

BOOKING TERMS AND CONDITIONS

All bookings are subject to availability.

We require a non-refundable deposit of £20 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 Roc 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.



CARAVAGGIO

RESTAURANT

CHRISTMAS BOOKING FORM FOR LUNCH AND DINNER

CARAVAGGIO

107-112 LEADENHALL STREET, LONDON EC3A 4AF
TEL: 020 7626 6206, CARAVAGGIO@ETRUSCARESTAURANTS.COM
WWW.CARAVAGGIORESTAURANT.CO.UK

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Caravaggio Christmas 2017 Set Menu 1

3 courses – £42.00

Primi Piatti

Zuppa di Farro Biologico con Verdure, Guanciale Senese e Crostini di Pane

organic spelt soup with vegetables, Tuscan cured pork cheek and croutons

Parmigiana di Verdure con Scamorza Affumicata e Porri Fritti

mixed vegetable baked parmigiana

with smoked scamorza cheese and fried leeks julienne

Gravadlax di Salmone e Branzino su Crostino di Pane di Segale con Panna Acida al Rafano

Stornoway salmon and sea bass gravadlax

with rye bread and horseradish crème fraîche

Risotto con Gamberi e Cipollotti

risotto with tiger prawns and spring onion

Pappardelle al Cacao con Ragu di Capriolo al Profumo di Cannella

homemade cocoa pappardelle with a cinnamon scented venison ragu

Secondi Piatti

Ravioli Verdi alla Fonduta di Fontina Valdostana, Salsa alla Zucca e Gocce di Balsamico Invecchiato

homemade spinach ravioli with a Fontina fondue filling,

pumpkin sauce and aged balsamic drops

Filetto di Salmone Arrosto in Crosta di Senape ed Erbette

con Riso Venere Speziato

roasted fillet of Stornoway salmon with a mustard

and a fine herb crust and spiced black Venere rice

Filetto di Branzino e Gamberi in Salsa al Vermouth e Porri Stufati

fillet of sea bass and tiger prawns with a vermouth sauce and braised leeks

Controfiletto di Manzo alla Griglia con Millefoglie di Patate

e Salsa alla 'Nduja Calabrese

grilled Surrey Farm sirloin steak with potato millefeuille and Calabrian 'nduja sauce

Bocconcini di Vitello in Gremolata con Tortino di Riso allo Zafferano

veal casserole Milanese style with a saffron risotto cake

Dolci

Capresina al Limone Amalfitano e Cioccolato Bianco con Tartara di Fragole

Amalfi lemon and white chocolate caprese cake with a strawberry tartare

Tortino al Formaggio Cotto con Composta di Mirtilli

baked cheese cake with blueberry compote

Torta di Frangipane con Pere e Salsa alla Vaniglia del Madagascar

Pear and almond frangipane tart with Madagascar vanilla sauce

Semifreddo al Torrone ed Amaretto con Salsa al Cioccolato Fondente

nougat and Amaretto scented semifreddo with dark chocolate sauce

Gelati o Sorbetti Misti

selection of homemade ice cream or sorbet

Selezione di Formaggi Italiani con Miele, Uva e Grissini

selection of Italian cheese with mountain honey, grapes and grissini

Caravaggio Christmas 2017 Set Menu 2

3 courses – £49.00

Primi Piatti

Tartare di Filetto di Manzo Inglese con Remoulade e Patate Paglia

Surrey farm fillet of beef tartare with celeriac remoulade and straw potatoes

Insalata di Carciofini e Chiodini a Crudo con Pera, Valeriana,

Condimento Agli Agrumi e Fiocchi di Pecorino Romano

raw baby artichokes and Chiodini mushroom salad with pear, lamb's lettuce,

citrus dressing and roman pecorino shavings

Prosciutto di Parma Gran Riserva Levoni con Sott'Aceti della Casa

18 month cured Gran Riserva Parma ham with homemade pickles

Paglia e Fieno in Salsa di Funghi Selvatici ed Erbette

homemade 'paglia e fieno' egg tagliolini with a wild mushroom sauce and fresh herbs

Mosaico di Polipo con Gamberi Rossi di Sicilia, Germogli di Piselli,

Mango ed Emulsione al Limone

octopus carpaccio with seared Mazzara del Vallo red prawns, pea shoots,

mango and a lemon emulsion

Secondi Piatti

Risotto al Prosecco Jeio e Tartufo Nero

Jeio prosecco risotto with seasonal black truffle

Saltimbocca di Coda di Rospo al Parma, Burro e Salvia

e Verza Cappuccio Alla Vicentina

monkfish saltimbocca in butter and fresh sage, Parma Ham

and braised Savoy Cabbage

Trancio di Tonno Grigliato con Caponatina di Zucca, Borlotti

e Tapenade Di Olive Liguri

grilled tuna steak with a pumpkin and borlotti beans caponata, ligurian olive tapenade

Scaloppa di Vitello alla Caravaggio

sautéed veal escalope topped with spinach, buffalo mozzarella

and semi dried tomatoes and a touch of parmesan

Medaglioni di Filetto di Manzo con Salsa al Fegato Grasso,

Tartufo Nero Invernale e Patata Fondente

pan fried beef fillet medallions with a foie gras sauce,

black winter truffle and fondant potato

Dolci

Capresina al Limone Amalfitano e Cioccolato Bianco con Tartara di Fragole

Amalfi lemon and white chocolate caprese cake with a strawberry tartare

Crema Bruciata al Vin Santo con Uva Passa

Vin Santo crème brûlée with raisins

Tiramisu al Caffè Ristretto con Panettone di Milano

traditional tiramisù with panettone sponge

Bonnet al Cioccolato ed Amaretti con Pera al Vino Rosso e la Sua Riduzione

classic Piedmont chocolate and amaretti bonnet pudding with red wine poached pear

Gelati o Sorbetti Misti

selection of homemade ice cream or sorbet

Selezione di Formaggi Italiani con Miele, Uva e Grissini

selection of Italian cheese with mountain honey, grapes and grissini

A discretionary service charge of 12.5% will be added to your bill. Please note that this menu is subject to change.

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Caravaggio Christmas 2017 Vegetarian Set Menu

3 courses – £38.00

Primi Piatti

Zuppa di Farro Biologico con Verdure e Crostini di Pane

organic spelt soup with vegetables and croutons

Burratina Pugliese con Polpa di Melanzane Arrosto, Pesto di Pomodori e Bruschetta Agliata

Apulian burratina with an aromatic aubergine caviar, sun blushed tomato pesto and a garlic sour dough bruschetta

Brioche con Funghi Trifolati, Uovo di Anatra in Camicia e Fonduta al Taleggio

warm brioche with mixed wild mushrooms, soft poached duck egg and a Taleggio cheese fondue

Secondi Piatti

Risotto al Prosecco Jeio e Tartufo Nero

Jeio prosecco risotto with seasonal black truffle

Ravioli Verdi alla Fonduta di Fontina Valdostana, Salsa alla Zucca e Gocce di Balsamico Invecchiato

homemade spinach ravioli with a Fontina fondue filling, pumpkin sauce and aged balsamic drops

Parmigiana di Verdure con Scamorza Affumicata e Porri Fritti

mixed vegetable baked parmigiana with smoked scamorza cheese and fried leeks julienne

Dolci

Capresina al Limone Amalfitano e Cioccolato Bianco con Tartara di Fragole

Amalfi lemon and white chocolate caprese cake with a strawberry tartare

Crema Bruciata al Vin Santo con Uva Passa

Vin Santo crème brûlée with raisins

Tiramisu al Caffè Ristretto con Panettone di Milano

traditional tiramisù with panettone sponge

Selezione di Formaggi Italiani con Miele, Uva e Grissini

selection of Italian cheese with mountain honey, grapes and grissini

CHRISTMAS WINE SPECIAL

GOLD PACKAGE -2 Bottles for £75.00

White - Zibibbo Kore '16 Colomba Bianca - Zibibbo (Sicily, Italy)

White - Pinot Bianco '16 Quercus - Pinot Bianco (Goriška Brda, Slovenia)

Red - Neprica '15 Tormaresca - Negroamaro, Primitivo, Cabernet Sauvignon (Apulia, Italy)

Red - Le Maestrelle '15 Santa Cristina - Sangiovese, Merlot, Syrah (Tuscany, Italy)

SILVER PACKAGE -2 Bottles for £60.00

White - Grillo '16 Feudi Arancio - Grillo (Sicily, Italy)

White - Sauvignon Reserva '16 Pionero Morandè - Sauvignon (Aconcagua, Chile)

Red - Syrah '15 Feudi Arancio - Syrah (Sicily, Italy)

Red - Pinot Noir Reserva '16 Pionero Morandè - Pinot Noir (Aconcagua, Chile)

BRONZE PACKAGE -2 Bottles for £50.00

White - Pinot Grigio '16 Terre del Noce - Pinot Grigio (Trentino, Italy)

White - Silenzi Bianco '16 Pala - Vermentino, Nuragus (Sardinia, Italy)

Red - Merlot '15 Castel Firmian - Merlot (Trentino, Italy)

Red - Silenzi Rosso '16 Pala - Carignano, Monica, Sangiovese (Sardinia, Italy)

Please read this form and the conditions. Complete, sign and return to us
by emailing caravaggio@etruscarestaurants.com
or by popping in to see us.

Name _____

Company _____

Address _____

Postcode _____

Contact Number _____

Email _____

Should you require one of our venues for exclusive use please contact us on:

020 7626 6206

caravaggio@etruscarestaurants.com

[] Please tick the box if you would prefer not to receive information
about future promotions and marketing events from Caravaggio

PLEASE INDICATE YOUR REQUIREMENTS BELOW:

Lunch booking []

Dinner Booking []

No of people _____

Date Required (first choice) _____

Date Required (second choice) _____

Time of Booking _____

Menu Choice _____

Special Requirements _____

PAYMENT DETAILS

To confirm your booking we require a deposit of £20 per person. This will
be deducted from your final bill. However, should your numbers decrease
without prior notification of at least 5 working days, deposits paid for
absent persons will be retained.

Visa [] Maestro [] Amex [] Mastercard []

Name on Card: _____

Credit Card No: _____

Start Date: _____ Expiry Date: _____

CCV No: _____ Issue No: _____
last 3 digits on back of card Maestro

Signature: _____