

# Taberna Etrusca

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<b>Date:</b>		<b>Company:</b>	
<b>Time:</b>		<b>Host:</b>	Mr, Ms, Miss or Mrs
<b>Covers:</b>		<b>Contact:</b>	
<b>Function:</b>		<b>Tel:</b>	
<b>Room:</b>		<b>Email:</b>	
<b>Menu:</b>	Menu attached - please confirm your menu choice		
<b>Wines:</b>			
<b>Menu Title/Logo:</b>			
<b>Special Request:</b>			
<b>Minimum Spend:</b>	<b><u>Below 7 Guests £80.00 Per Person - 7-11 Guests £70.00 Per Person</u></b>		
<b>Seating Plan:</b>			
<b>Payment Method:</b>	Please specify whether: Invoice after the event <b>OR</b> Settle the bill on departure		
<b>Invoicing address:</b>	Please state your payment reference.		
<b>Credit Card No.:</b>	Credit card details are required as a guarantee in order to secure the booking		
<b>Expiry date:</b>			
<b>Name</b>			

## **Terms and Conditions Private Dining:**

### **Cancellation**

Cancellation of private dining bookings must be 10 working days prior to the date of the booking. Cancellations made after this time will be charged at the full price of the menu ordered.

### **Payment**

Unless otherwise agreed in writing, settlement of all fees/charges incurred in reserving and/or using the facilities, is to be made by the client on the day of use. We reserve the right to terminate this agreement and/or the use of the facilities if fees are not settled by the due date. Alternatively, if previously agreed, an invoice will be raised on the day of the event and sent to the customer for payment. Our payment terms are strictly 7 days from the date of invoice. All room hire and equipment hire rates are quoted inclusive of VAT.

### **Minimum Spends**

Minimum spends are applicable to private dining bookings and parties requiring exclusive room or venue hire. The minimum spend applies when the number of delegates for a private dining function is equal to or less than 11 (based on a spend of £70 per head) and equal to or less than 6 (based on a spend of £80 per head). When the number of delegates is 12 or greater, the minimum spend may be waived, if previously agreed.

The agreed minimum spend is based on food and beverage expenditure only, but if agreed, can also incorporate the service charge of 12.5%.

### **Late Payment**

In the event of late payment, we reserve the right to charge interest on a daily basis from the date of expiry of the credit terms stated, until the date payment is made, at the rate of 5% above the current Bank of England base rate. We reserve the right to cancel any future bookings if payment is overdue.

### **Termination**

In the event that a client is made bankrupt, ceases to trade or placed in receivership, we shall be entitled to terminate this contract immediately by giving notice in writing to the client to do so.

### **Damage**

Any damage to the rooms or their contents, whilst occupied by a client and incurred as a result of the client or their employees/representatives, will result in a charge to remedy such damage.

### **Client Property/Personal Belongings**

We do not accept liability for theft, loss or damage of client/visitor property, although all efforts will be made to ensure the safety of such belongings.

### **Service Charge**

A Service charge of 12.5% will be added to all food and beverages.

# Taberna Etrusca – Private Dining Menu 1 – £29.50

## Primi Piatti

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### **Bruschetta con Mozzarella di Bufala, Pomodorini Arrosto e Salsa di Basilico**

sourdough bruschetta with buffalo mozzarella, confit tomatoes and basil dressing

### **Insalata Caprese**

buffalo mozzarella and Heritage tomato salad with fresh basil and extra virgin olive oil dressing

### **Calamaretti Saltati con Scalogno, Olive Nere, Peperoncino Fresco e Pomodorini**

sautéed baby squid with shallots, chilli, black olives and cherry tomatoes

## Secondi Piatti

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### **Spaghetti alla Chitarra Enzo**

homemade Chitarra spaghetti with Scottish beef fillet slices sautéed in garlic, chilli and plum tomato

### **Fritto Misto di Mare con Salsa Arrabbiata**

Mediterranean style lightly fried king prawns, squid and Atlantic cod with an arrabbiata salsa

### **Paillard di Pollo ai Ferri con Insalata Catalana**

grilled breast of Shropshire chicken served with a Catalan salad

## Dolci

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### **Tiramisù alla Fragola con Biscotto Genovese**

strawberry tiramisù with Genoese sponge biscuit

### **Mousse al Limone**

delicate lemon mousse on a soaked sponge base ,topped with a thin layer of lemon glaze and decorated with finely drizzled chocolate

### **Coppa Yogurt Frutti di Bosco**

frozen yoghurt enriched with blueberries, redcurrants and a berry coulis

A discretionary service charge of 12.5% will be added to your bill.

# Taberna Etrusca –Private Dining Menu 2– £34.00

## Primi Piatti

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### **Insalata Tricolore**

plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin olive oil dressing

### **Carpaccio di Polpo Tiepido con Fagiolini, Patate e Pesto**

warm octopus carpaccio with fine beans, potatoes and a pesto dressing

### **Insalata di Granchio con Mango, Avocado, Pomodorini e Menta**

fresh Cornish crab salad with avocado, mango, cherry tomato coulis and fresh mint

### **Antipasto Rustico della Taberna**

platter of Italian cured meats, aged parmesan, Roman pecorino, sun-dried tomatoes and baby onions

## Secondi Piatti

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### **Cannelloni con Ricotta di Bufala e Spinaci al Sugo di Pomodoro**

classic homemade cannelloni filled with buffalo ricotta and spinach in a plum tomato sauce

### **Merluzzo Avvolto con Pancetta al Forno con Croccante di Spinaci e Scarmorza**

oven roasted fillet of Atlantic cod wrapped in pancetta with a crisp roulade of spinach and scarmorza and a Pachino cherry tomato coulis

### **Scaloppine di Vitello Tricolore**

pan fried medallions of veal topped with buffalo mozzarella, leaf spinach and tomato confit

### **Noce D’Agnello al Forno con Contorno Primavera**

oven roasted chump of Welsh lamb served with a medley of crisp asparagus, garden peas, courgettes and spinach

## Dolci

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### **Tiramisù alla Fragola con Biscotto Genovese**

strawberry tiramisù with Genoese sponge biscuit

### **Torta Ricotta e Pere**

ricotta cheese and pear tart between two layers of soft hazelnut biscuits

### **Flute al Limoncello**

lemon ice cream with swirls of lemon liqueur sauce

# Taberna Etrusca –Private Dining Menu 3– £38.50

## Primi Piatti

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### **Risotto con Funghi Porcini e Parmigiano**

risotto with cep mushrooms, and aged parmesan

### **Tartara di Tonno con Pomodorini Mediterranei**

tuna tartare on a bed of finely chopped Pachino tomatoes, capers, red onions and pickled cucumber

### **Gamberoni All' Aglio, Olio e Peperoncino Servito su Bruschetta**

pan-fried king prawns with garlic, olive oil and chilli served on a sourdough bruschetta

### **Carpaccio di Manzo Scottato con Capperi, Parmigiano e Salsa di Mostarda**

Surrey farm beef carpaccio with capers, rocket, shaved parmesan and a honey mustard dressing

## Secondi Piatti

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### **Ravioli di Astice con Salsa di Arogosta con Basilico Fresco**

homemade lobster ravioli in a lobster bisque sauce with fresh basil

### **Filetto di Branzino al Forno con Gamberi Saltati e Zucchine**

oven baked fillet of sea bass with sautéed king prawns and courgettes

### **Tagliata di Manzo alla Griglia con Funghi Misti e Cipolle Fritte en Agro Dolce**

grilled and sliced 28 day matured Surrey farm rib eye steak with mixed wild mushrooms and pickled fried onions

### **Nodino di Vitello al Burro e Salvia**

sautéed Dutch veal chop with butter and sage

## Dolci

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### **Tiramisù alla Fragola con Biscotto Genovese**

strawberry tiramisù with Genoese sponge biscuit

### **Torta di Formaggio con Caramello e Pecan**

American style baked cheesecake on a biscuit base, finished with pecan and caramel

### **Coppa Mascarpone ed Amaretto**

rich mascarpone cream and chocolate sauce topped with crushed amaretto biscuits and chocolate curls served in a glass ramekin

### **Selezione di Formaggi**

assortment of soft and hard Italian cheese, served with biscuits and honey

A discretionary service charge of 12.5% will be added to your bill.

# Taberna Etrusca –Private Vegetarian Menu – £29.50

## Primi Piatti

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### **Insalata Tricolore**

plaited buffalo mozzarella, avocado and sliced heritage tomatoes with a basil infused extra virgin olive oil dressing

### **Spaghetti Aglio Olio e Peperoncino**

spaghetti tossed with garlic, chilli and extra virgin olive oil

### **Bruschetta con Mozzarella di Bufala, Pomodorini Arrosto e Salsa di Basilico**

sourdough bruschetta with buffalo mozzarella, confit tomatoes and basil dressing

## Secondi Piatti

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### **Cannelloni con Ricotta di Bufala e Spinaci al Sugo di Pomodoro**

classic homemade cannelloni filled with buffalo ricotta and spinach in a plum tomato sauce

### **Penne con Funghi Misti, Rucola, Pomodorini e Pecorino Romano**

penne with mixed wild mushrooms, rocket, sun blushed tomatoes and Roman pecorino

### **Risotto con Funghi Porcini e Parmigiano**

risotto with cep mushrooms, and aged parmesan

## Dolci

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### **Tiramisù al Caffé Ristretto con Biscotto Genovese**

traditional tiramisù with Genoese sponge biscuit

### **Mousse al Limone**

delicate lemon mousse on a soaked sponge base, topped with a thin layer of lemon glaze and decorated with finely drizzled chocolate

### **Coppa Yogurt Frutti di Bosco**

frozen yoghurt enriched with blueberries, redcurrants and a berry coulis

A discretionary service charge of 12.5% will be added to your bill.