Theo Randall

CUCINA ITALIANA

Desserts Menu

Dolci

AMALFI LEMON TART
With crème fraîche | 12 274KCAL

PANNA COTTA
Vanilla panna cotta with rhubarb, orange and Moscato | 12 375KCAL

CHOCOLATE AND HAZELNUT CAKE
With espresso gelato | 12 571KCAL

RICOTTA CHEESECAKE
With pears and sultanas, marinated in Marsala and vanilla | 9 440KCAL

IL FORMAGGIO
Selection of Italian artisanal cheeses served with mostarda and homemade crackers | 16 179KCAL

Gelato

AFFOGATO
Vanilla ice cream and chilled espresso | 8 129KCAL

SEASONAL SORBET
Seasonal sorbet | 6 110KCAL

Adults need around 2,000 kcal a day.
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.

Sweet Wines

	100ML	BOTTLE
2022 Moscato d'Asti, Moncucco DOCG *Piemonte, Italy* *Light – effervescent – pleasing* *Pairs perfectly with Amalfi lemon tart or panna cotta*	12	38

	75ML	BOTTLE
2016 Vin Santo di Carmignano, Capezzana *Toscana, Italy* *Complex – sweet – opulent* *Pairs perfectly with ricotta cheesecake or il formaggio*	26	128
2023 Passito di Noto, Planeta *Sicilia, Italy* *Fruity – round – sweet* *Pairs perfectly with ricotta cheesecake or affogato*	15	80
2022 Recioto della Valpolicella DOC, Bertani Veneto, Italy *Luscious – velvety – chocolatey* *Pairs perfectly with chocolate and hazelnut cake or il formaggio*	11	75
2018 Le Colombare, Recioto di Soave Veneto, Italy *Fresh – balanced – elegant* *Pairs perfectly with Amalfi lemon tart or seasonal sorbet*	14	90

	75ML	BOTTLE
2021 Ben Ryé Passito di Pantelleria Sicilia, Italy *Intense – silky – captivating* *Pairs perfectly with ricotta cheesecake or affogato*	18	208

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