

# Theo Randall

CUCINA ITALIANA

## Regional Tasting Menu

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

### Sardinia

1<sup>st</sup> July - 31<sup>st</sup> July



### Antipasto

INSALATA DI POLPO

Octopus salad with wild rocket, celery, parsley, capers, lemon and shaved Sardinian bottarga

*Pairing with: Mesa Vermentino*

### Primo

CULURGIONES

Fresh pasta filled with potato, pecorino sardo, summer herbs with fresh sweet tomato sauce

*Pairing with: Murru Monica Doc Mandrolisai*

### Secondo

SCAMONE DI AGNELLO

Grilled and roasted rump of lamb with chickpeas, tomatoes, carrots, fennel, rainbow chard and lamb jus

*Pairing with: Noras Cannonau Santardi*

### Dolce

TORTA PARDULA

Ricotta, lemon and saffron tart with caramelised oranges and honey gelato



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.