



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. Parties of 8 or more guests will be offered a menu with a choice of 3 dishes in each course.

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**  
143 Ebury Street  
London SW1W 9QN  
Tel: 020 7730 4099, Fax: 020 7730 4103  
**e-mail: [ilconvivio@etruscarestaurants.com](mailto:ilconvivio@etruscarestaurants.com)**  
**[www.etruscarestaurants.com](http://www.etruscarestaurants.com)**

# **Il Convivio – Private Dining**

## **£38.50**

### **PRIMI PIATTI**

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#### **Crema di Piselli Gialli con Salsicetta Toscana e Crostini al Rosmarino**

cream of yellow garden pea soup with Tuscan sausage and rosemary 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 Cacao con Ragu di Cinghiale, Pistacchi e Pecorino**

home-made cocoa macaroni with wild boar ragu, pistachio nuts and pecorino cheese

### **SECONDI PIATTI**

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#### **Tortelli con Fonduta di Toma Piemontese, Crema di Carciofi e Tartufo di Stagione**

tortelli filled with a Piedmontese toma cheese fondue in a cream of artichoke sauce and freshly shaved seasonal truffle

#### **Frittura Mista di Pesce con Maionese al Lime**

semolina coated and lighty fried selection of Mediterranean fish served with a lime mayonnaise

#### **Pancetta di Maiale al Forno con Lenticchie di Castelluccio e Purea di Carote**

roasted pork belly with braised Castelluccio lentils and a carrot purée

### **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 bruleé 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

#### **Crudo di Tonno al Sesamo Nero con Tartare di Finocchi, Capperi di Pantelleria e Bottarga Sarda**

blue fin tuna and fennel tartare with capers from Pantelleria and Sardinian bottarga

#### **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 ai Porcini con Scaglie di Parmigiano Reggiano e Tartufo**

risotto with Porcini Mushroom, Parmesan shavings and black truffle

#### **Merluzzo Arrosto con Patate Schiacciate all'Origano Fresco e Pesto di Olive Nere Siciliane**

Atlantic cod fillet with crashed potatoe and garnished with a Sicilian black olive pesto

#### **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 salty 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 Insalatina Riccia, Mele Rosse, Pinoli Tostati e Scaglie di Grana**

fillet of Surrey Farm beef carpaccio with frizee leaves, red apples, toasted pine kernels and aged grana Padano shavings

#### **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 Caponatina in Agrodolce e Finocchietto Selvatico**

pan fried fillet of sea bass with wild dill and a sweet and sour courgette, mix peppers, raisins, and pine kernels caponata

#### **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