

LAZIO

REGIONAL TASTING MENU

3rd September – 28th September

75 per person

Including wine pairing for the first three courses

Antipasto

Insalata di fichi – Black and green fig salad with buffalo mozzarella, mint, basil, wild rocket and shaved pecorino romano
Pairing with: Frascati Principe Pallavicini 2023

Primo

Fettuccine all'amatriciana – Homemade fresh pasta with slow-cooked tomato and guanciale
Pairing with: Orvieto Classico 'Campogrande' Antinori Santa Cristina 2022

Secondo

Abbacchio alla romana – Roasted Lake District lamb rump with olives, rosemary, garlic, delicata squash, potatoes, fennel and jus
Pairing with: 'Rubillo' Cesanese Principe Pallavicini 2022

Dolce

Crostata di ricotta – Ricotta and chocolate tart with zabaglione ice cream

From the ancient ruins of Rome to the rolling hills of the countryside, Lazio lures its travellers with a captivating blend of history and culture. The region's culinary traditions preserve the timeless flavours that have graced Italian tables for generations, featuring many of Italy's most famous pasta dishes, cured meats and cheeses.



THEO RANDALL



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. A discretionary 13.5% service charge will be added to the final bill.