



Fax
From: Il Convivio
To:
Date:

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

It is a requirement to fill in accordingly, sign and return this form when dining privately.

Parties of 6 or more attendees, are required to select one of the reduced menus below for the guests to choose from on arrival.

Reservation Name:

Date of Private Event:

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, a cancellations fee equivalent to the full price of the menu chosen multiplied by the number of attendees confirmed, will be charged and automatically deducted from the credit card given above. .*

*When cancelling a booking of less than 6 attendees with the full a la carte menu, without 72 hours notice, the amount chargeable will be £50.00 per person.*

*If the final number of guests attending the event is less than the number confirmed in the form without prior notification of at least 6/8 hour, the full menu price will be charged for the no show.*

*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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**Zuppetta di Calamari Saltati con Pomodorini,  
Rucola e Peperoncino**

lobster and seafood soup with sautéed  
squid, cherry tomatoes, rocket and chilli

**Insalata di Pere e Barbabietola con Caprino Caldo e Misticanza-V**

beetroot and pear salad with warm goats cheese and mixed leaves

**Maccheroncini al Ragù di Cinghiale e Pomodoro Fresco  
con Scaglie di Pecorino Romano**

homemade macaroni in a wild boar and fresh tomato ragù topped  
with Roman pecorino cheese

### SECONDI PIATTI

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

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

**Gamberoni alla Diavola su Crostone Agliato**

tiger prawns lightly sautéed in garlic, chilli and white wine  
served with a garlic toasted brown bread

**Petto d'Anatra Arrosto con Verza Savoy e Salsa all'Arancia**

roasted Gressingham duck supreme in an orange sauce and served  
with sautéed Savoy cabbage

### DOLCI

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**Crostatina di Sfoglia con Crema Pasticciera all'Arancia e Pompelmo**

puff pastry tarte with an orange and grapefruit creme patissiere

**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 Fichi Caramellati e Pane Carasau**

18 month cured Parma ham with caramelised figs and crispy Sardinian carasau bread

#### **Tartare di Salmone Affumicato con Cetriolo Maionese ed Erbe Miste**

a tartare of in house smoked Stornoway salmon with gherkin, home made mayonnaise and fine herbs

#### **Insalata di Pere e Barbabietola con Caprino Caldo e Misticanza-V**

beetroot and pear salad with warm goats cheese and mixed leaves

### **SECONDI PIATTI**

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#### **Ravioli Verdi Ripieni di Funghi Misti con Emulsione al Tartufo-V**

green ravioli filled with mixed wild mushrooms and a truffle emulsion with fresh black seasonal truffle shavings

#### **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 honey and mustard

#### **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 sauteed fresh artichokes, a celeriac veloute and a dried tomato pesto

### **DOLCI**

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#### **Crostatina di Sfoglia con Crema Pasticciera all'Arancia e Pompelmo**

puff pastry tarte with an orange and grapefruit creme patissiere

#### **Torta al Cioccolato con Gelato alla Vaniglia**

chocolate torte served with vanilla ice cream

#### **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 muli salad, autumn truffle shavings and a balsamico and egg dressing

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

black spaghetti with Norfolk lobster and spring onion

### **SECONDI PIATTI**

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#### **Risotto al Taleggio Lombardo e Carciofi-V**

risotto with taleggio cheese from Lombardy and artichokes

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

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

#### **Bistecca di Manzo Scozzese con Salsa al Pepe Verde e Patate Dauphinoise**

36 day matured grilled British rib eye in a green peppercorn sauce, served with Dauphinoise potato

### **DOLCI**

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#### **Pannacotta alla Vanniglia con Coulis ai Frutti di Bosco**

Madagascan vanilla pannacotta drizzled with a mixed berry coulis

#### **Torta al Cioccolato con Gelato alla Vaniglia**

chocolate torte served with vanilla ice cream

#### **Sorbetti e Gelati**

selection of fresh fruit sorbet and ice cream

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

chef's selection of organic cheese