

THEO **RANDALL**



**BERTANI**

DAL 1857

Join us on a culinary journey with delectable flavour combinations curated by Chef Theo Randall. Enhance your experience with perfectly matched wine offerings, presented by a brand ambassador from Cantine Bertani.

## **Four-course menu**

### **Canapés paired with Soave Classico, Sereole**

Prosciutto di Parma with sweet melon

Bruschetta with grilled marinated red peppers,  
chopped burrata and basil

### **Primo paired with Soave Original 'Vintage Edition'**

Risotto alle zucchine - risotto with courgettes,  
courgette flowers, basil, butter and Parmesan

### **Secondo paired with Amarone Della Valpolicella, Valpantena**

Tagliata - grilled beef sirloin with fresh borlotti beans,  
roasted datterini tomatoes and wild rocket

### **Dolce paired with Recioto Della Valpolicella, Valpantena**

Panna cotta with dark chocolate sauce and hazelnut croquante

£95 per person

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.