



Il Convivio Christmas menu

2 courses £32.50 -3 courses £40.00

Primi Piatti

Tortellini d' Anatra con Brodo di Cappone e Tartufo Nero

small tortelli with a duck filling in a reduced capon broth and black winter truffle

Insalatina di Radicchio Rosso con Gorgonzola Piccante, Pesto di Nocciole, Pere Williams e Crostini di Pane

red radicchio salad with spicy gorgonzola, hazelnut pesto, pear Williams and Tuscan bread croutons

Polipo Croccante con Schiacciata di Patate e Salsa alla 'Nduja

crispy sautéed octopus with crushed potatoes and a spicy Calabrian 'Nduja sauce

Spaghetti alla Chitarra con Carciofini Viola, Pepe Nero e Ricotta Salata

home made spaghetti with purple artichokes ,black peppercorn and salted ricotta

Carpaccio di Filetto di Manzo con Maionese al Rafano Crescione e Tartufo di Stagione

fillet of Surrey Farm beef carpaccio with horseradish mayonnaise watercress and freshly shaved seasonal truffle

Secondi Piatti

Risotto ai Porcini con Scaglie di Parmigiano Reggiano e Tartufo Nero

risotto with Cepes Mushroom, Parmesan shavings and black truffle

Branzino Arrosto con Crema di Sedano Rapa, Porri Stufati al Dragoncello e Pate' di Olive

roasted fillet of sea bass with creamy celeriac, braised leeks fresh tarragon and olives pate

Salmone Spezziato con Lenticchie di Castelluccio e Carotine Novelle

spicy Stornoway fillet of salmon with braised Castelluccio lentils and baby carrots

Rollatina di Tacchino con Prosciutto San Daniele, Castagne, Funghi e Zucca Dolce

turkey roulade with San Daniele ham, chestnut, mushroom and butternut squash

Guancia di Manzo Stufato al Chianti con Purea di Patate al Tartufo e Cipolla Rossa Fritta

beef cheek stewed in Chianti red wine with a truffle potato puree and red onion rings

Dolci

Semifreddo al Limoncello con Meringa al Lime

limoncello liquor parfait with a lime meringue

Tiramisu' al Panettone

the classic Italian tiramisu' made with panettone

Torta di Banane e Cioccolato con Caramello

dark chocolate and banana torte with a salted caramel sauce

Sorbetto del Giorno

daily sorbet

BOOKING TERMS AND CONDITIONS

All bookings are subject to availability.

We require a non-refundable deposit of £20 per person for standard bookings.

Should numbers drop without notification of at least 5 working days, the deposit paid per person will be retained.

Menu content is correct at the time of going to print and may be subject to change.

All private areas require a minimum spend according to your requirements.

Deposits may be paid by cheque, payable to Roc Restaurants Ltd.

Cash deposits must be made in person.

Access to some areas of the restaurant may be restricted due to private functions.

Return of your booking form is deemed acceptance of these terms and conditions.

IL CONVIVIO

CHRISTMAS BOOKING FORM

WHY NOT CONSIDER OUR PRIVATE
DINING ROOM?

IL CONVIVIO

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