

MANICOMIO

RESTAURANT & BAR

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 16 guests on one table or up to 30 over 2 tables depending on the final numbers of attendees.

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

Room Facilities

Secluded Garden

Music input for iPhone/ Samsung, iPad, or Laptop

Air conditioning

Menu

Create your personalised menu for your private lunch or dinner.

We provide personalised printed menus.

Complementary floral arrangements.

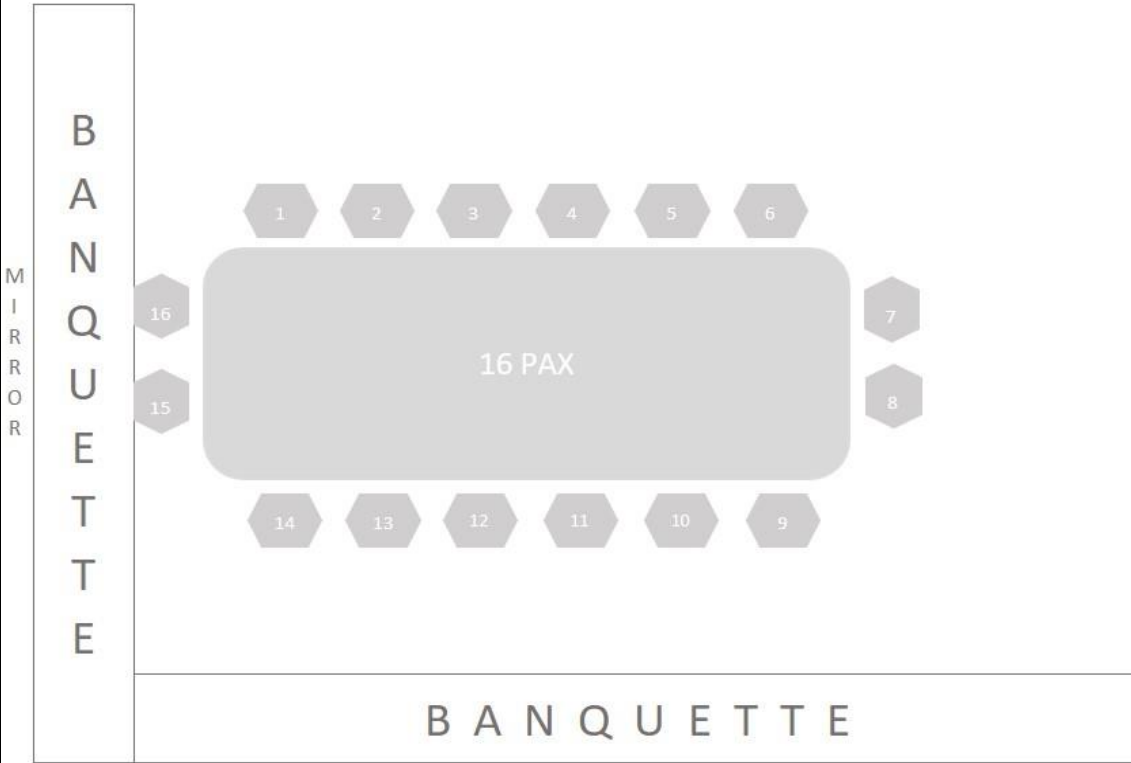
Complementary name cards.

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

Table Plan Options

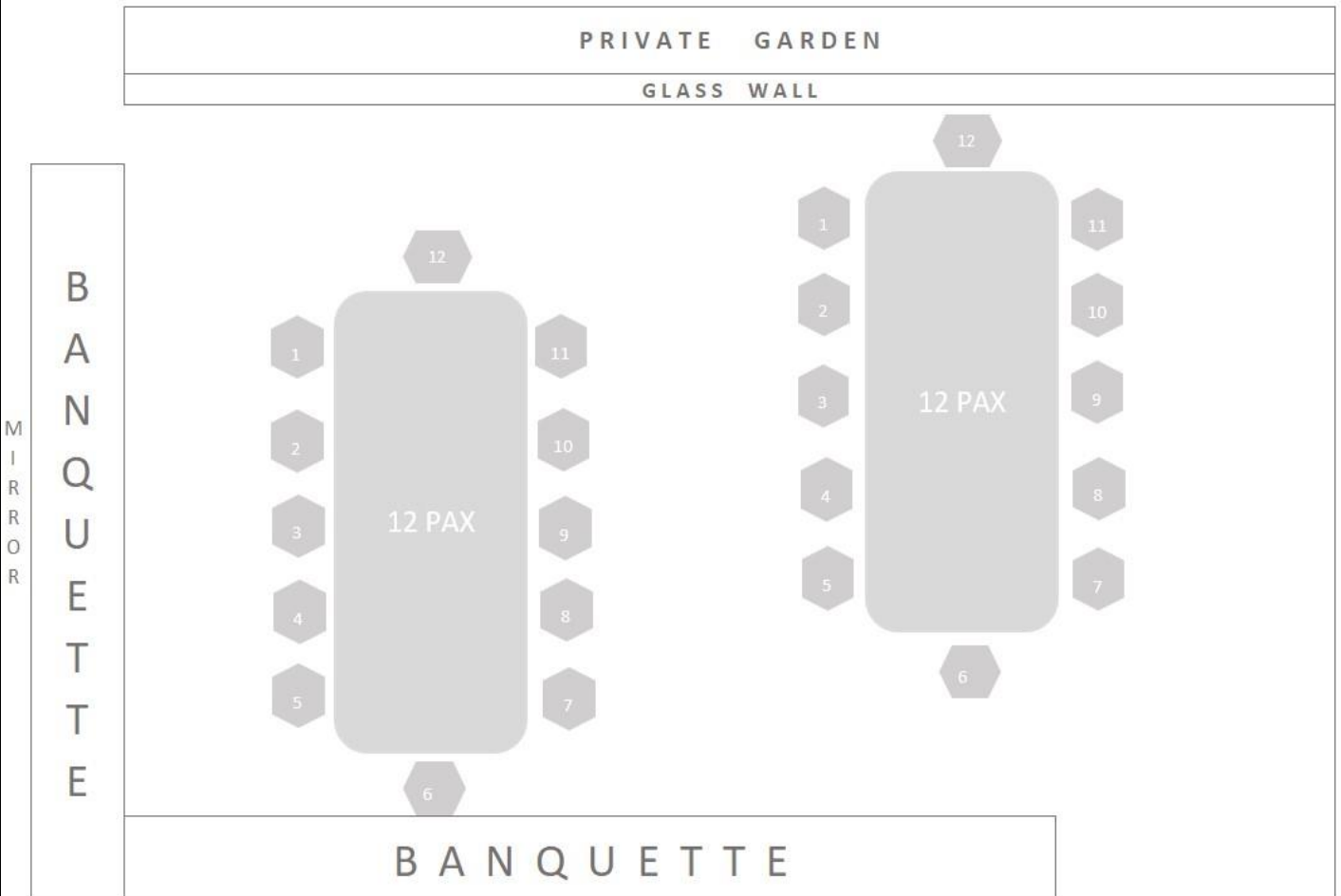
PRIVATE GARDEN

GLASS WALL



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Sample Menu

SNACKS *(pre-dinner snacks)*

- Home-Made Focaccia Bread (Vegan) 6
- Bella di Cerignola Olives (V) 7
- 24 Month Prosciutto di Parma D.O.P 9
- Chicken Liver Parfait Crostino 4
- Marinated Grilled Artichoke Hearts (V) 4
- Italian Salumi Selection (To Share) 19

ANTIPASTI *(select three)*

- Carlingford Louët-Feisser Oysters & Yuzu Granita 3 for 15 or 6 each
- Burrata Pugliese, Roasted Romero Peppers, Cantabrian Anchovies 18
- Grilled Tiger Prawns, Rocket, Fennel Salad 18/25
- Balfegó Blue Fin Tuna Crudo, Fennel, Pomelo, Watermelon Radish 22/33
- Beef Fillet Spiedino, Fried Polenta, Lardo 20/30
- Quinoa Salad, New Season's Peas, Avocado, Castel Franco, Cashew (Vegan) 16/23
- Italian Salumi Selection 19

PASTA, CARNE E PESCE

(select three, please do not select two pasta dishes)

- Native Lobster Linguine, Tomato, Chilli, Basil 45
- Carbonara - Pork Cheek, Egg, Pecorino Sardo 26
- Red Mullet Tagliatelle alla Versiliana, Curry, Chilli 28
- Gnocchi - Tuscan Sausage Ragù, Cime Di Rapa 26
- Delica Squash, Buffalo Ricotta, Amaretti Ravioli (V) 25
- Monkfish Ossobuco, Prawn Minestrone, Basil 38
- Var Salmon, Baby Spinach, Spicy Olives & Tomato Relish 28
- Buttermilk Chicken Milanese, Bitter Leaves Caesar Salad 27
- Grilled Veal Chop, Charred Heritage Carrots, Marsala 45
- 40 Day Aged Beef Rump, Al Forno Potatoes, Red Wine Jus 35
- Roast Aubergine, Castelluccio Lentils, Spinach, Mint Yoghurt (V) 25

CONTORNI

- Rocket & Parmesan 7
- Charred Purple Broccoli 8
- Zucchini Fritti 8
- Slow Roast Vegetables 8
- Sicilian Tomato Salad 7
- Rosemary Chips 6

DESSERT *(select three)*

- Torta al Cioccolato & Cappuccino Ice Cream 12
- Lemon Meringue Tart 12
- Gelato or Sorbet 4.5/scoop
- Affogato: Vanilla Ice Cream & Espresso 7
- Tiramisu 11
- Zabaglione, Wild Fennel Cantucci 10
- Petit Fours (To Share) 14
- Selection of Artisan Cheeses 15.5

CANAPÉ OPTIONS

Choose up to 6 different Canapés

Marinated Olives £7 portion

Mix Roast Nuts £6 portion

Zucchini Fritti £8 each bowl

Parma Ham & Focaccia £6 each

Portland Crab, Capers & Pickled Cucumber £4.50 each *(20 pcs minimum)*

Fried Tiger Prawn with chilli sauce £4 each.

Chicken Liver pate Crostini £3 each

Organic Chicken Goujons with garlic aioli £3.5 each

Seabass Ceviche £4 each. *(20 pcs minimum)*

BOWL FOOD £9

Orecchette - Tuscan Sausage Ragù, Cime Di Rapa

Seasonal Risotto - Wild Mushroom or Prawn or Seafood

Rigatoni - Tomato and Basil or Arrabbiata (spicy)

Red Mullet Tubetti alla Versiliana, Curry, Chilli

DESSERT

Choose up to 4

(served canape style)

Chocolate Brownie £2.5 each

Rum Truffle £2.5 each

Raspberry Marshmallow £2.5 each

Chocolate Honeycomb £2.5 each

Vanilla Fudge £2.5 each

Other Manicomio Group Private Function Rooms

MANICOMIO CITY
60 seated or 100 standing

6 Gutter Lane

London EC2V 8AS

02077265010

gutterlane@manicomio.co.uk

www.manicomio.co.uk

CANTO CORVINO

28 guests seated

21 Artillery Lane

London E1 7HA

02076550390

info@cantocorvino.co.uk

www.cantocorvino.co.uk