

Pellicano Restaurant
19/21 Elystan Street
London
SW3 3NT

Telephone: 0207 589 3718
Fax: 0207 5841789
Email: Pellicano@btconnect.com
www.pellicanorestaurant.co.uk

Date 00/00/2013

Dear Mrs/Mr

Thank you for your inquire/ booking for lunch/ dinner at Pellicano on the 8 of June 2013

The private Room can offer you seclusion and privacy away from other guests at Pellicano and is available every day for lunch and dinner parties. It takes up to 28 guests on two tables and 10/18 on a single table for a sit down functions or 35/40 guests for a cocktail reception. To hire the entire restaurant for a large function up to 50 guests we require a minimum spend of £3,000 inclusive of VAT, service of 12.5% will be added to the final bill. There is no hire charge for the private room for parties of more than 10 guests; however, we request a minimum spend of £35 per person for lunch and £45 for dinner. These amounts are inclusive of food, beverages and VAT (20%), but exclude a discretionary service charge of 12.5% which will be added to your bill - this is entirely distributed amongst the staff.

I am enclosing our party menus, from which we ask you to choose one menu for your party. If you would like a different combination of dishes, please do not hesitate to call us and discuss. If any member of your party has special dietary requirements, please let us know and we will do our utmost to accommodate you.

In order to arrange your function, please make your selections from the menus and wine list and complete the booking form enclosed. This must be returned to us, no later than (00/00/2013).

Should you have any queries or special requests for your function, please do not hesitate to contact me. In the meantime, in order to confirm your reservation, please complete the attached form and return together a deposit of £ 300 the deposit will then be deducted from your final bill, which must be settled on the day itself. In the event of a cancellation, we will refund deposits where notification has been received 7 days prior to the function date.

Yours sincerely

Marcello Vargiu
General Manager

Booking Form

COMPANY/PRIVATE PARTY:

HOST:

ORGANISER:

CONTACT TELEPHONE NUMBER:

FAX NUMBER:

DRINKS ON ARRIVAL:

WINE:

WATER:

LIQUEURS:

BILLING:

HOST TO PAY ON DAY/NIGHT (Circle)

Please tick one of the following

CHEQUE

CREDIT CARD

CASH

OTHER

SIGNED:

DATE OF FUNCTION:

LUNCH/DINNER (Please circle)

NO OF GUESTS:

ARRIVAL TIME:

SEATING TIME:

MENU ___ @ £

STARTER:

MAIN COURSE:

VEGETABLES:

DESSERT:

CHEESE/COFFEE: (Please circle)

VEGETARIANS:

PLEASE TICK IF YOU REQUIRE ANY OF
THE FOLLOWING:

MENUS

PLACECARDS

SEATING PLAN

CAKE

OTHER

I have read and understand the terms and conditions of the booking

MENU ONE: £32.00

CAPRINO AI FERRI CON RAPE ROSSE E SPINACINI

Pan fried goat's cheese with beetroot and baby spinach

Or

MOZZARELLA DI BUFALA CON VERDURE DI STAGIONE GRIGLIATE

Buffalo mozzarella served with grilled seasonal vegetables

Or

INSALATA CON PERE, GORGONZOLA, NOCI E SALSA AL BALSAMICO

Baby leaf salad with pear, walnuts, blue cheese and balsamic vinaigrette

GALLETTO INDIAVOLATO CON JULIENNE DI VERDURE E PATATE

Roasted baby chicken with Julienne of seasonal vegetables potatoes

Or

CULURGIONES CON RIPIENO DI PATATE, PECORINO E MENTA

AL POMODORO

Homemade Sardinian ravioli filled with potatoes, Pecorino & mint, with tomato sauce

Or

FILETTO DI BRANZINO AI FERRI CON SPINACI E PATATE

Grilled fillets of sea bass with spinach and potatoes

PANNACOTTA ALLA VANIGLIA CON SALSA AI FRUTTI DI BOSCO

Vanilla panna cotta with mixed berries sauce

Or

TIRAMISU DELLA CASA

Homemade Italian dessert with coffee and mascarpone cheese

MENU TWO: £35.00

CARPACCIO DI MANZO CON RUCOLA E PARMIGIANO

Beef carpaccio with rocket and Parmesan cheese

Or

CALAMARI GRIGLIATI CON INSALATINA DI STAGIONE

Grilled baby calamari olive oil, garlic and chilli

Or

CAPRINO AI FERRI CON JULIENNE DI RAPE ROSSE E SPINACI

Pan fried goat's cheese with Julienne of beetroot & baby spinach

RISOTTO DELLA CASA

Risotto of the day

Or

SCALOPPA DI SALMONE AI FERRI CON RUCOLA E POMODORINI

Grilled organic salmon with rocket and cherry tomatoes salad

Or

PETTO DI POLLO RUSPANTE AL LIMONE CON PATATE E PISELLI

Free range breast of chicken in lemon sauce with peas and potatoes

PANNACOTTA ALLA VANIGLIA CON SALSA AI FRUTTI DI BOSCO

Homemade vanilla panna cotta with berries sauce

Or

TIRAMISU

Home made Italian dessert with coffee and mascarpone

Or

SELECTION OF ITALIAN CHEESES

MENU THREE: £38.00

INSALATA DI ASPARAGI CON UOVA DI QUAGLIE CON SPINACI E PANCETTA

Salad of baby spinach, asparagus, quails eggs and bacon

Or

CAPRINO IN PASTA FILO CON MARMELLATA DI CIPOLLE DI TROPEA

Filo wrapped goat's cheese served with Tropea red onion jam

Or

BIS DI PASTA FRESCA

Duo of home made pasta

AGNELLO IN CROSTA D'ERBE E PEPE NERO CON FAGIOLINI E PATATE

Roasted rack of lamb with herb & black pepper crust, Served with potato & green beans

Or

FILETTI DI BRANZINO ALLA GRIGLIA CON SPINACI E PATATE

Filletts of sea bass grilled with spinach and potatoes

Or

PICCATA AL LIMONE CON SPINACI E PUREA DI PATATE

Pan fried veal escalope in a lemon sauce with spinach and mash

TORTINO DI CIOCCOLATO

Chocolate fondant

Or

SEADAS DELLA CASA

Sweet pastry ravioli filled with Sardinian cheeses orange and lemon rind served hot with honey

Or

GELATI FATTI IN CASA

Home made ice cream

MENU FOUR: £42.00

INSALATA DI STAGIONE CON FICHI, GORGONZOLA E NOCI AL BALSAMICO
Seasonal leaf salad with fresh figs, blue cheese, walnuts with balsamic dressing

Or

PROSCIUTTO SARDO PEPATO CON PECORINO ALLA GRIGLIA
Sardinian peppered ham with grilled pecorino cheese

Or

TAGLIOLINI CON RUCOLA E GRANCHIO
Homemade fine ribbons pasta with rocket and fresh crab

TONNA ALLA GRIGLIA CON INSALATA DI VERDURE
Grilled tuna steak with warm green vegetables

Or

TAGLIATA DI MANZO ALLA GRIGLIA CON RUCOLA E PARMIGIANO
Grilled beef rib eye with rocket and shaving Parmesan

Or

NODINO DI VITELLO CON FAVETTE E PIELLI ALLA MENTA E PATATE
Grilled veal chop with broad beans peas, mint and potato

SELECTION OF ITALIAN CHEESES

Or

TORTINO DI CIOCCOLATO
Chocolate fondant

Or

FRUTTI DI BOSCO CON SORBETTO
Mix fruits of forest with sorbets

MENU FIVE: £45.00

INSALATA DI BOTTARGA, CARCIOFI, SEDANO E RUCOLA

Sardinian bottarga (dried fish roe) artichoke, celery and rocket salad

Or

PROSCIUTTO SARDO PEPATO CON PECORINO ALLA GRIGLIA

Sardinian peppered ham with grilled pecorino cheese

Or

CARPACCIO DI MANZO CON RUCOLA E PARMIGGIANO

Thinly sliced beef fillet served with rocket and parmesan

RISOTTO AI FUNGHI (Middle course)

Wild Mushroom risotto

CAPELANTE ALLA GRIGLIA CON SPINACI E PUREA AL TARTUFO

Grilled scallops with sautéed spinach and truffle mash

Or

TAGLIATA DI MANZO AI FERRI CON VERDURE E PATATE AL FORNO

Grilled rib eye steak served with roasted vegetables and potatoes

Or

GAMBERONI ALLA GRIGLIA, AGLIO, OLIO E PEPERONCINO CON TORTINO
DI PANCETTA E PATATE

Grilled king prawns, garlic, extra virgin olive oil & chilli, Served with potatoes and bacon cake

CROSTATINA DI MELE CON GELATO ALLA CANNELLA

Warm thin apple tart with cinnamon ice cream

Or

TORTINO DI CIOCCOLATO

Chocolate fondant (warm) with vanilla ice cream

Or

GELATI FATTI IN CASA

Home made ice cream