

Theo Randall

CUCINA ITALIANA

Regional Tasting Menu

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

Veneto

2nd June - 30th June



Antipasto

ORATA CRUDO

Raw thinly sliced seabream with chopped Datterini tomatoes, capers, fresh chilli, marjoram and shaved fennel salad

Pairing with: Monte Carbonare Suave Classico DOC

Primo

BIGOLI CON RAGÙ DI ANATRA

Fresh pasta with slow-cooked duck ragù

Pairing with: Corte Giara Bardolino DOC

Secondo

ARROSTO DI VITELLO

Roasted veal loin with porcini mushroom sauce, soft polenta and roasted radicchio

Pairing with: Palazzo della Torre Allegrini Veronese IGT



Dolce

TIRAMISÙ ALLA VENEZIANA

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.