

Theo Randall

CUCINA ITALIANA

Regional Tasting Menu

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

Begin your journey with a Liguria cocktail £12

Liguria



3rd June – 28th June

Antipasto

PESTO ALLA GENOVESE CON MOZZARELLA

Fresh pesto with buffalo mozzarella, roasted new season asparagus, farinata and pecorino

Pairing with: Poderi dal Nespoli Trebbiano Biologico, Rubicone IGT

Primo

PANSOTTI ALLA GENOVESE CON SALSIA AI FUNGHI

Homemade half-moon pasta stuffed with mixed greens, Italian sausage, ricotta, porcini and portobello mushroom sauce

Pairing with: Laura Aschero Pigato Riviera Ligure di Ponente

Secondo

SCAMONE DI AGNELLO CON PATATE E CARCIOFI

Roasted lamb rump with new season artichokes, potatoes and leeks, with jus and salsa verde

Pairing with: Poderi dal Nespoli Organic Sangiovese Biologico

Dolci

TORTA SACRIPANTINA

Genovese sponge with maraschino, crema di zabaglione and fresh raspberries



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