

# 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 Nipotina 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

## TABERNA ETRUSCA:

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

## Taberna Etrusca Private Dining Christmas Menu 1 2019

3 courses – £42.50

### Primi Piatti

---

#### **Zuppa di Ceci e Zucca con Prosciutto Croccante**

butternut squash and chickpea soup with crispy Parma ham

#### **Crostone con Paté di Funghi Selvatici e Crema di Noci**

toasted sour dough bread with a wild mushroom paté and a walnut cream

#### **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

### Secondi Piatti

---

#### **Paccheri con Broccoli, Gorgonzola e Noci Tostati**

homemade paccheri with broccoli, gorgonzola and toasted walnuts

#### **Merluzzo al Forno in Crosta di Pinoli ed Arancia con Purea di Zucca e Broccoli**

oven roasted fillet of Atlantic cod with a pine kernel and orange zest crust

with a butternut squash mash and broccoli

#### **Tacchino Tradizionale Arrosto**

roasted Norfolk Christmas turkey, wild mushroom, chicken liver and pancetta stuffing

with all the trimmings

#### **Stinco D'Agnello con Puréa di Patate Dolci, Carote e Porri Croccanti**

slow cooked Welsh lamb shank with sweet potato mash, baby carrots,

crispy leeks and a rich Barolo wine jus

#### **Petto di Pollo 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 and leaf spinach

### Dolci

---

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

traditional tiramisù with Genoese sponge biscuit

#### **Panna Cotta di Limone e Lime con Ribes Rossi**

traditional Italian dessert made with fresh cream and vanilla, lemon and lime,

topped with redcurrants

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

soft choux pastries filled with Chantilly cream, covered with a chocolate cream

#### **Coppa Straciatella**

vanilla ice cream with chocolate sauce, chocolate chips and topped with praline hazelnuts

## Taberna Etrusca Private Dining Christmas Menu 2 2019

3 courses – £48.50

### Primi Piatti

---

#### **Timballo di Granchio con Pesche Grigliate ed Avocado**

Cornish crab timbale with grilled peaches and avocado

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

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

#### **Tartara di Tonno con Peperoncino, Zenzero, Semi di Sesamo e Crostini di Focaccia**

tuna tartare with light chilli, ginger, sesame seeds and focaccia croutons

#### **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 Ragù di Vitello e Scaglie di Pecorino**

homemade macaroni with a creamy veal ragù and Roman Pecorino cheese shavings

### Secondi Piatti

---

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

risotto with king scallops and a courgette cream

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

oven baked fillet of sea bass with sautéed king prawns,

courgettes and sautéed potatoes

#### **Tacchino Tradizionale Arrosto**

roasted Norfolk Christmas turkey, wild mushroom, chicken liver and pancetta stuffing

with all the trimmings

#### **Bistecca di Maiale in Crema di Funghi e Salsa Tartufata, Spinaci e Patate Saltate**

Tamworth pork rib eye with a creamy mixed wild mushroom and truffle sauce,

leaf spinach and sautéed potatoes

#### **Osso Buco con Riso in Bianco Mantecato con Burro e Parmigiano e Piselli Saltati**

braised veal osso buco served with a butter and parmesan risotto

and sautéed garden peas

#### **Bistecca di Manzo alla Griglia con Salsa al Pepe Rosa, Patate Fritte e Broccoli**

grilled 28 day matured Surrey farm rib eye steak with a pink peppercorn reduction,

French fries and broccoli

### Dolci

---

#### **Torta di Formaggio e Mascarpone**

crisp digestive biscuit base topped with a lemon and mascarpone cheesecake, with

a smooth lemon curd cream and roasted flaked almonds dusted with icing sugar

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

panettone bread and butter pudding with double cream

#### **Semplicemente Cioccolato**

chocolate brownie covered with a chocolate fudge sauce, topped with a dark chocolate

mousse and a scattering of milk chocolate shavings

#### **Tartufo di Limone e Limoncello**

refreshing lemon ice cream filled with the typical Limoncello liquor made

with lemons from the Amalfi coast

#### **Selezione di Formaggi**

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

## **Taberna Etrusca Private Dining Christmas Vegetarian Menu 2019**

3 courses – £42.50

### **Primi Piatti**

---

#### **Zuppa di Ceci e Zucca**

butternut squash and chickpea soup

#### **Crostone con Paté di Funghi Selvatici e Crema di Noci**

toasted sour dough bread with a wild mushroom paté and a walnut cream

#### **Crocchette di Broccoli con Cuore di Scamorza Filante**

crisp broccoli croquettes filled with smoked scamorza cheese  
on a bed of cherry tomato coulis

#### **Gnocchi alla Sorrentina con Mozzarella Gratinata**

homemade potato gnocchi with a San Marzano tomato sauce  
and gratinated buffalo mozzarella

### **Secondi Piatti**

---

#### **Paccheri con Broccoli, Gorgonzola e Noci Tostati**

homemade paccheri with broccoli, gorgonzola and toasted walnuts

#### **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 cheese

#### **Paccheri con Broccoli, Gorgonzola e Noci Tostati**

homemade paccheri with broccoli, gorgonzola and toasted walnuts

#### **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**

---

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

traditional tiramisù with Genoese sponge biscuit  
a smooth lemon curd cream and roasted flaked almonds dusted with icing sugar

#### **Panna Cotta di Limone e Lime con Ribes Rossi**

traditional Italian dessert made with fresh cream and vanilla, lemon and lime,  
topped with redcurrants

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

soft choux pastries filled with Chantilly cream, covered with a chocolate cream

#### **Coppa Stracciatella**

vanilla ice cream with chocolate sauce, chocolate chips and topped  
with praline hazelnuts

