



Asteria
BY BOCCONCINO

PRIVATE DINING EVENTS

ABOUT OSTERIA BY BOCCONCINO

Bocconcino Restaurants group are behind some of London's most sought-after Italian dining destinations, including Osteria by Bocconcino in Covent Garden, Bocconcino Mayfair, and Bocconcino Soho. The group began its story in Mayfair in 2014, where refined Italian dining and live music set the tone for destination restaurant experiences. Soho followed with a more playful, late-night energy – a vibrant spot for contemporary Italian food, cocktails, and DJs at the heart of London's creative scene.

The newest addition, Osteria by Bocconcino, brings the group's signature Italian flair to Covent Garden. Inspired by the traditional osteria of Italy – relaxed neighbourhood eateries serving honest, seasonal dishes – Osteria combines an open kitchen and grill with elegant modern interiors. Just moments from the West End theatres and Somerset House, it's a stylish yet welcoming space for everything from intimate dinners to lively group celebrations, perfectly capturing the spirit of Italian dining in the heart of London.



AS SEEN IN

fact.
LONDON

Wallpaper*

THE
STANDARD 

HOTDINNERS

COUNTRY & TOWN
HOUSE

HELLO!

THE HANDBOOK

PRIVATE DINING ROOM

UP TO 26 seated guests

UP TO 40 standing guests



Osteria by Bocconcino's private dining room in Covent Garden is a refined and versatile space for private celebrations, business dinners and special occasions. Warm wood tones and Italian-inspired details with the intimacy of a private setting.

Guests can enjoy bespoke Italian menus, fine wines and the attentive service that Bocconcino is known for, creating an unforgettable dining experience in the heart of London's theatre district.



This photo is for inspiration only. Decorations are arranged by guests or external partners.



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The menu at Osteria by Bocconcino celebrates Italian culinary traditions with a focus on handmade pastas and flame-grilled dishes from the open kitchen. Highlights include tagliatelle with rich beef ragù, saffron ossobuco risotto, and indulgent tagliatelle al tartufo. From the grill, enjoy prime cuts and seafood, from sirloin steak seared over flame to whole butterfly sea bass with vibrant salsa verde. Antipasti set the tone with scallops and pumpkin cream, burrata with plum tomatoes and pesto, and beef tartare layered with potato millefeuille and cheese fondue. Seasonal ingredients, refined flavours, and the theatre of the grill create an Italian dining experience made for pre-theatre meals, weekend indulgence, and celebrations alike.



SEMI-PRIVATE DINING

UP TO 40 seated guests UP TO 50 standing guests





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EX-HIRE VENUE

UP TO **86** seated guests
UP TO **150** standing guests



GROUP & PRIVATE DINING MENU

THE EVENT MENUS ARE AVAILABLE UNTIL 30 NOVEMBER.
FROM 1 DECEMBER, SPECIAL FESTIVE MENUS WILL BE OFFERED — PLEASE CONTACT OUR EVENTS MANAGER FOR DETAILS.

3-COURSE SET MENU £50

Antipasti to share

Aubergine parmigiana

Salmon tartare

Scottish beef carpaccio, mustard dressing

Deep fried calamari, tartare sauce

Primi and Secondi

Agnolotti, buffalo ricotta & aglione butter sauce

Tagliatelle & beef ragù

Picanha, rocket & Parmesan

Crisp fried chicken Milanese

Salmon fillet & broccoli oven baked cherry tomatoes

Dolci to share

Pistachio Tiramisù

Vanilla cake meringue

Ice cream selection

(Chocolate / coconut / vanilla)

3-COURSE SET MENU £60

Antipasti to share

Creamy burrata, pappa al pomodoro

Deep fried calamari, tartare sauce

Tuna tartare, chili flakes & tonnato sauce

24-month Parma ham, hot fried cheese pastry

Primi and Secondi

Pappardelle, wild mushrooms & Stracciatella

Ossobuco Risotto, saffron

Crab pasta in spider crab head

Whole butterfly sea bass, salsa verde

Sirloin, chips & veal jus

Dolci to share

Pistachio Tiramisù

Vanilla cake meringue

Chocolate Basque cheesecake

Ice cream selection

(Chocolate / coconut / vanilla)

4-COURSE SET MENU £75

Amuse-bouche

Antipasti

Fresh crab salad

Creamy burrata, pappa al pomodoro

Seared scallops over silky pumpkin cream

Beef tartare, potato millefeuille & hot cheese fondue

Hot fried calamari, lemon & tartare dip

Portata centrale to share

Agnolotti, buffalo ricotta & aglione butter sauce

Piatti and Secondi

Risotto with mushrooms & Stracciatella

Seabass with roasted potatoes & tapenade dressing

Sirloin steak with chips

Slow-cooked beef short rib & creamed truffle potato

Dolci to share

Sicilian canoli

Chocolate Basque cheesecake

Tiramisu

PLEASE NOTE THAT THE MENUS ON THIS PAGE ARE SAMPLE MENUS AND ARE SUBJECT TO CHANGE

Please always inform your server of any allergies or intolerances before placing your order. A discretionary optional service charge of 12.5% will be added to your bill.

FULL VENUE CAPACITY

AREA	SEATED GUESTS	STANDING GUESTS
Private Dining Room	26	40
Semi-Private Dining	86	150
Full Venue Total	112	190

PLEASE NOTE THAT OUR PRIVATE DINING ROOM IS NOT WHEELCHAIR ACCESSIBLE.



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