



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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**[www.etruscarestaurants.com](http://www.etruscarestaurants.com)**

# **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 con Cime di Rapa, Salsiccietta Toscana e Pecorino Romano**

home made macaroni with turnip greens, Tuscan sausage and Roman pecorino cheese shavings

### **SECONDI PIATTI**

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#### **Pappardelle con Ragù di Cervo al Barolo**

home made pappardelle with a venison and Barolo wine ragù

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

a daily selection of fish coated with semolina, lightly fried and served with an home made lime mayonnaise

#### **Filetto di Maiale in Pancetta Arrosto con Chutney di Mele Rosse, Zenzero e Peperoncino**

tenderloin of Berkshire pork, wrapped in pancetta, roasted and served with a red apple, ginger and chilli chutney

### **DOLCI**

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#### **Crostata di Frangipane alle More con Purea di Pere alla Cannella e Panna Montata**

blackberry frangipane tart with cinnamon pear puree and chantilly cream

#### **Semifreddo ai Due Cioccolati con Pralina alle Nocciole e Cramble allo Zenzero**

white and dark chocolate parfait with hazelnut and ginger crumble

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

selection of homemade fruit sorbet

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

## **£45.00**

### **PRIMI PIATTI**

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#### **Prosciutto San Daniele con Burrata**

18 month cured San Daniele ham with burrata

#### **Salmone Marinato alla Barbabietola con Emulsione al Lime, Radici Crude, Melograno e Panna Acida**

beetroot marinated Stornoway salmon with a lime emulsion, garnished with a rainbow of raw radish, pomegranate and sour cream

#### **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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#### **Tortelli Ripieni di Toma Piemontese al Pepe Nero con Crema di Porcini e Tartufo Nero**

Piedmontese toma cheese and black pepper filled tortelli with a cream of porcini mushroom sauce and freshly shaved black truffle

#### **Pescatrice in Guazzetto di Cozze e Pomodorini Datterino di Sicilia con Olive di Gaeta e Fior di Capperi**

monkfish cooked in a broth of mussels, Sicilian baby plum tomato, olives from Gaeta and caperberries

#### **Lombatina di Agnello Gallese Arrosto in Crosta di Pistacchi con Crema di Rape Rosse, Zucca Dolce, Carciofi e Radici Fritte**

roasted best end of Welsh lamb coated with herbs and pistachio, served with a cream of beetroot, crispy fried root vegetables, roasted batternut squash and artichoke

### **DOLCI**

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#### **Meringa con Prugne Caramellate, Crema al Pepe Nero e Crumble di Mandorle**

meringue nest with caramelised plums, black pepper crème fraiche and sprinkled with an almond crunch

#### **Torta di Formaggio alla Vaniglia con Coulis di Fragole Fresche al Basilico**

baked vanilla cheesecake with a fresh basil and strawberry coulis

#### **Gelati Mantecati**

selection of homemade ice cream

# Il Convivio – Group/Private Dining

## £52.50

### PRIMI PIATTI

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#### **Polipo Scottato al Rosmarino con Patate Novelle, Fagiolini, Olive Nere, Capperi e Pesto di Rucola**

a warm salad of lightly sautéed octopus with new potatoes, fine beans, black olives and capers, drizzled with a rocket salad pesto

#### **Carpaccio di Manzo Scozzese con Carciofini Violetti, Pecorino, Pinoli Tostati e Condimento alla Senape**

Scottish beef carpaccio with baby purple artichoke, pecorino cheese, toasted pine kernels and a mustard dressing

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

black spaghetti with Norfolk lobster and spring onion

### SECONDI PIATTI

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#### **Risotto Carnaroli ai Frutti di Mare**

seafood Carnaroli risotto with a Norfolk lobster bisque

#### **Branzino Scottato con Carciofini, Patate Arrosto, Maggiorana e Pesto di Olive Nere**

pan fried fillet of sea bass garnished with baby artichoke, roast potatoes, marjoram and black olive pesto

#### **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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#### **Torta al Limone e Mirtilli con Gelato alla Vaniglia e Composta ai Frutti di Bosco**

lemon sponge with fresh blueberry, vanilla ice cream and mixed berries compote

#### **Semifreddo ai Due Cioccolati con Pralina alle Nocciole e Cramble allo Zenzero**

white and dark chocolate parfait with hazelnut and ginger crumble

#### **Sorbetti e Gelati**

selection of fresh fruit sorbet and ice cream

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

chef's selection of organic cheese