

Theo Randall

CUCINA ITALIANA

CHEF'S TABLE



Antipasto

INSALATA DI FICHI

Buffalo mozzarella with new-season figs, mint, basil,
wild rocket and shaved ricotta salata

Primo

TAGLIARINI CON GAMBERI

Tagliarini pasta with brown shrimp, courgettes, chilli,
parsley, garlic and butter

Secondo

FILETTO DI MANZO

Roasted beef fillet wrapped in Coppa di Parma with potatoes,
wild mushroom al forno, spinach, jus and salsa verde

Il Formaggio

Selection of Italian artisan cheeses with
homemade crackers and pear mostarda

Dolce

PANNACOTTA

Vanilla panna cotta with roasted white peach,
hazelnut croquante and raspberries

