

Theo Randall

CUCINA ITALIANA

Chef Series: Jack Stein

180 per person

Includes four carefully curated wine pairings



Antipasto

SPIGOLA

By Jack Stein

Sea bass crudo with verbena and apple

Paired with: La Spinetta, Vermentino, Toscana IGT

Primo

PANSOTTI DI ANATRA

By Theo Randall

Homemade pasta filled with slow-cooked duck and Parmesan.

Served with a porcini mushroom, butter and thyme sauce

Paired with: Dog Point, Pinot Noir, Marlborough

Secondo

ROMBO AL TARTUFO

By Jack Stein

Brill with truffle and trotter

Paired with: Fattoria Selvapiana, Chianti Rufina, Toscana DOCG

Dolce

CROSTATA DI CIOCCOLATO

By Theo Randall

Chocolate and coffee tart with Vin Santo gelato

Paired with: Frescobaldi, Vin Santo, Pomino DOC



Please speak to a member of the team if you have any dietary allergies or intolerances.