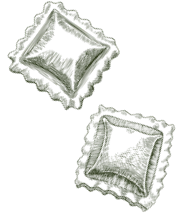


# Theo Randall

CUCINA ITALIANA

## CHEF'S TABLE



### *Antipasto*

#### CAPELANTE

Pan-fried diver scallops with white asparagus, Swiss chard and crispy guanciale

### *Primo*

#### RAVIOLI

Fresh pasta filled with ricotta and greens, summer herbs, courgette flowers, brown butter and pine nuts

### *Secondo*

#### VITELLO

Loin of veal with wild mushrooms and potato al forno, served with salsa verde and jus

### *Il Formaggio*

Selection of Italian artisan cheeses with homemade crackers and pear mostarda

### *Dolce*

#### SOFT CHOCOLATE CAKE

With vanilla and hazelnut croquante gelato

