

# 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><u>No minimum spend above 11 Guests</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 – £38.50

## Primi Piatti

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### **Bruschetta di Pane Toscano con Funghio Selvatici, Salsa Taleggio ed Olio di Tartufo d' Alba**

toasted sourdough Tuscan bread with sautéed mixed wild mushrooms, taleggio cheese fondue and truffle oil

### **Arancini di Riso con Pomodoro Piccante**

deep fried saffron rice balls with a buffalo mozzarella filling on a spicy Datterino tomato salsa

### **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 Condimento al Peperoncino e Timballo di Riso alla Zafferano**

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

### **Petto di Pollo alla Griglia con Funghi Selvatici e Taleggio Servito con Spinaci**

grilled breast of Shropshire chicken with a mixed wild mushroom and taleggio cheese sauce, served with leaf spinach

## Dolci

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

traditional tiramisù with Genoese sponge biscuit

### **Cheesecake al Cioccolato Bianco e Frutto della Passione**

white chocolate and passion fruit cheesecake

### **Torta di Mele con Una Crosta Fine**

butter puff pastry apple tart with double cream

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

# Taberna Etrusca –Private Dining Menu 2– £43.50

## 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

### **Gnocchi di Patate Ripieno di Pomodoro e Mozzarella con Salsa di Pomodoro e Basilico**

homemade potato gnocchi filled with buffalo mozzarella and tomato, with a fresh San Marzano and fresh basil sauce

### **Capasante alla Griglia Avvolto con Pancetta con Rucola ed Balsamico**

grilled scallops wrapped with pancetta with rocket and balsamic

## Secondi Piatti

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### **Costolette di Agnello Gallese con Crosta di Senape ed Erbe Fini con Patate Lionese**

Welsh lamb cutlets with a fine herb and mustard crust served with Lyonnaise potatoes

### **Pancetta di Maiale al Forno con Purea di Patate**

oven roasted crispy Tamworth pork belly with a red wine reduction and mashed potatoes

### **Trancio di Tonno alla Griglia con Salicornia e Salsa Limone**

grilled tuna steak with samphire and an Amalfi lemon sauce

## Dolci

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

traditional tiramisù with Genoese sponge biscuit

### **Creme Brulée**

vanilla custard base with a caramelised brown sugar topping

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

refreshing lemon ice cream filled with the typical Limoncello liquor made with lemons from the Amalfi coast

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

# Taberna Etrusca –Private Dining Menu 3– £48.50

## Primi Piatti

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### **Risotto con Radicchio, Fontina ed Olio al Tartufo**

risotto mantecato with radicchio, Fontina cheese and a truffle oil drizzle

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

Cornish crab timbale with grilled peach and avocado

### **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 con Concasse di Pomodori, Rucola, Parmigiano e Tartufo Nero**

finely sliced Surrey farm beef carpaccio with a fresh concasse of tomatoes, rocket, shaved parmesan and black truffle

## 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 con Ragú di Gamberi, Pomodorini, Erbe Fresche e Spinaci**

oven baked fillet of sea bass with king prawn ragú, cherry tomatoes, fresh fine herbs and sautéed spinach

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

grilled 28 day matured Surrey farm rib eye steak with a pink peppercorn reduction and French fries

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

pan fried veal chop with fresh sage, butter and white wine

## Dolci

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

traditional tiramisù with Genoese sponge biscuit

### **Torta di Formaggio Ripieno di Mirtilli con Frutta del Passione**

mascarpone cheesecake filled with blueberries and topped with passion fruit

### **Torta di Mele con Una Crosta Fine**

butter puff pastry apple tart with double cream

### **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 – £38.50

## 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

### **Arancini di Riso con Pomodoro Piccante**

deep fried saffron rice balls with a buffalo mozzarella filling on a spicy Datterino tomato salsa

### **Bruschetta di Pane Toscano con Funghi Selvatici, Salsa Taleggio ed Olio di Tartufo d' Alba**

toasted sourdough Tuscan bread with sautéed mixed wild mushrooms, taleggio cheese fondue and truffle oil

## Secondi Piatti

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### **Paccheri Cacio e Pepe con Pistacchi**

homemade paccheri with Roman pecorino cheese, black pepper and sprinkled with pistachios

### **Melanzane alla Parmigiana**

classic oven baked aubergine layered with parmesan, tomatoes, buffalo mozzarella and fresh basil

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

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

### **Risotto con Radicchio, Fontina ed Olio al Tartufo**

risotto mantecato with radicchio, Fontina cheese and a truffle oil drizzle

## Dolci

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

traditional tiramisù with Genoese sponge biscuit

### **Torta di Formaggio Ripieno di Mirtilli con Frutta del Passione**

mascarpone cheesecake filled with blueberries and topped with passion fruit

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

refreshing lemon ice cream filled with the typical Limoncello liquor made with lemons from the Amalfi coast