

PARTY SIZE AND OPTIONS

NOTE: This document might not be applicable according to COVID rules in place.

We recommend a set menu for any party equal or above 10 people

CONSERVATORY

Seats comfortably up to 32 people, Standing can hold up to 50 people.

Renting the whole conservatory for lunch or dinner has no cost but we require a minimum spending of £4,000+12,50% optional service charge. If the event is standing only it will be £5,000+ optional service charge. To secure the date we require a 50% non refundable deposit.

WHOLE VENUE

Seats up to 64 People, Standing can hold up to 100 people.

Renting the whole venue for lunch or dinner has no cost but we require a minimum spending of £10,000+12,50% optional service charge. If standing only £12,000+ optional service charge. To secure the date we require a 50% non refundable deposit.

LARGE GROUPS

We accept large parties from 12 to 16 people on one of the sides of the conservatory which will be shared with other guests. You might be requested to leave the table after 2.5 hours.

There is no deposit but we ask for a credit card as guarantee with a 48 hours cancellation policy.

A Quandoo booking email will be created and you'll be prompted to enter your credit card details to confirm the booking. No charges will be made to the card, unless in the event of

- no-show
- the party size has reduced considerably (more than 20%)
- cancellation within 48 hours of the seating time

In those cases there will be a charge of £25 per person.

You can bring your own wine and we will charge a corkage fee of £35 per 0.75L bottle.

If decanting is required, corkage fee will be £60 per 0.75L bottle.

You can bring your own cake but there will be service fee £5 per person.

A disclaimer needs to be signed to bring your own food/wine.

To see pictures of the restaurant please visit our website or follow us on:



<https://www.facebook.com/iltrillo.london>



https://www.instagram.com/il_trillo/



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est. in Italy in 1983

Please pick 3 appetizers, 3 main courses, 3 desserts. Price for 2 courses £42.5 pp - 3 courses £49.5 pp

ANTIPASTI

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- 1) PAPPAL POMODORO E STRACCIATELLA DI BURRATA
Traditional Tuscan bread and tomato thick soup with stracciatella cheese
 - 2) CARPACCIO DI ANGUS AFFUMICATO, MISTICANZA E PARMIGIANO
Smoked Angus Carpaccio, baby salad, pomegranate, Parmesan
 - 3) FIORI DI ZUCCA RIPIENI DI RICOTTA, CAPONATA E OLIVE TAGGIASCHE
Stuffed zucchini flowers with aubergine caponata, ricotta and black olives
 - 4) BURRATA DI BUFALA CON I POMODORINI CILIEGIA DEL PIENNULO
Buffalo burrata cheese with cherry tomatoes from Piennolo
 - 5) CAPESANTE ALLO ZAFFERANO E PANZANELLA TOSCANA
Seared scallops, saffron, vinegar, Tuscan Panzanella salad
 - 6) TARTARE DI TONNO PINNA GIALLA PESCATO A CANNA, RADICCHIO, COULIS DI PISELLI
Yellowfin line caught tuna tartare with Trevisan radicchio and peas coulis
 - 7) RISOTTO CARNAROLI E ASPARAGI MANTECATO AL TALEGGIO
Carnaroli type risotto, English asparagus and Taleggio soft cheese

MAIN COURSE

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- 8) TORTELLONI CACIO E PEPE, BURRO E TARTUFO
Cacio e Pepe tortelloni with butter and black truffle
 - 9) PACCHERI FARCITI ALLA BUFALA E MELANZANE CON RAGÙ BIANCO DI FARAONA
Paccheri pasta filled with buffalo mozzarella and aubergine, in a guinea fowl ragù (available with tomato sauce V)
 - 10) PAPPARDELLE AL RAGÙ DI CINGHIALE MACERATO IN CHIANTI E ALLORO TOSCANO
Pappardelle pasta with wild boar ragout marinated in Chianti & fresh bayleaves
 - 11) BRASATO DI MANZO AL SANGIOVESE, PUREA DI PATATE
Slow cooked braised beef in Sangiovese wine, buttery potatoe puree
 - 12) COSCIA DI CONIGLIO DISSOCCATA RIPIENA ALLA VERZA, TERRINE DI PATATE
Slow cooked rabbit leg stuffed with cabbage, carrot mousse, potato terrine
 - 13) NASELLO A BASSA TEMPERATURA, CREMA DI PISELLI, MAIONESE AL PREZZEMOLO E ASPARAGI
Slow cooked hake, fresh peas sauce, Parsley mayonnaise and English asparagus
 - 14) FILETTO DI BRANZINO, SALSA DI CECI E CRUDITE' ALLE ACCIUGHE
Seabass fillet, chickpeas mousse and anchovies seasonal salad

DESSERT

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- 15) TORTA AL CIOCCOLATO FONDENTE, OLIO EV, GELATO AL FIORDILATTE
Dark chocolate and extra olive oil ganache cake, Fiordilatte icecream
 - 16) TIRAMISU TRADIZIONALE AL CAFFÈ
Traditional coffee, mascarpone and chocolate Tiramisu
 - 17) CHEESECAKE ITALIANA ALLE FRAGOLE
Italian cheesecake with strawberries
 - 18) TORTINO DI MELE E PERE CARAMELLATE, GELATO ALLA VANIGLIA
Caramelized apple and pear cake with Vanilla ice-cream
 - 19) FORMAGGI, MARMELLATA DI ARANCE AMARE E MIELE AL TARTUFO (+£4.00)
Italian cheese tray selection with marmalade and truffle honey
 - 20) TRIO DI SORBETTI ARTIGIANALI MANGO, LAMPONE E LIMONE
Artisan sorbet trio: mango, raspberries, lemon
 - 21) COPPA DI GELATO ARTIGIANALE AL PISTACCHIO DI BRONTE, AMARETTO E CIOCCOLATO FONDENTE
Italian artisan gelato trio: pistachio from Bronte, amaretto biscuit, dark chocolate

For a more informal dinner or a cocktail party you can have a selection of nibbles.
Nibbles can precede or replace the appetizers in a seated dinner.
Nibbles will be served in trays and they are priced £3.00 per item per person.

FISH

- 1) CRACKER E MAIONESE DI UOVA DI ROMBO AFFUMICATE Crackers and smoked hake roe mayonnaise
- 2) BOCCONCINI DI BACCALA' AI PORRI Buttered cod nibbles with buttered leek in a spoon
- 3) PANBRIOCHE ACCIUGHE, BURRO E POMODORINI Anchovies crostini, butter, sun-dried tomatoes
- 4) MINI TUNA TARTARE E FIORE DI CAPPERO Mini tuna tartare with capers & citronette
- 5) POLPETTE DI POLPO, MAYONESE AL POMODORO Octopus croquette, roasted tomato mayonnaise (+£1)
- 6) POMODORINI ALLA MOUSSE DI TONNO Cherry tomato with tuna mousse

VEGETARIAN

- 7) CROSTINI RADICCHIO E FORMAGGIO DI FOSSA Radicchio and Fossa cheese on bread
- 8) PATATINE DI RISOTTO ALLO ZAFFERANO Triple cooked saffron risotto chips
- 9) BOMBOLONCINI ALLA SPUMA DI CAPPERO Mini sour doughnuts with capers mousse
- 10) MINI PANZEROTTI E STRACCHINO Fried bread dough stuffed with Italian soft cheese
- 11) PECORINO E MIELE AL TARTUFO Pecorino cheese with truffle honey
- 12) PIZZETTE ALLA MOZZARELLA DI BUFALA Mini buffalo & basil pizzas
- 13) MINI CONI ALLA MOUSSE DI PARMIGIANO Sour cones with Parmigiano mousse

MEAT

- 14) POLPETTINE DI MORTADELLA E PATATE Fried meat & potato balls
- 15) GRISSINI AL PROSCIUTTO DI PARMA E MELONE Parma ham & melon on breadsticks (+£1)
- 16) MACARONS E FEGATELLI TOSCANI Macarons with liver patè (+£1)
- 17) MINI ITALIAN BEEF BURGERS Mini Italian rosemary & beef burgers (+£1)
- 18) SACCOTTINI DI BRESAOLA E RICOTTA Bresaola mini bags, ricotta and chives
- 19) VITELLO TONNATO AL CUCCHIAIO Piedmont tuna veal on a spoon
- 20) CROSTINI STRACCHINO E SALSICCIA Crostino with sausage & soft cheese

PLEASE LET US KNOW IN CASE OF ANY FOOD ALLERGIES AND WE'LL BE HAPPY TO HELP.

NOTE: For anything not listed in the menu please ask for the price.

A discretionary service charge of 12.5% is added to the bill and distributed to the staff