



CANTINETTA  
ANTINORI  

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LONDON

**PRIVATE HIRING BROCHURE**

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**2023**

## CANTINETTA ANTINORI

The first Cantinetta Antinori restaurant was opened in Florence's historic city centre in 1957 on the ground floor of Palazzo Antinori, one of the finest examples of Renaissance architecture from the mid 1400's.

This project was strongly desired by the Antinori family as it represented a return to past traditions. In fact throughout past centuries, noble Florentine families sold products from their country estates directly from their city residences through small trapdoor-style windows that opened up onto the public streets.

Respect for tradition, the surrounding landscape, strong ties with the countryside and nature's rhythms all complement the pleasure of hospitality and fine cuisine that have been recaptured in Cantinetta Antinori's unique setting, rich in tradition.

Over the years other Cantinetta restaurants have been opened in important European cities: Zurich, Vienna and Monte Carlo, upholding the concept of Tuscan hospitality.



## OUR PRIVATE AREAS

- Our ground floor can accommodate up to 25 guests.

The first floor is divided in 2 sections plus the Private Dining Room.

- PDR: up to 10 people
- Section 1: up to 25 people
- Section 2: up to 44 people
- Both together: up to 60 people



## THE MENU

We have a choice of a £75 and £95 set menu.

Menu items may be substituted based on availability and Chef's approval.

We can create bespoke wine and drinks packages.

### TO SHARE

#### SELECTION OF CANTINETTA ANTIPASTI

Selection of artisanal bread, vitello tonnato, grilled courgettes salad, cured meat board

### MAIN COURSE

#### TORDELLI RIPIENI DI RICOTTA E FUNGHI

Tordelli filled with Ricotta, mushroom, Porcini stock

or

#### SCALOPPINA DI FILETTO DI VITELLO

Veal fillet escalope with lemon

or

#### SPIGOLA SELVATICA, CAROTA BIANCA, BIETA, SCALOGNO

Wild Seabass, white carrot cream, Swiss chard, spinach and shallot

### SIDES

#### PATATE ARROSTO E ROSMARINO

Roasted new potatoes

#### BROCCOLETTI CON AGLIO E PEPERONCINO DOLCE

Broccoletti with garlic and sweet chilly

### DESSERTS TO SHARE

#### TORTA CAPRESE CON GELATO AL CAFFÈ

Almond chocolate cake with coffee ice cream

#### TIRAMISÙ AL PISTACCHIO

Pistachio Tiramisù

### SET MENU £75

### TO SHARE

#### CROSTINO WITH A GLASS OF FRANCIACORTA DOCG

Selection of artisanal bread, vitello tonnato, grilled courgettes salad, cured meat board,  
Yellowtail sashimi

### MAIN COURSE

#### TORDELLI RIPIENI DI RICOTTA E FUNGHI

Tordelli filled with Ricotta, wild mushrooms, Porcini stock

or

#### TAGLIATA DI TONNO

Tuna steak with pumpkin, Cannellini beans, red onion

or

#### TAGLIATA DI MANZO TOSCANA

Tuscan beef tagliata, with rocket, baby tomatoes, shaved Parmesan

### SIDES

#### PATATE ARROSTO E ROSMARINO

Roasted new potatoes

#### CAVOLFIORRE, SALSA VERDE E BALSAMICO

Cauliflower, salsa verde and balsamic

### DESSERTS TO SHARE

#### TIRAMISÙ AL PISTACCHIO

Pistachio Tiramisù

#### GELATI E SORBETTI

Selection of ice creams and sorbets

#### TORTA CAPRESE CON GELATO AL CAFFÈ

Almond chocolate cake with coffee ice cream

### SET MENU £95

## MINIMUM SPEND

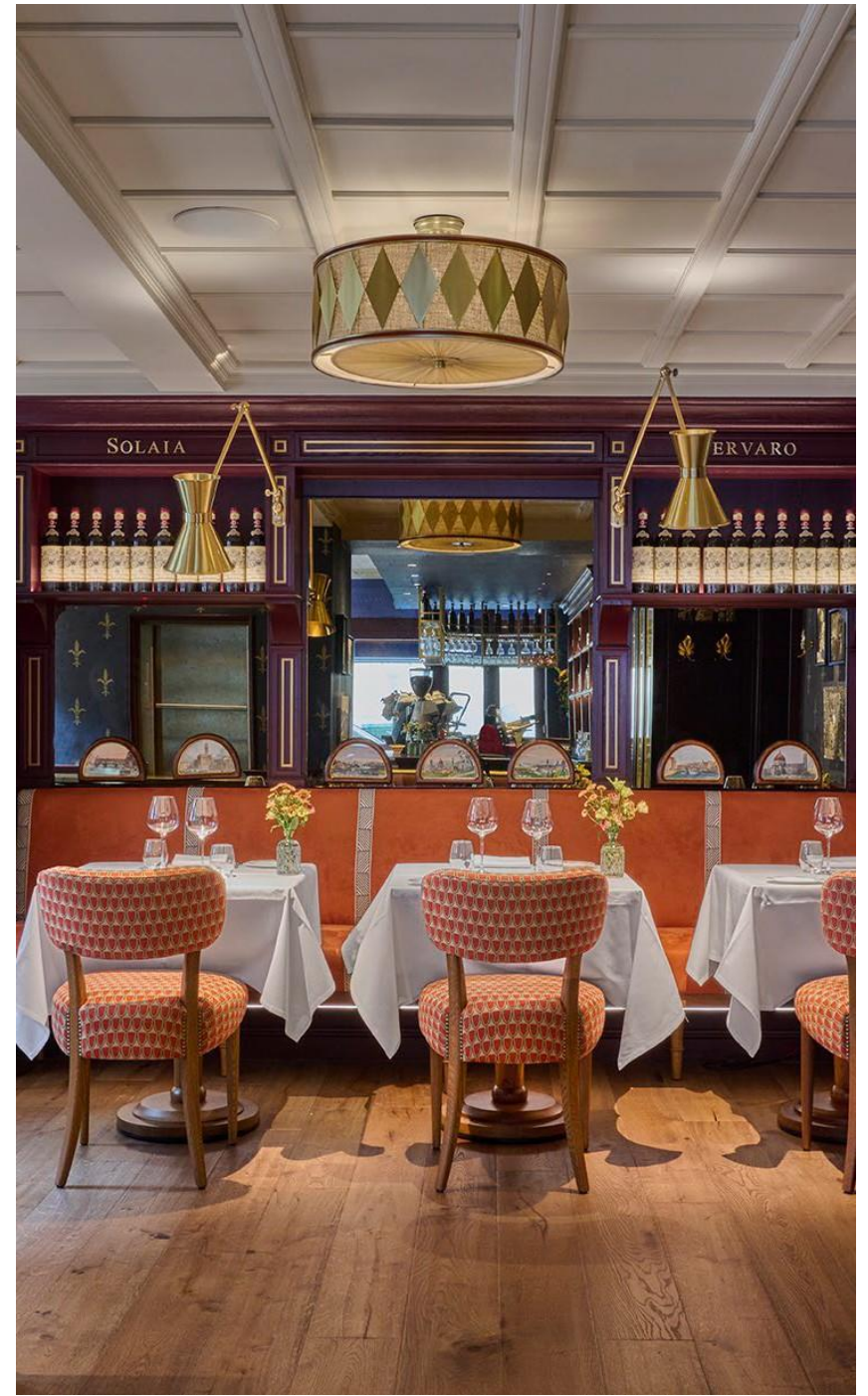
- Ground floor: £ 1500  
*(plus 15% service charge)*
- First floor section 1: £ 1500  
*(plus 15% service charge)*
- First floor section 2: £ 3000  
*(plus 15% service charge)*
- Private Dining Room: £ 2000  
*(including 15% of service charge)*

Live band available for your event  
upon request at extra cost.



**CANTINETTA  
ANTINORI**

L O N D O N









Please contact us on **02045801354** or **reservations@cantinetta-london.co.uk**  
with your requirements and we will assist you with all details.

**4 Harriet St, London SW1X 9JR**

** @cantinettaantinori\_london**

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