



The Conservatory

Set amongst the hanging ivy and beautiful florals, our Conservatory, with floor to ceiling glass and a secluded garden terrace, offers a private dining experience or a cocktail party like no other Room.

The dining room can accommodate up to 20 guests on 1 table or up to 30 over 2 tables depending on the desired layout and between 25 to 40 for a standing reception.

Whether you are hosting a small birthday celebration, a larger corporate event, intimate dinners or drinks parties, we offer a menu to fit all occasions.





Room Facilities

Secluded Back Garden

Music input for iPhone/ Samsung, iPad, or Laptop

Air conditioning

Menu

We can create a bespoke menu for every event.

Create your personalised menu for your private lunch or dinner.

We offer a wide selection of canapes & bowl food
for drink Receptions.



We provide complementary personalised printed menus

Complementary floral arrangements.

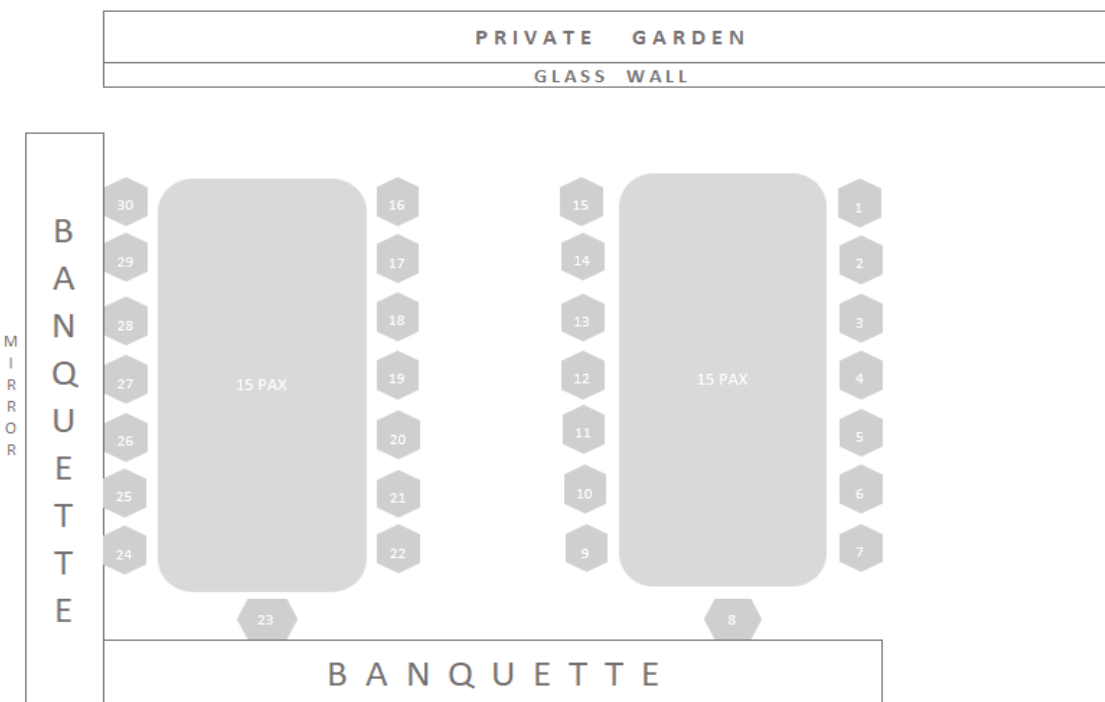
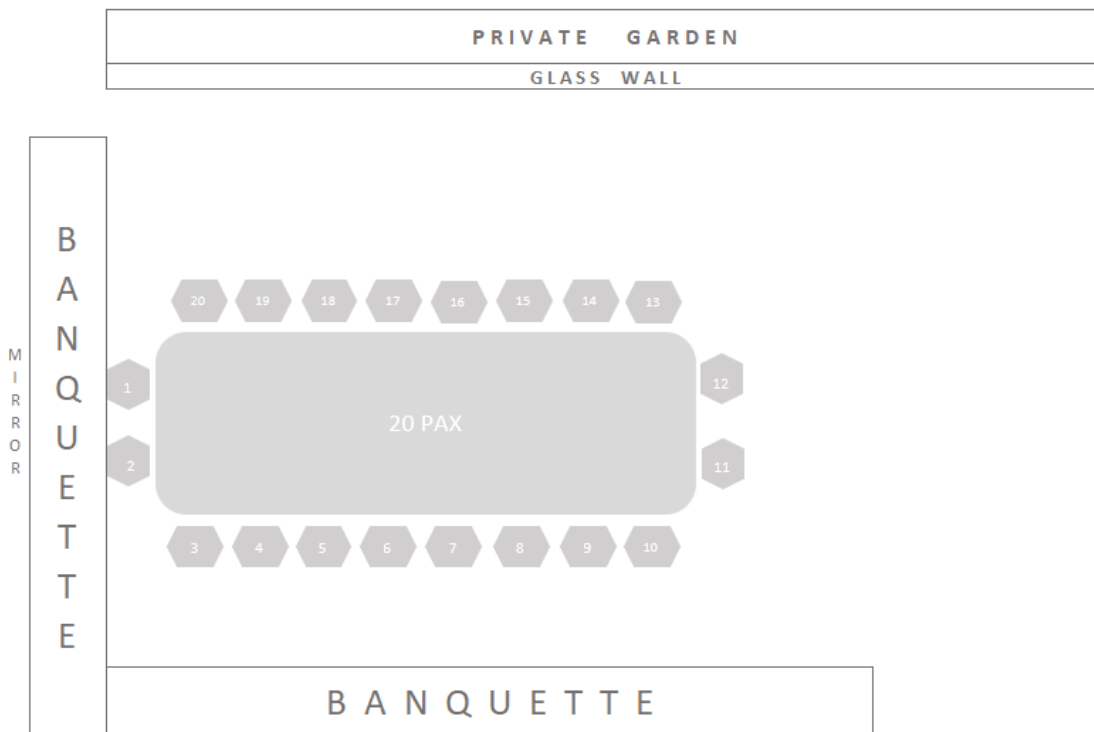
Complementary name cards.

Sign Stand for the entrance with personalised event/occasion name.

Wedding Cake stand.



Table Plans





A la Carte Menu

SNACKS

- Home-Made Focaccia Bread (vegan) 4
- Pane Carasau (Flat Sardinian Bread) (vegan) 4
- House Mixed Nuts 4
- 24 Month Aged Prosciutto di Parma D.O.P 8
- Chicken Liver Pâté & Sage Toast 6
- Friggitelli Peppers with Fermented Chilli (vegan) 6
- Italian Charcuterie Board (To Share) 17

ANTIPASTI

- Pugliese Burrata with 24 Months Aged Prosciutto di Parma D.O.P & Pane Carasau 14
- Char- grilled Squid, Fregola Sarda, 'Nduja Sauce, Chilli & Lime 15
- Beef Fillet Carpaccio, Trevisano Tardivo, Horseradish Aioli & Pecorino Romano 17
- Smoked Wester Ross Salmon, Baby Beetroot, Dill Emulsion & Caperberries 16
- Roast Heritage Carrots, Quinoa, Pickled Beetroot, Maple, Pistachio & Wild Fennel (vegan) 14

PASTAS

- Spaghettoni with Native Lobster, Tomato, Chilli & Basil 35/70
- Fazzoletti with New Season Peas & Broad Beans (Vegan) 20
- Manicomio Carbonara - Pork Cheek, Tuscan Sausage, Egg & Pecorino Romano 22
- Black Tubetti with Portland Crab, Ginger butter, Tomato & Chilli 26
- Fettuccine alla Genovese Ragu with Huntsham Court Farm Dry Aged Beef 22

SECONDI

- Rhug Estate Organic Lamb Spiedino with Friarelli Peppers & Salsa Verde Yogurt 28
- Wild Halibut with Tenderstem Broccoli & Saffron Aioli 30
- Chicken Milanese, Grilled Gem Lettuce & Caesar Dressing 25
- Stone Bass Fillet, Mussels, Cime di Rapa & Chilli Bisque 26
- Rhug Estate Organic 30 Days Aged Bone in Sirloin with Triple Cooked Potatoes 38
- Roast Aubergine, Courgette, Red Pepper, Wild Rice, Oat Yoghurt & Mint (vegan) 19

CONTORNI

- Zucchini Fritti 6.5
 - Grilled Caesar Salad 5.5
 - Triple Cooked Rosemary Potatoes 5.5
 - Rocket & 24 Month Aged Parmesan 6.0
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Canape Menu

(Please choose maximum of 6 from our selection of canapes and bowl food)

Marinated Olives £4

Mix Roast Nuts £4

Artisan British Cheese Board £12

Charcuterie Board & Carta da Musica £15.50

FISH

Seared Sesame Tuna & Spicy Avocado £3

Fried Tiger Prawn & Lime Salsa Spiedino £3

Smoked Wester Ros Salmon Bruschetta & London Burrata £3

Portland Crab, Capers & Pickled Cucumber £3.50

MEAT

Veal & Pork Meatballs with Fermented Chilli Sauce £2.50

Buttermilk Fried Chicken & Pesto Aioli £2.50

Chicken Liver & Sage Pate £2.00

Bresaola, Rocket & Goats' Cheese Involtni £2.50

VEGETARIAN & VEGAN

Isle Of Wight Tomato & Olives Bruschetta (Vegan) £2.50

Smoked Aubergine, Basil & Pine Nuts Crostini (Vegan) £2.20

Wild Mushroom Arancini (V) 2.50





Bowl Food

(Gluten and Vegan Options on Request)

Gnocchi, Tuscan Sausage, Chilli & Garlic £8.50

Casarecce, Red Mullet, Fennel & Black Olives £8.00

Tubetti al Ragu £8.50

Courgette, Lemon & Pecorino Risotto (v) £7.50

Campanelle Tuna Puttanesca £8.50

Wild Mushrooms Risotto (v) £8.00

Market Seafood Risotto £9.00

Sardinian Fish Stew, Chilli & Fregola £9.00

Rigatoni, Tomato, Basil & buffalo Mozzarella (v) £7.00





Terms & Conditions

Private Dining and Cocktail parties at Manicomio Chelsea:

Our aim is to give you the best experience possible at Manicomio.

Our Private Dining Room can accommodate up to 20 at one table, up to 30 on 2 tables and up to 45 guests for a standing cocktail party.

1. Confirmation:

It is necessary to confirm your event and, in doing so, provide us with credit card details.

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 time that we receive your Credit Card Details

(Which are securely stored in our system)

2. Cancellation charges:

- There will be charge on your credit card of £250 if cancellation is received between 48 hours and 7 days of the event.
- There will be charge on your credit card of £500 if cancellation is received within 48 hours of the booking.
- Cancellation within 24 hours, you will be charged at full price. (Standard £65 per head)

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.

4. Minimum Spend and/or Fixed Hire Charge:


A minimum spend of £2,500 or £3,500 (including service charge) will apply to the event.

However, if the minimum spent is not met, the difference will be charged as ROOM HIRE.

5. Additional and included charges:

20% V.A.T or prevailing rate is included in all prices.

. Optional service charge of 15 % will be added to your bill.





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