

# Theo Randall

CUCINA ITALIANA

## Regional Tasting Menu

£75 per person | Including wine pairing for the first three courses

Begin your journey with a Venezia cocktail £12

### Friuli Venezia Giulia



1st April – 30th April

#### Antipasto

PROSCIUTTO DI SAN DANIELE

With white asparagus and Montasio cheese

*Pairing with: Ponte del Diavolo Sauvignon Blanc*

#### Primo

CJARSONS

Fresh pasta filled with potato, Swiss chard and new season peas

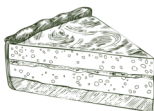
*Pairing with: Bastianich Friulano 'Vini Orsone'*

#### Secondo

CONIGLIO

Slow-cooked rabbit with fennel, sage, leeks, porcini mushrooms, thyme and Pinot Grigio served with polenta bramata

*Pairing with: Fantinel, Borgo Tesis, Merlot D.O.C*



#### Dolci

STRUCCOLO DI MELE

Apple and cinnamon strudel with crema di mascarpone

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.



At the heart of each Regional Tasting Menu lies Italy's rich culinary heritage. Each month, we celebrate a different region, showcasing its signature dishes and time-honoured recipes.

From vibrant seasonal produce to speciality Italian imports, every ingredient is carefully chosen to create dishes that are authentic, flavourful and full of character.

It is a journey through Italy's diverse landscapes, one plate at a time.

I hope you enjoy the flavours as much as I do.

*Chris Randall*