

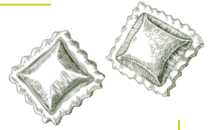
Theo Randall

CUCINA ITALIANA

Chef Collaboration

180 per person

Includes four wine pairings thoughtfully selected by Helen McGinn



Antipasti

CAPE SANTE

By Matt Tebutt

Roasted Orkney Island Scallop with slow cooked ham hock and salsa verde

Paired with: Soave Classico Pieropan

CAPPELLACCI DI RICOTTA E LIMONE

By Theo Randall

Fresh pasta filled with ricotta, lemon, pecorino with courgettes flowers and brown butter

Paired with: Vermentino Solosole Poggio al Tesoro

Primo

COSTINE DI MANZO

By Matt Tebutt

Slow braised Hereford short rib with watercress puree, tarragon and spring vegetables

Paired with: Chianti Classico Riserva Brancaia

Dolce

TORTA SACRIPANTINA

By Theo Randall

Genovese sponge with maraschino, crema Di mascarpone, zabaglione and fresh raspberries

Paired with: Passito di Noto Planeta

