

OSTERIA LOCATELLI

INSPIRED BY RENOIR

Red onion tatin, goat's cheese mousse, aged balsamic vinegar

Paired with Bouquet in a Theatre Box

A French classic reimaged through an Italian lens. Inspired by Renoir's vibrant floral composition, the dish celebrates colour, balance and the simple pleasures of gathering around the table.

Saffron risotto, Taleggio fondue, red wine reduction

Paired with Lunch at Restaurant Fournaise (The Rowers' Lunch)

One of northern Italy's most beloved dishes, it combines elegance and comfort in equal measure. Its golden hue echoes the warm light of Renoir's convivial riverside scene, where food, wine and conversation come together in a celebration of hospitality and shared moments.

Red wine poached pear, ricotta and almond crumble

Paired with Young Mother (Jeune mère)

A classic northern Italian dessert inspired by the softness and intimacy of Renoir's Young Mother, it reflects the comforting traditions of family cooking, where simple ingredients are transformed into a heartfelt gesture of care.