

Theo Randall

CUCINA ITALIANA

Dinner A La Carte

Start your experience with our Piccolo Aperitivo! | Amalfi Spritz or Negroni Piccolo - £10

Antipasti

BURRATA

Fresh burrata with winter tomatoes, grilled red peppers and walnut pesto | 19

SFORMATO DI FONTINA

Baked fontina cheese soufflé with spinach, cream and parmesan | 15



TARTARE DI TONNO

Yellowfin tuna tartare with pangrattato, rocket, capers and Amalfi lemon | 20

CARNE SALATA

Thinly sliced cured beef with wild rocket, zucchini, parmesan, aged balsamic vinegar | 20

INSALATA MISTA

Salad with fresh goat's cheese, Datterini tomatoes, cucumber, mint, basil and aged balsamic vinegar | 15

CALAMARI IN PADELLA

Pan fried squid with cannellini beans, chilli, anchovies, parsley and chopped rocket | 20

PUNTARELLE ALLA ROMANA

Chicory shoots with anchovies, capers and red wine vinegar | 14

Primi

MINISTRONE

Swiss chard, cannellini beans, San Marzano tomatoes and basil | 14

RISOTTO AI FUNGHI

Risotto with new season chanterelle mushrooms, leeks, thyme, butter and parmesan | 22 / 32

RAVIOLI DI ERBETTE

Mixed green ravioli with Swiss chard, rocket, spinach, ricotta, butter and sage | 18 / 28

CAPPELLETTI DI VITELLO

Fresh pasta filled with slow-cooked veal, porcini mushrooms and parmesan | 18 / 28

TAGLIATELLE ZUCCHINE E GAMBERETTI

Fresh pasta with prawns, courgette, Datterini tomatoes, parsley and fresh chilli | 24

PAPPARDELLE CON RAGÙ DI MANZO

Fresh pasta with slow-cooked beef with Chianti and San Marzano tomatoes | 18 / 28

TORTELLI CON TARTUFO NERO, PECORINO E PATATE

Fresh pasta filled with potato, black truffles and pecorino, with slow-cooked beef ragù | 22 / 32



Secondi

Pesce



ORATA AL FORNO

Pan-roasted sea bream on Roseval potatoes, fennel, Datterini tomatoes, parsley and caper sauce | 31

BRANZINO AL FORNO

Pan-roasted sea bass fillet with asparagus, Italian spinach, white wine sauce, porcini mushrooms and thyme | 40

Carne

ARROSTO DI FARAONA

Roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and mascarpone, on pagnotta bruschetta with mixed greens and portobello mushrooms | 34

SCAMONE DI AGNELLO

Lamb rump with caponata of aubergines, red peppers, zucchini and basil, with spinach, salsa verde and lamb jus | 38

CONTROFILETTO DI VITELLO

Pan-roasted veal loin with wild mushrooms, Amarone sauce, potato purée and spinach | 40



Contorni

ZUCCHINE FRITTE | 7

ITALIAN SPINACH | 8

BRUSCHETTA AND
FOCACCIA | 7

ROCKET, TOMATO SALAD
AND PARMESAN | 6

ROASTED POTATO WITH
ROSEMARY | 8



All prices include VAT at the current prevailing rate. A discretionary 13.5% service charge will be added to the final bill. Please note that our menus are subject to change depending on the availability and seasonality of the freshest ingredients. Adults need around 2,000 kcal a day. Please speak to a member of the team if you have any dietary allergies or intolerances.