

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 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.



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 2018 Set Menu 1

3 courses – £40.00

Primi Piatti

Zuppa di Lenticchie e Zucca con Pancetta Croccante

Umbrian lentil and butternut squash soup with crispy pancetta

Treccia di Bufala con Pomodori Semi Secchi, Salvia in Tempura e Tapenade

plaited buffalo mozzarella with semi dried tomatoes,
fresh sage in tempura and a black olives tapenade

Prosciutto di Parma Gran Riserva Levoni con Pera al Vino Bianco

18 month cured Gran Riserva Parma ham with white wine poached pear

Insalata di Fregola Sarda, Verdurine Grigliate, Misticanza e Scaglie di Parmigiano

salad of Sardinian fregola with grilled vegetables, wild leaves
and aged parmesan shavings

Secondi Piatti

Ravioli alla Zucca al Burro e Salvia con Mandorle Tostate

pumpkin filled homemade ravioli in a butter and fresh sage sauce
with toasted almonds

Filetto di Branzino su Letto di Radicchio Rosso Saltato con Lardo di Colonnata e Fagioli Neri

fillet of seabass with sautéed radicchio, Colonnata lard and black beans

Costoletta di Vitello al Burro e Salvia con Pastinaca Fritta

veal cutlet with butter, fresh sage and crispy parsnips

Noce di Agnello Glassata con Patate Lionesi e Carciofi Fritti

roasted and glazed chump of Welsh lamb with Lyonnaise potatoes
and fried artichokes

Dolci

Tiramisu al Caffè Ristretto e Panettone

traditional tiramisu with panettone sponge

Tortino al Formaggio al Lime con

Salsa al Frutto della Passione e Lamponi

cheese cake with a passion fruit and raspberry coulis

Selezione di Formaggi Italiani con Miele e Grissini

selection of Italian cheese with mountain honey and grissini

Gelati o Sorbetti Misti

selection of homemade ice cream or sorbet

Caravaggio Christmas 2018 Set Menu 2

3 courses – £45.00

Primi Piatti

Rosa di Barbabietole al Vapore con Germogli di Piselli, Pinoli e Caprino delle Langhe Dorato

carpaccio of poached beetroot with pea shoots, pine nuts
and warm Langhe goat's cheese

Carpaccio di Manzo Scottato con Maionese alla Senape in Grani, Valeriana e Scaglie di Parmigiano

seared Scotch beef carpaccio with a grain mustard mayonnaise,
lamb's lettuce and aged Parmesan shavings

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

Brioche Calda con Funghi Misti, uovo di Anatra in Camicia e Fonduta di Taleggio

warm brioche with mixed wild mushrooms, poached duck egg
and taleggio fondue

Secondi Piatti

Risotto al Radicchio di Treviso e Gorgonzola

radicchio Treviso and gorgonzola risotto

Trancio di Tonno Grigliato con Borlotti, Porri Stufati e Pomodorini Pachino Confit

grilled tuna steak with borlotti beans, braised leeks
and cherry tomato confit

Filetto di Manzo in Salsa ai Pepi con Spinaci Saltati

sautéed Surrey Farm fillet of beef in a peppercorn sauce with sautéed spinach

Medaglioni di Capriolo con Castagne Glassate, Cavolo Nero Saltato e Melograno

venison medallions with glazed chestnuts,
sautéed black cabbage and pomegranate

Dolci

Torta Frangipane alle Pere con Crema al Mascarpone

pear frangipane tart with mascarpone cream

Fondente al Cioccolato con Gelato alla Vaniglia

chocolate fondant with vanilla ice cream

Selezione di Formaggi Italiani con Miele e Grissini

selection of Italian cheese with mountain honey and grissini

Gelati o Sorbetti Misti

selection of homemade ice cream or sorbet

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: _____