

# Theo Randall

CUCINA ITALIANA

## Lunch Set Menu

Two courses 28 | Three courses 33 | Maximum of six people

### Antipasti



#### FINOCCHIONA SALAMI

Thinly sliced fennel salami with wild rocket and parmesan shavings | 165KCAL

#### MOZZARELLA DI BUFALA

Fresh buffalo mozzarella with grilled marinated violet aubergine, zucchini, red peppers and basil | 318KCAL

#### INSALATA MISTA

Mixed leaf salad with fresh goat's cheese, Datterini tomatoes, cucumber, mint, basil and aged balsamic vinegar | 110KCAL

### Primi



#### PAPPARDELLE CON RAGÙ DI MANZO

Fresh pasta with slow-cooked beef in Chianti and San Marzano tomatoes | 373KCAL

#### RAVIOLI DI ERBETTE

Mixed green ravioli with Swiss chard, rocket and cime di rapa, ricotta, butter and sage | 350KCAL

#### ARROSTO DI FARAONA

Roasted guinea fowl stuffed with prosciutto di Parma, lemon zest, thyme and mascarpone on pagnotta bruschetta, with Swiss chard and portobello mushrooms | 660KCAL

### Dolci

#### AMALFI LEMON TART

With crème fraîche | 274KCAL

#### RICOTTA CHEESECAKE

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



#### AFFOGATO

Vanilla ice cream with espresso | 129KCAL

Adults need around 2,000kcal 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. The above menu is a sample. Menu item changes according to season and availability. It is not available during festive periods, including Easter Day, Valentine's Day and 24th, 25th & 31st December.