

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

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Taberna Etrusca Christmas Set Menu 1 2019

3 courses – £37.50

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

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

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

Salmone Arrosto con Caponata di Verdure e Patate Saltate

roasted fillet of Stornoway salmon with a mixed vegetable caponata and sautéed potatoes

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

Budino al Caramello Appiccicoso

traditional sticky toffee pudding, packed with dates

and coated with a butterscotch sauce and double cream

Coppa Stracciatella

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

Taberna Etrusca Christmas Set Menu 2 2019

3 courses – £42.50

Primi Piatti

Timballo di Granchio con Pesche Grigliate ed Avocado

Cornish crab timbale with grilled peaches and avocado

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

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

Calamaretti Saltati con Scalogni, 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 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

Grigliata Mista di Pesce con Fagiolini Calabresi e Condimento al Peperoncino

grilled mixed fish Mediterranean style with sautéed cherry tomatoes,

fine beans and a lemon and chilli dressing

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

Panettone "Bread and Butter" Pudding

panettone bread and butter pudding with double cream

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

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 Christmas Vegetarian Set Menu 2019

3 courses – £37.50

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

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

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

Panettone "Bread and Butter" Pudding

panettone bread and butter pudding with double cream

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

Coppa Stracciatella

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

