

Theo Randall

CUCINA ITALIANA

CHEF'S TABLE



Antipasto

CRUDO DI BRANZINO

Thinly sliced sea bass with chopped grilled red peppers, capers, marjoram, and pickled fennel

Primo

TAGLIATELLE CON CALAMARI E ZUCCHINE

Fresh pasta with courgettes, Datterini tomatoes and Sardinian bottarga

Secondo

AGNELLO

Lamb rump with roasted fennel, beetroot and carrots, served with rainbow chard and jus

Il Formaggio

Selection of Italian artisan cheeses with homemade crackers and pear mostarda

Dolce

TIRAMISU ALLA VENEZIANA

