created by Chef Theo to represent one particular Italian region with carefully selected unique products and wines. Due to this, we are not able to offer vegetarian and vegan alternatives. Please ensure that you are aware of all party member's dietary requirements and contact us prior to making your reservation to confirm whether we are able to cater for you and your guests, as the menu has to be served to the entire party to ensure a smooth and personalised experience. 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. The above menu is not available during festive periods, including Easter Day, Valentine's Day and 24th, 25th & 31st December.