

La Dolce Vita
Saturday Brunch at Theo Randall
£57 per person

Antipasti Table

Enjoy a selection of Italian salads, cured meats, cheeses and Italian breads

- Insalata mista** - Mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco
- Verdura Mista** - Grilled red peppers, violet aubergines, zucchini with datterini tomatoes, capers and basil
- Insalata di Fagiolini verdi** - Italian green beans, parmigiano reggiano and mixed leaves
- Insalata di pomodoro** - Raw sliced camone, datterini, merinda and black pearl tomatoes with grumolo salad, aged balsamic, caprino fresco and pangrattato
- Burrata** - Fresh burrata with grilled marinated red peppers, farinata, cicorino, swiss chard and Taggiasche olives
- Panzanella** - Tuscan bread salad with grilled red and yellow peppers, fresh plum tomatoes, capers, and anchovies
- Insalata di Fave** - new season's Italian broad beans with wild rocket and caciotta cheese
- Insalata di Asparagi** - English asparagus with spinach olive oil and Lemon
- Insalata di farro** - Farro salad with datterini tomatoes, cucumber, mint and basil
- Salumi misti** - Prosciutto di Parma, schiena, felino, fennel salami, capocollo and lardo bruschetta with marinated vegetable "agro dolce"
- Carne salata** - Thinly sliced black Angus beef with zucchini, rocket, pine nuts and Parmesan
- Polpo** - Octopus with Roseval potatoes, Taggiasche olives, parsley and capers
- Anguilla affumicata** - Smoked eel with red and candy beetroots, Italian leaves and fresh horseradish

A Taste from Theo

- Ravioli di erbette** - Mixed green ravioli with swiss chard, rocket, cime di rapa, ricotta, butter and sage

Secondi

Choose one of the following dishes

- Frittata** - Organic eggs with girolle mushrooms, caprino fresco, marjoram and mixed Italian leaves
- Sformato di Fontina e zucchini** - Baked soufflé with zucchini, Fontina cheese, spinach, cream and Parmesan
- Cappelletti di vitello** - Handmade pasta stuffed with slow cooked veal and pancetta with porcini mushrooms and parmesan
- Orata al forno** - Roasted sea bream with fennel, Roseval potatoes, datterini tomatoes, capers and Taggiasche olives
- Tagliata** - Grilled Longhorn beef bavette (med rare) with castelluccio lentils, roasted datterini tomatoes, aged balsamic vinegar, radicchio and salsa verde
- Arrosto di faraona** - Wood roasted guinea fowl stuffed with prosciutto di Parma, thyme and mascarpone, with portobello mushrooms and braised swiss chard
- Pesce al forno** - Whole roasted sea bass or dover sole with parsley, capers, roasted Sicilian red peppers and rainbow chard for two (£6 supplement per person)

Dolci

At The Table

Selection of desserts to share

Theo's Dessert Shop

*For those with a sweet tooth, enjoy additional desserts
and freshly made crepes with all your favourite condiments*

And all the way through enjoy Prosecco and Bellini's.

Please speak to a member of the team if you have any dietary allergies or intolerances

*Unlimited Prosecco and Bellini's are available for 2 hours from time of arrival. All prices include VAT at the current prevailing rate. A discretionary 12.5% service charge will be added to the final bill.