



First established in 2015, IT Restaurants represents its founder unique vision of combining carefully curated music, best-in-class cuisine and contemporary interiors in cosmopolitan destinations.

With three restaurants in Ibiza, Milan and London, the brand has become synonymous with the gastronomic excellence of southern Italy and the vibrancy of the Balearic Islands.

In the heart of Mayfair, in a former Dover Street gallery space, discover a vibrant, contemporary venue where day-to-night DJ sets, exquisite Mediterranean cuisine and pin-sharp service combine to make the perfect destination for any occasion.



PRIVATE DINING

With two events rooms to choose from – a semi - detached private dining room on the ground floor and an exclusive area upstairs – you are sure to find the space best suited to your event, from intimate dining experiences to full-scale parties.







UPSTAIRS



Sink into the velvet banquettes and soak up the art-deco inspired glamour of the lounge. Occupying the whole of the first floor, this spacious area is one of Mayfair's hidden gems, offering total privacy for private dining experiences, elegant drinks receptions and parties. With the added benefit of its own bar and DJ booth, you'll have everything you need for late-night revelries.

CAPACITY	AVAILABILITY	SERVICES
Up to 70 guests standing Up to 50 seated guests	Mon - Sun	Breakfast, lunch & dinner

DOWNSTAIRS



Natural light spills through the glass atrium of our semi-private dining room on the ground floor of the restaurant. This unique space feels intimate, while also looking out over the dynamic main restaurant.

The room is available for private dining and can accommodate multiple table layouts to suit your requirements, from theatre-style to long tables and U-shapes.

CAPACITY	AVAILABILITY	SERVICES
up to 40 seated guests	Mon - Sun	Breakfast,

FOOD

To each occasion, we bring the flourish of Gennaro Esposito's haute Mediterranean cuisine – his contemporary re-interpretations of southern Italian classics as memorable as the venue itself.

Our menus showcase the boldest British produce from local suppliers who share our commitment to sourcing the highest quality, seasonal and ethical ingredients.

WINE

IT's wine list ranges from bold New World wines to much-loved European classics.

Our team of sommeliers will be available throughout your event, and are also happy to discuss any special requests and recommend wine pairings beforehand.

COCKTAIL

In addition to our eclectic cocktail list featuring IT favourites such as our Gin Basil Smash and Cedar's Delight, we can also offer cocktail pairings to suit your menu choice upon request.





LUNCH 5 COURSE MENU

Starters

IT gourmet pizza
Our signature thin-crust pizza

Burrata Traditional burrata from Andria, tomato, basil

Tartare di Ricciola e crema di avocado Yellowtail tartare, avocado

Mains

Mezzi paccheri alla Genovese Paccheri, traditional onion sauce

Or

Calamaro e carciofi alla brace, limone e menta Grilled squid, artichokes, Amalfi lemon, mint

Dessert

Profiterol Profiterol



LUNCH 6 COURSE MENU

To share

IT gourmet pizza
Our signature thin-crust pizza

Parmigiana Aubergine parmigiana

Tartare di tonno e agrumi Tuna tartare, agrumi

Pasta

Ravioli Capresi Ravioli, ricotta, pecorino cheese, tomato sauce

Mains

Filetto di manzo alla brace con spinaci piccanti e crema di mandorla Grilled beef, spicy spinach, almond cream

Dessert

Mousse al Caramello, banana e frutto della passione Caramel mousse, banana, passion fruit



DINNER 6 COURSE MENU

To share

IT gourmet pizza
Our signature thin-crust pizza

Frittura mista

Deep fried soft-shell crab, squid, vegetables

Vitello tonnato Veal, tuna sauce, caper

Pasta

Mezzo pacchero, gamberi carciofi e limone candito Pacchero, prawns, artichoke, candied lemon

Main

Galleto alla brace con cavolo nero e olive Grilled corn-fed baby chicken, cavolo nero, olive

Dessert

Tiramisù Tiramisu



DINNER 6 COURSE MENU

To share

IT gourmet pizza
Our signature thin-crust pizza

Tartare di ricciola e agrumi Tuna tartare. agrumi

Patate novelle, funghi, spuma di Parmigiano e tartufo nero Potato, wild mushroom, Parmesan foam, black truffle

Pasta

Mezzo pacchero all'astice Mezzo pacchero, lobster

Main

Filetto di manzo alla brace con spinaci piccanti e crema di mandorla Grilled beef, spicy spinach, almond cream

Dessert

Babà Baba



DINNER 6 COURSE +

To share

IT gourmet pizza
Our signature thin-crust pizza

Starters

Crudo di pesce misto
Tuna tartare, vellowtail sashimi, Mazara prawns, oyster

Catalana d'astice Catalan-style lobster

Mains

Branzino alla griglia, salsa di acciughe, asparagi e caviale Grilled sea bass, anchovy sauce, asparagus, caviar

Or

Carrè d'agnello con melanzane, 'nduja e crema di tarallo Rack of lamb, aubergine, 'nduja, tarallo

Dessert

Millefoglie alla mela e vaniglia e sorbetto di mela Apple mille-feuille, vanilla custard, apple sorbet





We strive for a nuanced understanding of your needs, from technical support to special details.

With every event, we provide a selection of complimentary seasonal flowers. Should bespoke flower arrangements be required, we can put you in contact with one of our preferred florists.

Place cards and personalised menus are also all available upon request.

Each room has a power point available to use if required. Additional AV such as screens can be hired from our trusted suppliers, with prior arrangement with IT.



SERVICE AND STYLE

When it comes to a memorable dining experience, we know that warm, intuitive and efficient service is just as important as a beautiful plate of food.

At IT, you can relax while our dedicated team take care of all the details



CONTACT

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