

# BOOKING TERMS AND CONDITIONS

*All bookings are subject to availability.*

*We require a non-refundable deposit of £15 per person for standard bookings.*

*Should numbers drop without notification of at least 5 working days, the deposit paid per person will be retained.*

*Menu content is correct at the time of going to print and may be subject to change.*

*All private areas require a minimum spend according to your requirements.*

*Deposits may be paid by cheque, payable to Etrusca Restaurants Ltd.*

*Cash deposits must be made in person.*

*Access to some areas of the restaurant may be restricted due to private functions.*

*Return of your booking form is deemed acceptance of these terms and conditions.*

# TABERNA ETRUSCA

CHRISTMAS BOOKING FORM  
FOR  
LUNCH AND DINNER



BOOKING FOR LESS THAN 30 BUT  
NEED SOMETHING EXTRA SPECIAL?  
WHY NOT CONSIDER OUR PRIVATE  
DINING ROOM?

## TABERNA ETRUSCA:

9-11 BOW CHURCHYARD, LONDON EC4M 9DQ  
TEL: 020 7248 5552, TABERNA@ETRUSCARESTAURANTS.COM  
WWW.TABERNAETRUSCA.CO.UK

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## Taberna Etrusca Christmas Set Menu 1 2018

3 courses – £34.00

### Primi Piatti

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#### **Zuppa di Lenticchie con Pancetta Croccante**

Umbrian Lentil soup with crispy pancetta

#### **Polenta Grigliata con Funghi Selvatici e Taleggio Gratinato**

grilled polenta with sautéed mixed wild mushrooms and gratinated taleggio cheese

#### **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

#### **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

#### **Tagliatelle con Salsa di Pomodoro, Mozzarella di Bufala e Basilico**

tagliatelle with a plum tomato sauce, buffalo mozzarella and fresh basil

### Secondi Piatti

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

homemade lasagna with spinach and burrata cheese

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

oven roasted fillet of Atlantic cod wrapped in pancetta

with a crisp roulade of spinach and scamorza and a Pachino cherry tomato coulis

#### **Salmone Arrosto con Crema di Sedano Rapa ed Erba Cipollina**

roasted fillet of Stornoway salmon with celeriac cream and chives

#### **Tacchino Tradizionale Arrosto**

roasted Norfolk Christmas turkey with all the trimmings

#### **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

#### **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 Caffè Ristretto con Biscotto Genovese**

traditional tiramisù with Genoese sponge biscuit

#### **Panna Cotta con Caramello**

traditional Italian dessert made with fresh cream and vanilla, topped

with caramel sauce

#### **Profiterolles alla Panna con Salsa al Cioccolato Bianco**

soft choux pastries filled with chocolate cream, covered with a gentle vanilla cream

and decorated with milk chocolate curls

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

biscuit base with a layer of lemon flavored ricotta ,topped with redcurrants

and wild strawberries

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

milk gelato with almond crunch, semi-candied strawberries, caramel

and flaked almond topping

## Taberna Etrusca Christmas Set Menu 2 2018

3 courses – £39.00

### Primi Piatti

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#### **Insalata di Anatra Croccante con Anguria, Pinoli, Coriandolo e Rucola**

crispy Gressingham duck salad with water melon, roasted pine kernels, coriander and rocket

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

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

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

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

#### **Carpaccio di Manzo con Fonduta Tartufata e Rucola**

finely sliced Surrey Farm beef carpaccio with a truffle cheese fondue and rocket salad

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

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

### Secondi Piatti

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#### **Risotto con Capesante e Crema di Zucchine**

risotto with king scallops and a courgette cream

#### **Filetto di Branzino al Forno con Spinaci, Lenticchie ed Olio al Tartufo**

oven baked fillet of sea bass with wilted spinach, Puy lentils and a truffle oil drizzle

#### **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

#### **Tacchino Tradizionale Arrosto**

roasted Norfolk Christmas turkey with all the trimmings

#### **Porchetta alla Romana al Forno Con Peperoni Arrosto**

roasted rosemary and garlic salted and cured "porchetta" Roman style

with crackling and roasted peppers

#### **Scaloppina di Vitello Tricolore**

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

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

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

and topped with gratinated gorgonzola cheese

### Dolci

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#### **Panettone "Bread and Butter" Pudding**

panettone bread and butter pudding with double cream

#### **Torta Cioccolato e Pere**

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

#### **Flute al Limoncello**

lemon ice cream with swirls of lemon liqueur sauce

#### **Torta Limone**

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

meringue

#### **Selezione di Formaggi**

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

## **Taberna Etrusca Christmas Vegetarian Set Menu 2018**

3 courses – £34.00

### **Primi Piatti**

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#### **Zuppa di Lenticchie**

Umbrian Lentil soup with garlic croutons

#### **Polenta Grigliata con Funghi Selvatici e Taleggio Gratinato**

grilled polenta with sautéed mixed wild mushrooms and gratinated taleggio cheese

#### **Tagliatelle con Salsa di Pomodoro, Mozzarella di Bufala e Basilico**

tagliatelle with a plum tomato sauce, buffalo mozzarella and fresh basil

### **Secondi Piatti**

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

risotto with a courgette cream

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

penne with mixed wild mushrooms, rocket, cherry tomatoes and Roman pecorino

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

homemade lasagna with spinach and burrata cheese

#### **Millefoglie di Zucchine, Patate Dolci e Zucca con Fonduta ed Olio al Tartufo**

courgette, sweet potato and pumpkin millefeuille with rich cheese fondue and truffle oil

### **Dolci**

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

traditional tiramisù with Genoese sponge biscuit

#### **Panettone "Bread and Butter" Pudding**

panettone bread and butter pudding with double cream

#### **Torta Cioccolato e Pere**

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

#### **Flute al Limoncello**

lemon ice cream with swirls of lemon liqueur sauce

