

Theo Randall

CUCINA ITALIANA

CHEF'S TABLE



Antipasto

CAPELANTE

Pan-fried diver scallops with rainbow chard, crispy guanciale, lentils de Castelluccio, parsley and capers

Primo

TAGLIARINI ALL'ASTICE

Homemade tagliarini with native lobster, tomato and fresh red chilli

Secondo

FILETTO DI MANZO

Fillet of beef wrapped in Coppa di Parma with wild mushrooms, potato purée, spinach and Amarone wine sauce

Il Formaggio

Selection of Italian artisan cheeses with homemade crackers and pear mostarda

Dolce

THEO'S TIRAMISU

