



sette

about sette

Sette is the newest restaurant from New York City's Scarpetta restaurant family; bringing authentic Italian food from the heart of Manhattan with its own inimitable flair.

The term Scarpetta is derived from the Italian tradition 'fare la Scarpetta,' which means to indulge in a meal down to the very last taste. Sette will remain true to this philosophy by continuing in its tradition of sourcing excellent seasonal, local ingredients, and crafting freshly baked breads and homemade pastas daily, including the renowned Scarpetta classic - Spaghetti with Tomato and Basil.

The original Scarpetta Restaurant opened in New York City's Meatpacking District in 2008 to critically acclaimed reviews. Thereafter, Scarpetta Restaurants opened in partnership with storied hotels such as The Fontainebleau in Miami, The Cosmopolitan in Las Vegas, Gurney's Resort in Montauk, and The James New York - NoMad in New York City.



at a glance

Sette restaurant is available for private dining and special events for breakfast, lunch and dinner; subject to availability.

GROUP DINING & SPECIAL EVENT POLICY:

In order for us to best service all guests, groups of 12 or more are required to pre-select an event menu in advance.

- All groups of 12 or more will be contracted in order to reserve space

HOURS OF OPERATION:

Breakfast

- Daily : 7:00am - 12:00pm

Lunch

- Monday - Saturday : 12:00pm - 3:00pm

Cicchetti (Bar Only)

- Monday - Saturday : 3:00pm - 6:00pm

Dinner

- Monday - Saturday : 6:00pm - 11:00pm

Sunday Lunch

- Sunday : 12:00pm - 3:30pm

Sunday Supper

- Sunday : 5:00pm - 9:00pm

SERVICE CHARGE:

- 12.5% Service Charge will be added to each agreement

MISCELLANEOUS :

- You may supply your own celebration cake for a plating fee of £5 pp. If you wish, our pastry team can create a custom cake for you for £10 pp; 72 hour advance notice required.
- Menu cards will be printed and dedicated to your requirements
- All seated menus are created for groups of 30 or less. For groups larger than 30 guests, we will work with you to create custom menus.



floor plan & capacity

PRIVATE DINING ROOM EVENTS:

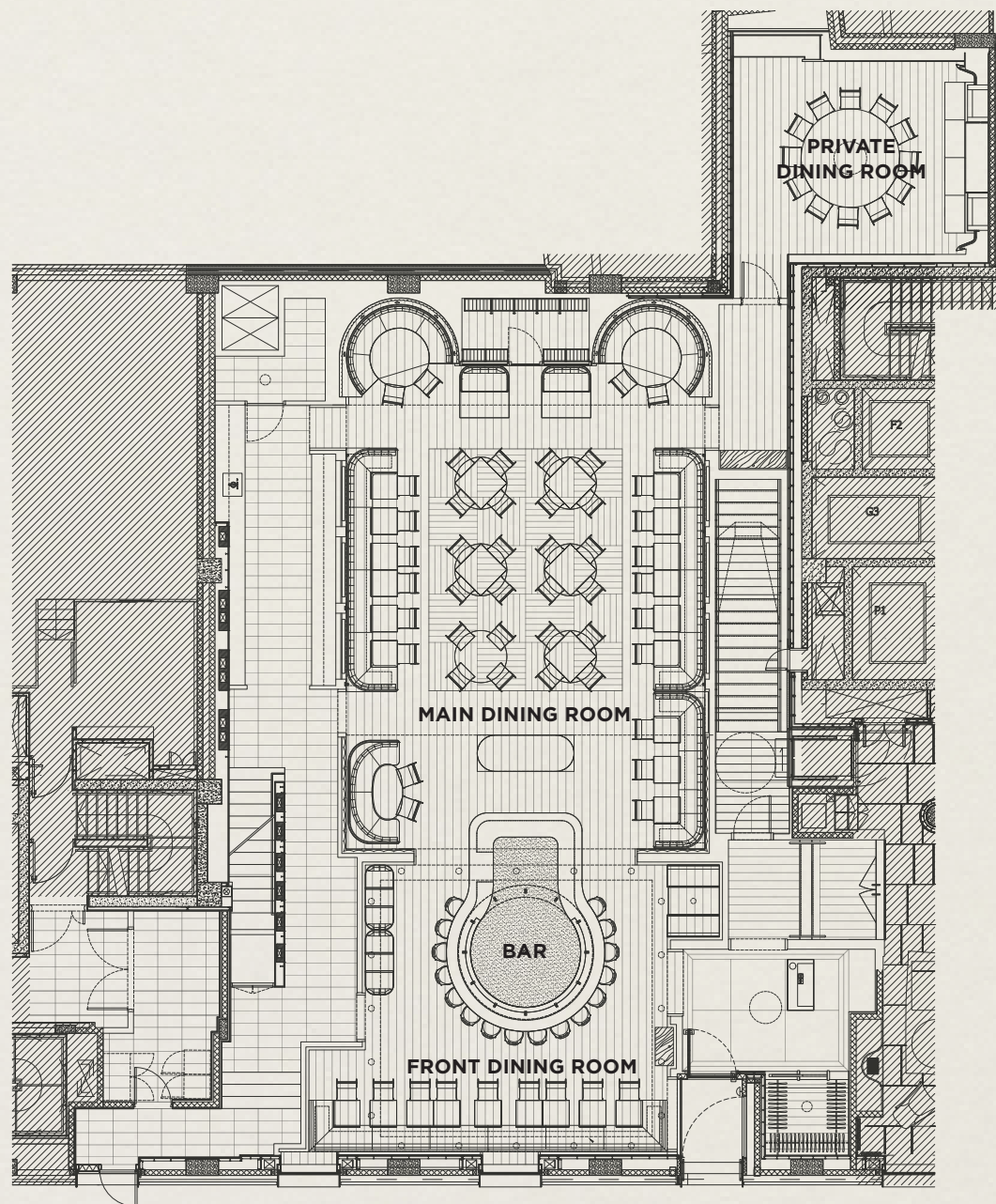
- Our Private Dining Room can seat up to 18 guests and is available for breakfast, lunch and dinner.

BREAKFAST / LUNCH MAIN DINING ROOM EVENTS:

- Exclusive Hire : 120 guests seated / 175 standing
(includes main dining room, front dining room, bar and private dining room)
- Semi-private : Seating up to 85 guests
- Group Dining in Front Dining Room : Seating up to 28 guests

DINNER MAIN DINING ROOM EVENTS:

- Exclusive Hire : 120 guests seated / 175 standing
(includes main dining room, front dining room, bar and private dining room)
- Group Dining in Front Dining Room : Seating up to 28 guests
- Non-private Group in Main Dining Room : Seating up to 12 guests



front dining room

seated 28



4 Knightsbridge Green | London | SW1X 7QA
www.settelondon.co.uk

private dining room

seated 18 / 25 standing



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main dining room

seated 85 / 120 (full venue)
standing 175



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sette breakfast menu

£23 per person

** inclusive of 20% VAT, does not include
12.5% service charge*

FRESH SEASONAL FRUIT

ASSORTED BAGELS

cream cheese, sea salt cultured butter, assorted jams

FRESH SQUEEZED JUICES

ASSORTED PASTRIES

CLASSIC GREEK YOGURT

homemade granola, honey

*COLD CEREAL

options available upon request

COFFEE & TEA



buffet breakfast

comes with freshly squeezed juices, coffee and tea

£32 per person

* inclusive of 20% VAT, does not include 12.5% service charge

COLD

FRESH SEASONAL FRUIT

ASSORTED BAGELS

cream cheese, sea salt cultured butter, assorted jams

NORWEGIAN SMOKED SALMON

red onion, capers, tomatoes

ASSORTED PASTRIES

INDIVIDUAL YOGURT PARFAITS

berries, homemade granola, honey

*COLD CEREAL

options available upon request

HOT

TWO CHOICES OF MEAT

choice of pork link sausage, chicken link sausage, applewood smoked bacon

CHOICE OF EGGS

classic scrambled eggs, vegetable frittata

STONE CUT OATMEAL

brown sugar, seasonal fruit

HOME FRIES

BREAKFAST CHEF'S STATIONS

each item priced separately as an add-on to the breakfast package above, priced per person. available for buy-outs or semi-buyouts only.

BELGIAN WAFFLES

vermont maple syrup - £8 per person

OMELETTES TO ORDER

seasonal vegetables and classic accompaniments - £10 per person

PANCAKES TO ORDER

fresh fruit, nutella, whipped ricotta, maple syrup - £8 per person



plated breakfast

*continental for the table
(includes coffee & juices)*

(max. 20 guest) £35 per person

** inclusive of 20% VAT, does not include 12.5%
service charge*

CHOICE OF:

select three for guest choice of

ENGLISH BREAKFAST

two eggs any style, pork links or maple cured bacon, mushroom,
baked bean, tomato, choice of toast

EGGS BENEDICT

poached eggs, prosciutto coto, english muffin, hollandaise

AVOCADO TOAST

meyer lemon, chive, aleppo pepper, sourdough
add egg for £3

CROISSANT SANDWICH

scrambled eggs, prosciutto cotto, cheddar cheese

FRENCH TOAST

berries, chantilly cream, vermont maple syrup

RICOTTA PANCAKES

chantilly cream, berries, vermont maple syrup

UOVA IN CAMICA

rosemary lentil, plum tomato, poached eggs, grilled tuscan bread



sette lunch - to share

3 Course - £29 per person

** inclusive of 20% VAT, does not include
12.5% service charge*

ANTIPASTI

served to share, select three choices

RAW YELLOWTAIL

olio di zenzero, pickled red onion

ROASTED BEETS

baked ricotta, pistachio, beet vinaigrette

CREAMY POLENTA

fricassée of truffled mushrooms

TUNA 'SUSCI'

marinated carrot, microgreens,
preserved truffle

MARKET SALAD

chicory, root vegetables, truffle pecorino,
sherry vinaigrette

PASTE

served to share

SPAGHETTI

tomato, basil

SHORT RIB & BONE MARROW

AGNOLOTTI

garlic chips, fresh horseradish

PAPPARADELLE

cacio e pepe, porcini mushroom, hazelnut

SECONDI

select one

BRAISED LENTILS

concentrated tomato, turnip tops

ROASTED CHICKEN

herb spätzle, root vegetables, butternut
squash purée

BRANZINO

fregola sarda, cavalo nero, olivada, fish
brodetto

DOLCI

served to share

HOMEMADE BISCOTTI & CAFÉ



sette lunch - individually plated

3 Course - £32 per person

** inclusive of 20% VAT, does not include
12.5% service charge*

ANTIPASTI

select three for guest choice of

RAW YELLOWTAIL

olio di zenzero, pickled red onion

ROASTED BEETS

baked ricotta, pistachio, beet vinaigrette

CREAMY POLENTA

fricassée of truffled mushrooms

TUNA 'SUSCI'

marinated carrot, microgreens,
preserved truffle

MARKET SALAD

chicory, root vegetables, truffle pecorino,
sherry vinaigrette

DOLCI

select three for guest choice of

HOMEMADE BISCOTTI & CAFÉ

ESPRESSO BUDINO

salted caramel, chocolate biscotti, hazelnut gelato

PEAR CINNAMON CRUMBLE TART

toasted pecan, vanilla gelato

SECONDI

select three for guest choice of

BRAISED LENTILS

concentrated tomato, turnip tops

ROASTED CHICKEN

herb spätzle, root vegetables, butternut
squash purée

BRANZINO

fregola sarda, cavalo nero, olivada, fish
brodetto

SPAGHETTI

tomato, basil

SHORT RIB & BONE MARROW AGNOLOTTI

garlic chips, fresh horseradish

PAPPARDELLE

cacio e pepe, porcini mushroom, hazelnut



convivial dinner group menu 1

£55 per person

* inclusive of 20% VAT, does not include 12.5% service charge

ANTIPASTI

served to share

SALMON CRUDO
trapanese pesto, sun-dried tomato, almond

CREAMY POLENTA
fricassée of truffled mushrooms

MARKET SALAD
chicory, root vegetables, truffle pecorino, sherry vinaigrette

PASTE

served to share

CAPPELLACCI
ricotta, mascarpone, black truffle

PIATTI

guest choice of

LEMON SOLE
brussels sprouts, sunchoke purée, artichoke salad, lemon vinaigrette

ROASTED CHICKEN
herb spätzle, root vegetables, butternut squash purée

ROASTED MUSHROOMS
parmesan, tomato glaze

DOLCI

served to share

ESPRESSO BUDINO
salted caramel, chocolate biscotti, hazelnut gelato

VALRHONA CHOCOLATE CAKE
chocolate banana toffee sauce, caramel gelato



convivial dinner group menu 2

£75 per person

** inclusive of 20% VAT, does not
include 12.5% service charge*

ANTIPASTI

served to share

RAW YELLOWTAIL

olio di zenzero, pickled red onion

CREAMY POLENTA

fricassée of truffled mushrooms

BURATTA

fig, roasted pear, radicchio, balsamic

PASTE

served to share

SPAGHETTI

tomato, basil

SHORT RIB & BONE MARROW AGNOLOTTI

garlic chips, fresh horseradish

PIATTI

guest choice of

BRAISED LENTILS

concentrated tomato, turnip tops

BLACK COD

caramelized fennel, tomato confit

SIRLOIN STEAK

porcini, grapes, guanciale, fingerlings, chestnut
purée

DOLCI

served to share

GIANDUIOTTO

gianduja chocolate, stracciatella gelato

PEAR CINNAMON CRUMBLE TART

toasted pecan, vanilla gelato



canapé menu

passed and stationary canapés available depending on group size and event location

COLD

RAW YELLOWTAIL
olio di zenzero, pickled red onion

SHRIMP
arugula pesto

TUNA 'SUSCI'
marinated carrot, microgreens, preserved truffle

BEEF TARTARE
black truffle, pickled shallot

BURRATA
fig, peach, radiccho, balsamic

BRUSCHETTA
culaccia, black mission figs on ciabatta

HOT

SAMOSA
smoked mozzarella, sun-dried tomatoes

CREAMY POLENTA
fricassée of truffled mushrooms

CRISPY BABY ARTICHOKEs
lemon-thyme aioli

ARANCINI
wild mushrooms, taleggio

BRAISED SHORT RIBs
vegetable and farro risotto, shaved parmesan

DUCK & FOIE GRAS RAVIOLI
marsala reduction

SHORT RIB & BONE MARROW AGNOLOTTI
garlic chips, horseradish

please select your canapés from the above:

4 pieces	£16
6 pieces	£22
8 pieces	£28
12 pieces	£36

* inclusive of 20% VAT, does not include 12.5% service charge



reception bowls

passed and stationary bowls available depending on group size and event location

COLD

SHRIMP
rocket, pesto

BRAISED OCTOPUS
artichokes, marble potato, celery, guazzetto, charred spring onions vinaigrette

RAW YELLOWTAIL
olio di zenzero, pickled red onion

SALMON CRUDO
trapanese pesto, sun-dried tomatoes, almonds

TUNA ‘SUSCI’
marinated carrot, microgreens, preserved truffle

BURRATA (v)
fig, peach, radicchio, balsamic

HOT

CREAMY POLENTA
fricassée of truffled mushrooms

FARRO RISOTTO (v)

BRAISED SHORT RIBS
vegetable and farro risotto, shaved parmesan

DUCK & FOIE GRAS RAVIOLI
marsala reduction

SHORT RIB & BONE MARROW AGNOLOTTI
garlic chips, horseradish

BRAISED LENTILS (v)
concentrated tomato, turnip tops

** (v) indicates vegetarian dish*

please select your reception bowls from the above:

4 pieces	£24
6 pieces	£33
8 pieces	£40
12 pieces	£54

** inclusive of 20% VAT, does not include 12.5% service charge*



stations

available for private hire of sette and/or nolita social

* inclusive of 20% VAT, does not include 12.5% service charge

AFTERNOON ITALIAN STATION

£30 per person

ASSORTMENT OF ITALIAN FINGER SANDWICHES

FRESH FRUIT

ASSORTED PASTRIES AND BISCOTTI

COFFEE, TEA, SOFT DRINKS

INTERNATIONAL CHARCUTERIE

£28 per person

ASSORTED SALUMI

DRIED FRUITS

ASSORTED NUTS

SELECTION OF ARTISANAL CHEESES

FRESH BAKED BREADS & STROMBOLI

STROMBOLI BREAD STATION

£8 per person

ASSORTMENT OF SETTE BREADS AND STROMBOLI

SETTE DIPPING SAUCES

eggplant caponata, citrus infused olive oil, mascarpone

CICCHETTI STATION

£30 per person

ASSORTED SALUMI

DRIED FRUITS

ASSORTED NUTS

FRESH BAKED BREADS & STROMBOLI

ASSORTED CROSTINI

tomato basil, mushroom ricotta, almond pesto

MUSHROOM ARANCINI

with tallegio

SELECTION OF ARTISANAL CHEESES

£6 upcharge per person



stations, cont.

full venue buyouts only

SWEET TREATS

SETTE CHEESECAKE BITES

MINI CANNOLIS

MINI ESPRESSO BUDINO

MINI LEMON CAKE

MINI RAINBOW COOKIES

BERRIES & CREAM

BISCOTTI

**homemade cakes can be pre-ordered with 72 hour advance notice. please ask your event manager for more information and to place the order.*

please select your
sweet treats from the above:

3 pieces	£15
5 pieces	£22

** inclusive of 20% VAT, does not include 12.5% service charge*



beverage on consumption

Our team is delighted to offer you a range of beverage options, available to pre-select if you wish or offered a la carte throughout your event. If you wish to pre-select, please find a sample list of our range of premium and house spirits and wines. For a full list of wines, please enquire with our team and our Beverage Director will be happy to further assist you.

SAMPLE PREMIUM SPIRIT AND WINE LIST

HENDRICK’S	12	DOMAINE DU NOZAY Sancerre 2017 LOIRE	17
GREY GOOSE	12	G.D. VAJRA ‘Albe’ Barolo 2014 PIEMONTE	20
JOHNNIE WALKER BLACK	14	RUINART Brut NV CHAMPAGNE	18
CASAMIGOS	15	RUINART Rosé NV CHAMPAGNE	22

SAMPLE HOUSE SPIRIT AND WINE LIST

TANQUEREY	12	LA GIUSTINIANA Gavi di Gavi ‘Montessora’ 2017 PIEMONTE	13
ABSOLUT	13	CARPE DIEM Pinot Noir 2015 ANDERSON VALLEY	15
MONKEY SHOULDER	14	BELLAVISTA CUVÉE BRUT Franciacorta ‘Alma’ NV	13
PATRON SILVER	14		

Should you wish to pre-select additional wine by the bottle, our events team can share our full wine list. If you wish, our team can assist you in selecting the right pairing for your menu.

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beverage on consumption

We offer a variety of crafted cocktails, suited for every palate. Below is a sample list of crafted cocktails available on our bar menu. If you wish to pre-select cocktails to be offered at your event, please select from the list below. For cocktail receptions we suggest offering a maximum of 4 signature cocktails. Group dining may order a la carte from our cocktail menu.

SAMPLE SIGNATURE COCKTAILS

LA DOLCE VITA <i>belvedere, pamplemousse, berry sherbet, rosé champagne</i>	14
MARGHERITA ITALIANA <i>patron silver, aperol, cointreau, lime</i>	13
NEGRONI MEDITERRANEO <i>bombay, watermelon infused campari, cocchi, basil spritz</i>	13
SAN REMO <i>buffalo trace bourbon, st. germain, carpano antica, campari, citrus</i>	14
VESPER LYND <i>kaffir infused bombay, grey goose citron, grand marnier</i>	14

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about nolita social

Located beneath Sette restaurant is Nolita Social, our cocktail lounge. named after New York's most charming neighbourhood, North of Little Italy. Nolita Social brings the energy of 'the New York night' to London, with a heady mix of elevated cocktails, live music and DJ's playing 60's rock, 70's soul, and 90's hip-hop for a stylish, yet carefree crowd. This "underground" lounge offers guests a journey of social discovery, beginning with early evening cocktails and lite bites, and transitioning to a feel good after hours hangout; encouraging a place that is a small, intimate, and seductive.

Contact our events team if you'd like to learn more about Nolita Social.



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contact us

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