

LA DOLCE VITA
SATURDAY & SUNDAY 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

Palpo - 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 zueca - Ravioli of roasted delica squash, ricotta and marjoram with 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 zucchine - Baked soufflé with zucchini, Fontina cheese, spinach, cream 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 sale with parsley, capers, roasted Sicilian red peppers and rainbow chard for two (f6 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 al/ 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.