

Canto Corvino restaurant & bar
020 7655 0390
info@cantocorvino.co.uk



Private Dining

Set in an industrial yet warm environment with its red brick walls, soft lighting and blackened steel-framed glass wall, the Private room at Canto Corvino can accommodate up to 18 guests, with added flexibility up to 24 up depending on desired layout.

Canto Corvino private dining room is ideal for corporate lunches or dinners and a menu can be specially chosen to cater to both taste and budget. It also lends itself to small functions, meetings or similar and is also ideal for private events and celebrations.



Dining.....with a difference

Feast Menu: elaborately prepared sharing meals - to be enjoyed by all

Select from a wide selection of Feast dishes
and design your own sharing menu
.....At a glance

Starters

A selection of dishes from the Stuzzichini/Salumi and Crudo sections. (we recommend 3-5 dishes).

These will be placed in the centre of the table for all to share.

Main course

A selection of 2 or 3 dishes from the Carne / Pesce / Vegetariano sections.

These dishes will be served in the form of large/whole plates perfect for sharing at the table and are priced per person.

(please note that each guest will have a share of each main course dish)

We would certainly recommend a selection of sides for the table.

Desserts

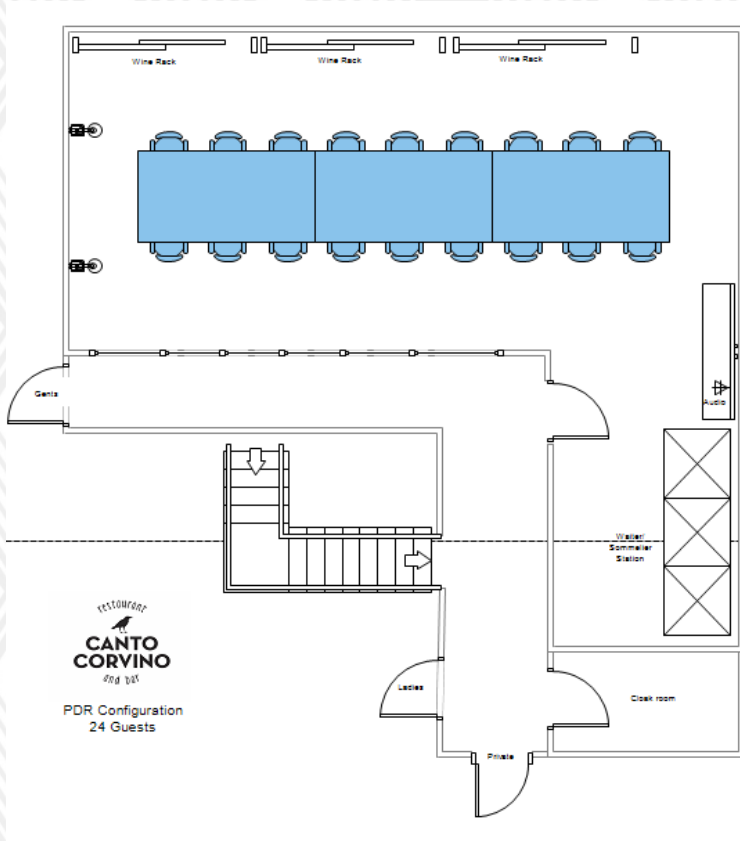
We suggest a choice of 2 desserts and will take an individual order for these on the night

Prices advertised are per dish per head

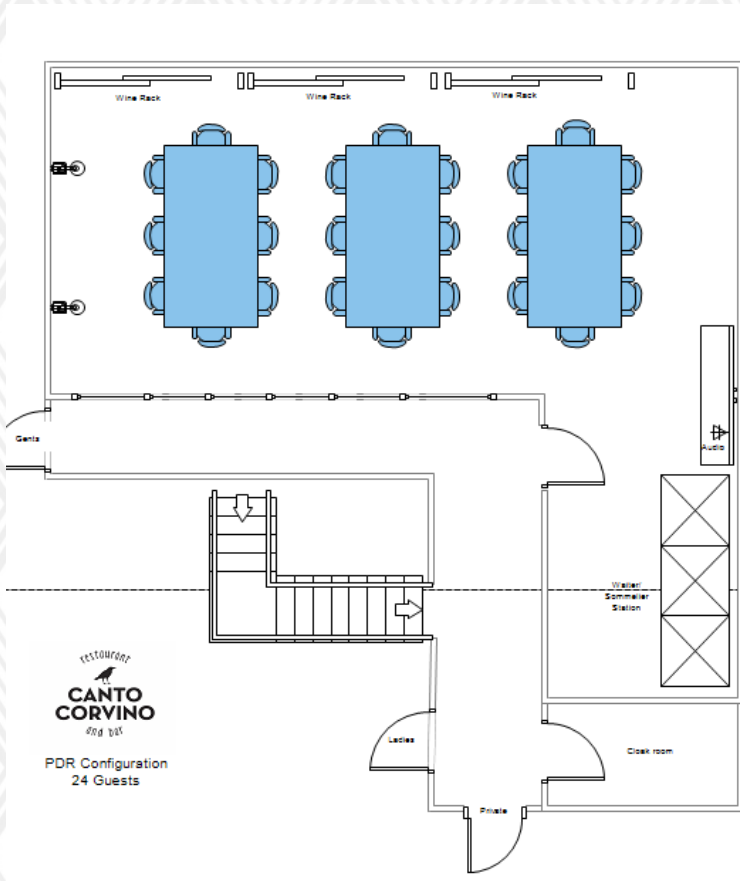
Not into sharing?
A La carte also available, Please enquire



We offer 2 possible layouts for your convenience



Up to 18 guests, banqueting style



Up to 24 guests, divided into 3 tables with a max of 8 guests

feast menu
primi

STUZZICHINI

- 3.50 Beetroots, Jerusalem artichokes & gorgonzola
- 4.00 Lamb ribs, smoked aubergine & sesame
- 3.50 Pugliese burrata, pear & goose speck
- 5.00 Portland lobster, tomato & chiilli arancini

SALUMI

- 2.50 Capocollo
- 2.50 Salame gentile
- 3.00 Bresaola Punta d'anca
- 5.00 Culatello di Zibello

CRUDO

- 5.00 Yellow fin tuna poke, dulce emulsion, black rice & charcoal
- 4.00 Bream ceviche, rhubarb, blood orange & monksbeard
- 7.50 Market seafood crudo
- 5.50 Venison 'Tonnato' - baby onions & fermented kohlrabi

secondi

CARNE

- 16.00 Middlewhite suckling pig & rosemary potatoes
- 19.00 45 day aged Fiorentina steak with wild mushrooms
- 12.00 10 hour organic Rhug Estate lamb shoulder
- 25.00 Ossobuco with risotto Milanese
- 12.00 Cotechino sausage, Umbrian lentils & dragoncello
- 12.00 Grilled organic Rhug Estate chicken tagliata
- 14.00 10hr Hereford short rib, polenta & winter truffle



secondi

PESCE

- 17.00 Turbot / brill / halibut tranche, fregola, chilli & broccoli
- 16.00 Grilled market seafood
- 15.00 Tiger Prawns, cannellini beans, tomato, chilli & garlic
- 13.50 Market seafood risotto
- 19.50 Monkfish & diver scallop spiedino, anchovy & rosemary sauce
- 14.50 Portland lobster Paccheri
- 13.50 Grilled Peterhead seabass, fennel, taggiasca olives & lemon

VEGETARIANO

- 16.00 Fettuccine Porcini
- 14.00 Baked whole artichoke stuffed with quinoa, pinenuts, sultanas
- 14.50 Warm salad of squash, beets, chestnuts, sprout tops & aged balsamic

CONTORNI

- 5.00 Heirloom tomato & cipollotti onion salad
- 4.50 Rosemary al forno potatoes
- 4.00 Rocket & parmesan
- 4.00 Potato puree
- 5.00 Polenta & wild mushroom
- 5.50 Puntarella, autumn leaves & anchovy dressing
- 4.50 Roast heritage squash, vin cotto & sesame
- 4.50 Burnt greens with chilli & garlic

finale

DOLCI

- 7.50 Tiramisù
- 7.50 Steamed clementine pudding with pink peppercorn & thyme
- 7.75 Salted chocolate caramel bomba!
- 7.75 Caramelised pear, walnut praline & crème fraiche ice cream
- 6.00 Canto's petit fours
- 5.00 Homemade ice creams & sorbets

9.50 / 11.50 Cheese board



Terms & conditions

1. Private Dining and Cocktail parties at Canto Corvino:

Our aim is to give you the best experience possible at Canto Corvino.

Our Private Dining Room can accommodate up to 18 at one table and up to 24 on 3 tables and up to 40 guests for a standing cocktail party.

2. Confirmation:

It is necessary to confirm your event and, in doing so, provide us with credit card details; at which point a deposit of £500 will be charged to your card. At this time you enter into a contract with us and agree to the terms laid out in this document.

Your reservation will remain provisional until such a time that a deposit is paid.

The deposit :

- Fully refundable if cancellation received more than 7 days prior to the event;
- 50% refundable if cancellation is received between 48 hours and 7 days of the event;
- Non-refundable if cancellation is received within 48 hours of the booking.
- Cancellation within 24hours, you will be charged to full price meal price.

3. Menus:

Menus will be agreed in advance of the reservation, but occasionally certain dishes and wines become unavailable at short notice due to difficulties of supply and seasonality. In such an event, we will contact you to agree an alternative.

4. Minimum Spend and/or Fixed Hire Charge:

A minimum spend of £1200 (including service charge) will apply to Dinner, £750.00 (including service charge) for Lunch events and £250.00 (including service charge) for breakfast meetings/events.

5. "No Show Charges"

Final confirmation of numbers of guests in your party must be received more than 48 hours prior to the event. Reductions in numbers within 48 hours of the event will be charged at £30 per person.

6. Additional and included charges:

20% V.A.T is included in all prices. Any extra items ordered during your event will be charged at the listed menu price.

For bookings and enquires: 020 7655 0390

info@cantocorvino.co.uk



Visit us @

MANICOMIO

RESTAURANT | BAR

85 DUKE OF YORK SQ
LONDON • SW3 4LY
Tel. 020 7730 3366
info@manicomio.co.uk

MANICOMIO

Gutter Lane

6 GUTTER LANE • EC2V 8AS
Tel. 020 7726 5010
www.manicomio.co.uk
gutterlane@manicomio.co.uk