

Canto Corvino private dining room is ideal for corporate lunches or dinners and a menu can be special ly 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 menuAt 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

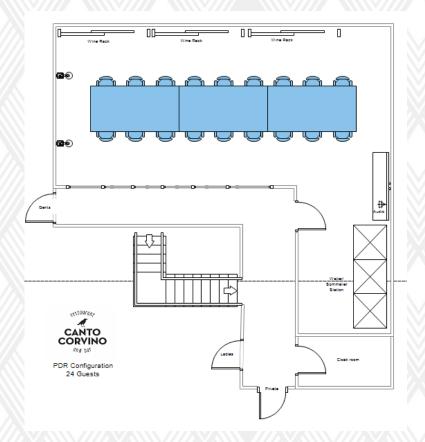
We suggest a choice of 2 desserts and will take an individual order for these on the night

Prices advertised are per dish per head

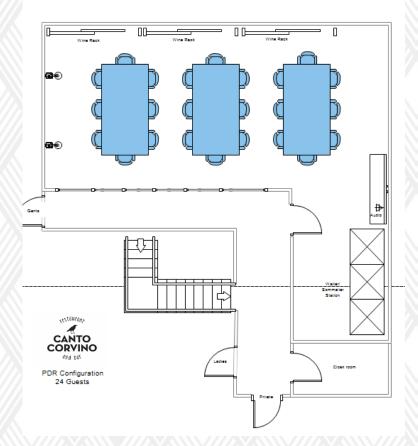
Not into sharing?
A La carte also available, Please enquire



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, dulse 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

zecondi		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.

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.

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 @

MANICOM/O

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MANICOMIO

gutter lane

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