



Fax
From: Il Convivio
To:
Date:

Return To: Reception
Fax No: 020 7730 4103
From:
Date:

For Parties of 5 or more, guests will be asked to complete this form to secure their booking and select one of the menus below for the guests to choose from.

Reservation Name:

Date of Reservation:

Telephone No:

Number of Guests:

Arrival Time:

Special Dietary Requirements and Menu choice:

Wine choice, Name and bin Number:

Credit Card Details (Number):
Visa / Amex / Diners / Switch / MasterCard

Expiry Date:

Cardholder Name:

Card Security Number (CCV):

Signature of person completing this Booking Form:

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### **Terms & Conditions**

**Terms of Payment:**

*Unless credit arrangements have been made in advance, settlement in full is expected at the conclusion of the meal.*

**Cancellation / No Show Fee:**

*In the event that a confirmed booking is cancelled with less than 72 hours notice, cancellations made after this time will be charged at the full price of the menu ordered and will be automatically deducted from the credit card given above. The same policy applies if final number of guests attending the event is less than the number confirmed above without prior notification of at least 6/8 hours.*

*All food and beverage charges are subject to a 12.5% service charge.*

**Il Convivio**  
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**[www.etruscarestaurants.com](http://www.etruscarestaurants.com)**

# **Il Convivio – Private Dining**

## **£38.50**

### **PRIMI PIATTI**

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#### **Guazzetto ai Frutti di Mare Piccante con Fregola Sarda, Pachino, Olio al Basilico e Crostini all’Aglione**

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

#### **Insalata di Avocado e Barbabietola con Caprino Caldo e Misticanza**

beetroot and avocado salad with warm goat’s cheese and mixed leaves

#### **Maccheroncini al Ragù di Manzo con Cipolla Rossa di Tropea, Datterini ed Origano Fresco**

home-made macaroni with a Scottish beef ragù, red onion from Tropea, Sicilian baby plum tomato and fresh oregano

### **SECONDI PIATTI**

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#### **Tortelli Verdi al Taleggio con Noci, Maggiorana e Tartufo Nero**

borage green tortelli filled with taleggio cheese from Lombardy, walnuts, marjoram and seasonal black truffle shavings

#### **Fritto di Gamberoni e Scampi con Maionese alla Paprika**

semolina coated and lightly fried Madagascan prawns and langoustine served with a paprika mayonnaise

#### **Petto d’Anatra Laccato al Miele di Acacia con Crema di Patate allo Zafferano, Crescione e Mandorle**

acacia honey glazed and roasted Gressingham duck supreme with a saffron creamed Mary Piper potatoes, watercress and almonds

### **DOLCI**

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#### **Tortino di Yogurt e Mirtilli con Crumble alla Cannella**

yogurt, mascarpone and blackberry delice with a cinnamon crumble

#### **Crème Brulée alla Vaniglia con Frutta Secca ed Uvetta al Porto**

Madagascan vanilla crème bruléé with pine kernels, almonds and raisins in a port wine jus

#### **Sorbetti di Frutta Fresca**

selection of homemade fruit sorbet

# **Il Convivio – Private Dining**

## **£45.00**

### **PRIMI PIATTI**

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#### **Prosciutto San Daniele con Burrata**

18 month cured San Daniele ham with burrata

#### **Salmone Marinato al Pepe Nero con Yogurt alle Erbe Fini, Mela Verde e Rapanelli**

black pepper marinated Stornoway salmon with a fine herb yoghurt, green apple and red radish

#### **Spaghetti alla Chitarra con Salsa di Pomodoro Piccante, Mozzarella di Bufala e Basilico**

spaghetti with a spicy plum tomato sauce, buffalo mozzarella and fresh basil

### **SECONDI PIATTI**

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#### **Risotto alle Fave Fresche con Fonduta di Ricotta Salata, Pepe Nero e Mandorle Tostate**

risotto with fresh garden broad bean and salted ricotta cheese fondue with black peppercorn and toasted almonds

#### **Pescatrice in Guazzetto di Cozze e Pomodorini Datterino di Sicilia con Olive di Gaeta e Fior di Capperi**

monkfish cooked in a broth of mussels, Sicilian baby plum tomato, olives from Gaeta and caperberries

#### **Lombatina di Agnello Gallese Arrosto in Crosta di Pistacchi con Purea di Sedano Rapa, Fave Fresche e Pomodorini Canditi**

roast best end of Welsh lamb coated with herbs and pistachio, served with celeriac pureé, fresh garden broad beans and caramelised baby plum tomato

### **DOLCI**

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#### **Mousse al Fondente con Cuore di Lampone e Frutta Fresca**

chocolate mousse with a raspberry coulis and garnished with fresh fruit

#### **Semifreddo all'Arancia con Salsa all'Amaretto e Croccante alle Mandorle**

orange parfait drizzled with amaretto sauce and served with a crunchy almond caramel

#### **Gelati Mantecati**

selection of homemade ice cream

# **Il Convivio – Private Dining**

## **£52.50**

### **PRIMI PIATTI**

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#### **Capesante Scottate con Zucchine Marinate alla Menta, Mandorle Tostate ed Emulsione al Mango**

sautéed scallops with fresh mint marinated courgettes, toasted almonds and drizzled with a mango emulsion

#### **Carpaccio di Filetto di Manzo con Asparagi Crudi, Grana Padano, Mentuccia Fresca, Maionese al Rafano e Vele di Pane Toscano**

fillet of Surrey Farm beef carpaccio with raw asparagus, grana Padano cheese, fresh mint, horse radish mayonnaise and toasted Tuscan bread

#### **Spaghetti Neri all'Astice e Cipollotti**

black spaghetti with Norfolk lobster and spring onion

### **SECONDI PIATTI**

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#### **Pappardelle ai Frutti di Mare con Pomodorini**

home made pappardelle with seafood in a fish jus and raw Sicilian pachino tomato sauce (see server for daily fish selection)

#### **Branzino Scottato con Ortaggi di Stagione Saltati e Pesto di Pomodori Arrosto**

pan fried fillet of sea bass garnished with sautéed seasonal garden vegetable and roasted Sicilian Pachino tomatoes

#### **Bistecca di Manzo Scozzese con Salsa dello Chef e Patate Fritte**

36-day matured grilled Castle Mey rib eye of beef with the Chef's house jus and medium hand-cut chips

### **DOLCI**

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#### **Tortino di Yogurt e Mirtilli con Crumble alla Cannella**

yogurt, mascarpone and blackberry delice with a cinnamon crumble

#### **Torta di Banane e Cioccolato con Caramello Salato**

dark chocolate and banana torte with a salted caramel

#### **Sorbetti e Gelati**

selection of fresh fruit sorbet and ice cream

#### **Selezione di Formaggi Biologici**

chef's selection of organic cheese