

# 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:<br>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

### **Crocchette di Patate e Prosciutto con Fonduta Tartufata e Misticanza**

potato and Parma ham croquettes with a truffle cheese fondue and a mixed wild leaf salad

### **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

### **Grigliata Mista di Pesce con Risotto Zafferano e Condimento al Peperoncino**

grilled mixed fish Mediterranean style with saffron risotto and a lemon and chilli dressing

### **Petto di Pollo al Ripieno di Scamorza e Spinaci con Purea di Patate e Salsa al Rosmarino**

breast of Shropshire chicken filled with smoked scamorza and leaf spinach, pan fried with a light fresh rosemary jus served with mashed potato

## Dolci

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

traditional tiramisù with Genoese sponge biscuit

### **Torta Limone**

delicate shortcrust pastry filled with lemon flavoured patisserie cream, topped with a lightly browned meringue

### **Coppa Fiordilatte Fragole e Caramello**

milk gelato with almond crunch, semi-candied strawberries caramel and flaked almond topping

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

### **Maccheroni Freschi con Stracotto d’Agnello al Vino Rosso e Pecorino Romano**

home made maccheroni with a red wine braised Welsh lamb and aged Roman pecorino cheese

### **Salmone Marinato ai Due Pepi con Insalata di Pompelmo, Finocchio e Cicoria Bianca**

thinly sliced Stornoway salmon marinated with green and pink peppercorns and a grapefruit, fennel and white chicory salad

### **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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### **Lasagna di Spinaci e Burrata**

homemade lasagna with spinach and burrata cheese

### **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

### **Scaloppina di Vitello Tricolore**

pan fried paillard of veal topped with buffalo mozzarella, leaf spinach and tomato confit and a red wine jus

### **Stinco D’Agnello con “Colcannon Mash” Patate e Pastinache Croccanti e Cavolo Nero**

slow cooked Welsh lamb shank with colcannon mash, crispy parsnips, red cabbage and a rich Barolo wine jus

## Dolci

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

traditional tiramisù with Genoese sponge biscuit

### **Torta Cioccolato e Pere**

shortcrust pastry base filled with chocolate cream, decorated with half pear and chocolate curls

### **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 Capesante e Crema di Zucchine**

risotto with king scallops and a courgette cream

### **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

### **Bistecca di Manzo alla Griglia con Cipolle in Agro Dolce Fritte**

grilled 28 day matured Surrey farm rib eye steak with pickled fried onions

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

sautéed Dutch veal chop with butter and sage

## Dolci

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

traditional tiramisù with Genoese sponge biscuit

### **Torta di Formaggio alle Fragole**

biscuit base with a layer of lemon flavoured ricotta ,topped with redcurrants and wild strawberries

### **Panna Cotta con Caramello**

traditional Italian dessert made with fresh cream and vanilla, topped with caramel sauce

### **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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### **Lasagna di Spinaci e Burrata**

homemade lasagna with spinach and burrata cheese

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

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

### **Risotto con Crema di Zucchine**

risotto with a courgette cream

## Dolci

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

traditional tiramisù with Genoese sponge biscuit

### **Torta Limone**

delicate shortcrust pastry filled with lemon flavoured patisserie cream, topped with a lightly browned meringue

### **Coppa Fiordilatte Fragole e Caramello**

milk gelato with almond crunch, semi-candied strawberries caramel and flaked almond topping

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