



## **Il Convivio Christmas menu**

2 courses £32.50 - 3 courses £40.00

### **Primi Piatti**

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**Guazzetto ai Frutti di Mare Piccante con Fregola Sarda, Pachino, Olio al Basilico e Crostini all'Aglio**

spicy fish soup with Sardinian fregola and Sicilian Pachino tomato drizzled with a basil infused extra virgin olive oil and garnished with garlic croutons

**Carpaccio di Filetto di Manzo con Carciofini Violetti, Pecorino Romano, Emulsione alla Senape e Tartufo Nero**

fillet of Surrey Farm beef carpaccio with purple artichoke, Roman pecorino cheese dressed with a mustard emulsion and black truffle shavings

**Insalatina di Indivia Belga e Mele Rosse con Gorgonzola Piccante, Noci e Crostini di Pane Nero**

Belgian endive salad with red apple, spicy gorgonzola cheese, walnuts and brown bread croutons

**Tagliata di Tonno Scottato alle Erbe Fini con Condimento al Lime, Cipollotti, Melograno e Mango**

seared yellow fin tuna loin coated with fine herbs, in a lime dressing with spring onions, pomegranate and mango

### **Secondi Piatti**

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**Risotto alla Zucca Delica con Provola Affumicata Fusa, Nocciole e Crescione**

risotto with delica pumpkin, melted smoked provola cheese, watercress and sprinkled with a hazelnut crumble

**Costoletta di Vitello con Funghi Selvatici Saltati, Salsa alla Senape in Grani e Tartufo Nero**

veal chop with sauteed wild mushroom in a grain mustard sauce, garnished with seasonal black truffle

**Lombatina di Cervo Arrosto Marinato al Ginepro**

**con Fagottino di Verza alle Castagne e Riduzione ai Mirtilli**

juniper berry marinated and oven roasted venison loin served with a chesnut filled savoy cabbage parcel, drizzled with a blueberry reduction sauce

**Branzino Arroso con Carciofini, Patate Novelle, Olive Nere e Capperi in Fiore**

roasted fillet of seabass garnished with fresh artichoke, Jersey new potatoes, black olives and caper berry

### **Dolci**

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**Tiramisú al Panettone**

Panettone tiramisú

**Torta ai Mirtilli e Limoni di Amalfi con Panna Montata e Composta ai Frutti di Bosco**

blueberry and Amalfi lemon torte served with Chantilly and a mixed berry compote

**Semifreddo Variiegato al Cioccolato con Nocciole Caramellate**

**e Crumble allo Zenzero**

dark and white chocolate parfait with a hazelnut praline and ginger crumble

**Sorbetti e Gelati**

selection of fresh fruit sorbet and ice cream

A discretionary service charge of 12.5% will be added to your bill. Please note that this menu is subject to change.

# 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

143 EBURY STREET, LONDON, SW1W 9QN  
TEL: 020 7730 4099, ILCONVIVIO@ETRUSCARESTAURANTS.COM  
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