

THEO'S SIMPLE ITALIAN

Private Dining Menu

£40

CICCHETTI TO SHARE

Fresh Focaccia with olive oil, rosemary and sea salt
Bruschetta, Theo's Style

PRIMI

Salumi Misti

Selection of artisan salumi, confit tomatoes and rocket

Fritto Misto

Deep-fried prawns, calamari, sea bream and zucchini, served with aioli

Carpaccio di Pomodori con Burrata

Selection of seasonal tomatoes, served with Burrata, basil and pagnotta crumb

SECONDI

Scialatielli allo Scoglio

Fresh scialatielli pasta served with mussels, clams, prawns, squid, fresh chili,
san marzano sauce, datterini tomato and parsley

Risotto Asparagi e Tartufo v

Risotto made with carnaroli rice, asparagus, parmesan, parsley and black truffle

Tagliata di Manzo

Chargrilled bavette of beef with seasonal grilled vegetables, datterini
tomatoes and salsa verde

Tonno alla Napoli

Pan seared yellow fin tuna, served with capers, rocket, roast datterini tomatoes
and a lemon butter sauce

DOLCI

A selection of our finest desserts

