

# Theo Randall

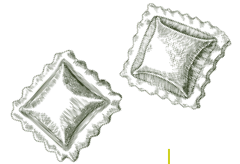
CUCINA ITALIANA

## Regional Tasting Menu

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

### Marche

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



### Antipasto

LONZA DI MAIALE

Thinly sliced cured pork fillet with shaved fennel, rocket salad and fresh pecorino cheese

*Pairing with: Cantine Belisario, 'Terre di Valbona', Verdicchio di Matelica DOC*

### Primo

CALCIONI

Handmade ravioli filled with sheep's ricotta and Parmesan served with a slow cooked beef,  
red wine and tomato ragu

*Pairing with: Fattoria Mancini, Sangiovese, Marche IGT*

### Secondo

CONIGLIO STUFATO

Slow cooked rabbit with porcini mushrooms, fennel and thyme with delicate squash puree,  
braised winter greens and shaved autumn black truffle

*Pairing with: Umani Ronchi, Montepulciano, Rosso Conero DOC*



### Dolce

FRUSTINGO

Traditional fig, almond, orange and walnut cake with dark chocolate 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.