

# Theo Randall at the InterContinental Menu

## Antipasti

Puntarelle alla romana - thinly sliced chicory shoots with red wine vinegar, anchovy and capers ♦11

Mozzarella di Bufala - buffalo mozzarella with grilled delicata squash, marinated violet artichokes, swiss chard and Taggiasche olives ♦13

Insalata mista - mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco ♦10

Bresaola punta d'anca della valtellina - cured beef with wild rocket, thinly sliced raw fennel, amalfi lemons and parmigiano reggiano ♦15

Anguilla affumicata - smoked eel with red and golden beetroots, italian leaves and fresh horseradish ♦13

Salumi misti - prosciutto di parma, schiena, felino and fennel salami, capocollo, lardo bruschetta with marinated vegetables "agro dolce" ♦15

Insalata di granchio - fresh devon crab with florence fennel, dandelion, radicchio and sardinian bottarga ♦15

Calamari in padella - pan fried squid with cannellini beans, chilli, anchovies, parsley and chopped rocket ♦14

Cape sante - pan fried scallops with lentils dicastelluccio, cime di rapa, anchovies, sage and capers ♦19

## Primi

Minestrone verde - soup of cannellini beans, fresh plum tomatoes, carrots, celery, marjoram and swiss chard ♦12

Ravioli di zucca - ravioli of roasted delicata squash, ricotta, marjoram,  
butter and sage €13/ €19

Cappelletti di vitello - fresh pasta stuffed with slow cooked veal,  
pancetta and trompette de la mort mushrooms €14/ €21

Linguine con aragosta - linguine with dorset blue lobster,  
san marzano tomatoes, parsley and fresh chilli €23 / €34

Taglierini al pescatore - fresh pasta with monkfish, shrimps, sea  
bass, vongole, squid, tomatoes and parsley €14

Pappardelle con cavolo nero - handmade pasta  
with cavolo nero and capezzana new season's olive oil €14

Risotto di tartufi e carciofi - risotto with violet artichokes, autumn  
truffles from umbria and parmesan €16 / €24

Taglierini con tartufi bianchi - fresh pasta with white truffles (5g)  
from umbria €50

## **Secondi**

### **Pesce**

Coda di rospo al forno - wood roasted cornish monkfish with  
prosciutto di parma.

Roseval potatoes, globe artichokes, parsley and capers €33

Branzino al forno - wood roasted sea bass fillet with slow cooked  
fennel, datterini tomatoes, capers, spinach and olives €34

Sogliola - whole dover sole with capers, parsley, roasted red peppers  
and swiss chard with new season's olive oil €36

### **Carne**

Fegato di vitello - pan fried calves liver with pancetta, sage, cannellini  
beans, roast delicata squash and spinach €27

Costata di agnello - roasted rack of somerset lamb (pink) with wood roasted carrots, red and golden beetroots, jerusalem and globe artichokes, fennel, squash and salsa d'erbe €29

Piccione al forno - wood roasted anjou pigeon on bruschetta with lentils di castelluccio, radicchio tardivo, pancetta and aged balsamic vinegar €34

Taglio di vitello - wood roasted veal chop with chanterelle, grise mushrooms, italian spinach and salsa verde €38

**Contorni €5 each**

Zucchini fritti

Italian spinach

Rocket, tomato salad and ricotta salata

Mashed roseval potato with olive oil.

**All prices include vat at the current prevailing rate.  
A 12.5% service charge will be added to the final bill**