



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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# **Il Convivio – Group/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'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

#### **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 Cinghiale con Scaglie di Pecorino Romano**

home-made macaroni in a wild boar ragu' topped with Roman pecorino cheese

### **SECONDI PIATTI**

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#### **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

#### **Frittura di Calamari e Gamberi con Maionese al Caviale di Lompo**

semolina coated and lightly fried tiger prawns and squids, served with a lumpfish caviar mayonnaise

#### **Petto d'Anatra Laccato al Miele di Acacia con Crocchetta di Cavolo Rosso e Composta di Rabarbaro e Timo**

acacia honey glazed Gressingham duck supreme, served with a red cabbage croquette and garnished with a rhubarb and thyme compote

### **DOLCI**

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#### **Meringa con Composta di Papaya, Crema al Pompelmo Rosa e Sorbetto al Limone**

a meringue served with a paw-paw compote, fresh pink grape fruit cream and lemon sorbet

#### **Duetto di Semifreddo al Melone e Peperoncino e al Cioccolato**

a mouth watering duo of parfait one of chilli & melon and one of chocolate

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

selection of homemade fruit sorbet

# **Il Convivio – Group/Private Dining**

## **£45.00**

### **PRIMI PIATTI**

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#### **Prosciutto di Parma con Burrata**

18 month cured Parma ham with burrata

#### **Salmone Marinato al Mojito con Radici, Cocomero e Mousse al Mojito**

Mojito marinated Stornoway salmon garnished with a julienne of seasonal root vegetables, watermelon and a Mojito mousse

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

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

### **SECONDI PIATTI**

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#### **Tortelli Verdi di Borrachine Ripieni di Caprino e Noci con Crema di Barbabietola e Tartufo di Stagione**

green borage tortelli filled with goat cheese and walnuts, served in a cream of beetroot sauce and fresh seasonal truffle shavings

#### **Tagliata di Tonno al Pepe e Sesamo Nero con Insalatina di Foglie Novelle, Mele e Condimento ai Lamponi e Timo**

seared blue fin tuna coated in black pepper and sesame seeds, garnished with a baby leaf and apple salad, drizzled with a raspberry and thyme dressing

#### **Lombatina di Agnello Gallese Arrosto in Crosta di Pistacchio con Insalatina di Taccole, Pesto di Pomodoro e Cipolla Rossa di Tropea in Agrodolce**

roasted best end of Welsh lamb coated with herbs and pistachio, served with mangetout, tomato pesto and sweet and sour braised red onion from Tropea

### **DOLCI**

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#### **Mousse al Cocco con Glassa Croccante al Cioccolato Fondente e Coulis al Frutto della Passione**

coconut mousse with a crunchy dark chocolate glaze, drizzled with a passion fruit coulis

#### **Torta di Pesche e Limone con Cremoso al Moscato**

lemon sponge with fresh peach and a Moscato d'Asti creamy delight

#### **Gelati Mantecati**

selection of homemade ice cream

# **Il Convivio – Group/Private Dining**

## **£52.50**

### **PRIMI PIATTI**

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#### **Sevice di Tonno Marinato al Melograno con Insalatina di Cipollotto e Salsa al Mango**

pomegranate marinated tuna sevice with spring onion salad and mango sauce

#### **Carpaccio di Manzo Scozzese con Tartufo Estivo, Rucola, Scaglie di Grana e Maionese al Rafano**

Scottish beef carpaccio with summer truffle, rocket, Grana Padano shavings and a horseradish mayonnaise

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

black spaghetti with Norfolk lobster and spring onion

### **SECONDI PIATTI**

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#### **Risotto Carnaroli alla Crema di Asparagi e Mandorle Tostate con Fonduta di Parmigiano ed Olio al Basilico**

risotto Carnaroli in a cream of asparagus and toasted almonds, drizzled with a parmesan cheese fondue and basil infused extra virgin olive oil

#### **Branzino Scottato con Pesto di Olive, Insalatina di Finocchio, Arancia e Capperi**

pan fried fillet of sea bass with an olive tapenade and served with a raw fennel, orange and caper salad

#### **Bistecca di Manzo Scozzese con Salsa dello Chef e Patatine 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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#### **Tiramisu’ Scomposto**

a Convivio revisited version of the classic tiramisu’ with a twist

#### **Torta di Pesche e Limone con Cremoso al Moscato**

lemon sponge with fresh peach and a Moscato d’Asti creamy delight

#### **Sorbetti e Gelati**

selection of fresh fruit sorbet and ice cream

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

chef’s selection of organic cheese