

THEO RANDALL



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 Capezzana Estate.

Four-course menu

Canapés paired with Trebbiano di Capezzana I.G.T 2022

Crostini – Chicken liver and Vin Santo

Carne cruda – Chopped beef fillet dressed in
Capezzana new season olive oil and shaved parmesan

Pagnotta bruschetta – With Capezzana new season
olive oil and chopped burrata

Primo paired with Capezzana 'Villa di Capezzana' Carmignano DOCG 2019

Ravioli di zucca – Home-made ravioli filled with delicate squash
and ricotta, with porcini mushroom and thyme sauce

Secondo paired with Capezzana 'Ugo Contini Bonacossi' 2018

Arrosto di faraona – Roasted guinea fowl stuffed with Tuscan
sausage and slow-braised lentils, with cavolo nero and jus

Dolce paired with Capezzana Vin Santo di Carmignano 2016

Torta della nonna – Traditional Tuscan tart
with vanilla and pine nuts

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.