



CHRISTMAS MENU 2018

2 courses £34.50 - 3 courses £42.00

PRIMI PIATTI

**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 Manzo Scozzese con Insalatina di Dicon,
Scaglie di Tartufo Autunnale, e Condimento all'Uovo e Balsamico**

Scottish beef carpaccio with a mooli salad, autumn truffle shavings and a balsamic and egg dressing

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

Belgian endive salad with red apples, aged gorgonzola cheese, walnuts and brown bread croutons

Salmone Affumicato con Radici, Melograno e Riduzione al Balsamico

in-house smoked Stornoway salmon garnished with mixed radish, pomegranate and drizzled with a Modenese balsamic reduction

SECONDI PIATTI

Risotto alla Zucca Delica con Parmigiano Fuso, Nocciole e Crescione

risotto with delica pumpkin, parmesan cheese fondue, watercress and sprinkled with a hazelnut crumble

**Costoletta di Vitello su Ricotta alle Erbe
con Verdurine di Stagione Confit e Cipolla Rossa Croccante**

seared and roasted veal chop on a bed of ricotta cheese with herbs, served with a confit of seasonal baby vegetables and crispy red onion

**Lombatina di Cervo Marinato al Ginepro
con Verza Saltata, Uvetta, Castagne e Salsa dello Chef**

juniper marinated loin of venison with sautéed Savoy cabbage sultanas, chestnuts and served with the chef's jus

**Branzino con Zucchine Marinate alle Erbe,
Olio al Basilico e Confit di Pomodorini Ciliegia**

lightly pan fried sea bass with fine herb marinated courgettes, basil infused olive oil and cherry tomato confit

DOLCI

Dolce di Panettone al Burro

panettone butter pudding

Torta di Sfoglia con Crema Pasticcera Cotta e Salsa ai Frutti di Bosco
puff pastry torte with baked creme patissiere and drizzled with mixed berry coulis

**Semifreddo alla Vaniglia con Biscotti Wafer,
Composta di Pere alla Cannella e Croccantino di Nocciole**

vanilla parfait with wafer biscuit, pear and cinnamon compote and a hazelnut praline

Sorbetti e Gelati

selection of fresh fruit sorbet and ice cream

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 Etrusca 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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