



**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 Ragú di Cinghiale e Pomodoro Fresco con Scaglie di Pecorino Romano**

home-made macaroni in a wild boar and fresh tomato ragú 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

#### **Filetto di Maiale Arrosto con Purea di Patata Dolce, Confit di Barbabietole e Salsa al Mirtillo Rosso ed Arancia**

Glocestershire pork tenderloin served with sweet potato purée, beetroot confit and a red berry and orange jus

### **DOLCI**

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#### **Eaton Mess con Fragole Marinate al Campari**

Eaton mess with Campari marinated strawberries

#### **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 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 Affumicato con Radici, Melograno e Riduzione al Balsamico**

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

#### **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 Ripieni di Taleggio e Noci, Saltati al Burro e Salvia, Crema di Fave, Confit di Radici Novelle e Tartufo di Stagione**

tortelli filled with taleggio cheese and walnuts, sautéed in sage and butter, garnished with a cream of broad beans, confit of baby vegetables and freshly shaved seasonal truffle

#### **Tagliata di Tonno in Crosta di Sesamo Nero con Caviale di Melanzane e Salsa di Miele e Senape**

seared blue fin tuna coated in black sesame seeds, garnished with an aubergine caviar, drizzled with a honey and mustard sauce

#### **Lombatina di Agnello Gallese Arrosto in Crosta di Pistacchio con Carciofi Saltati, Vellutata di Sedano Rapa e Pesto di Pomodori Secchi**

roasted best end of Welsh lamb coated with herbs and pistachio, served with sautéed fresh artichoke, a celeriac velouté and a dried tomato pesto

### 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 Sfoglia con Crema Pasticciera Cotta e Salsa ai Frutti di Bosco**

puff pastry torte with baked creme patissiere and drizzled with mixed berry coulis

#### **Gelati Mantecati**

selection of homemade ice cream

# Il Convivio – Group/Private Dining

## £52.50

### PRIMI PIATTI

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#### **Polipo Croccante con Patate Schiacciate, Salsa alla N'Duja e Fagiolini Saltati**

poached and crispy sautéed octopus with crushed potato, Calabrese N'Duja spicy sausage sauce and sautéed fine beans

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

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

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

black spaghetti with Norfolk lobster and spring onion

### SECONDI PIATTI

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#### **Risotto alla Zucca Delica con Parmigiano Fuso, Nocciole e Crescione**

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

#### **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

#### **Bistecca di Manzo Scozzese con Salsa dello Chef e Patatine Novelle Saltate**

36-day matured grilled Castle Mey rib eye of beef with the Chef's house jus and sautéed new potatoes

### DOLCI

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#### **Tiramisu' Scomposto**

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

#### **Torta di Sfoglia con Crema Pasticciera Cotta e Salsa ai Frutti di Bosco**

puff pastry torte with baked creme patissiere and drizzled with mixed berries coulis

#### **Sorbetti e Gelati**

selection of fresh fruit sorbet and ice cream

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

chef's selection of organic cheese