



[www.refettorio.com](http://www.refettorio.com)

Mon-Fri Lunch 12:00 - 14.30  
Mon-Thu Dinner 18:00 - 22:30  
Fri-Sat Dinner 18:00 - 22:00

Private hire option available and flexible for alternative timings.

# refettorio

The City's best known Italian Gourmet Restaurant welcomes you and your guests for the most delicious Christmas experience this year.

Directed by Michelin-starred Chef, Giorgio Locatelli, Refettorio is a showcase for traditional, regional foods made from the highest quality ingredients bringing the best and freshest style in Italian dining to the City.



## Refettorio lunch menu

### Starter

#### Spaghettini con polpa di granchio

Home made spaghettini  
with fresh crab meat, or

#### Bresaola di cervo con sedano rapa e maionese al tartufo bianco

Venison bresaola with celeriac  
and truffle oil mayonnaise

### Main

#### Coniglio al forno con polenta, pinoli e olive taggiasche

Confit rabbit legs with soft polenta,  
pine kernels, taggiasca olives  
and rabbit sauce, or

#### Branzino in crosta d'erbe mediterranee, pinoli, indivia e riduzione di aceto balsamico

Sea bass in herb crust lay  
on a bed of roasted endive,  
pine kernels, sultanas and  
balsamic vinegar reduction

### Dessert

#### Panettone bread and butter pudding

Tea or Coffee

### Dates and Prices

22 November – 23 December

**Adult: £49 per person**

Price includes a glass of Prosecco  
on arrival, coffee, petit fours,  
Christmas novelties and VAT.

## Refettorio dinner menu

### Appetisers

#### Selezione di affettati

Traditional cured meats and cheeses

### Starter

#### Spaghettini con polpa di granchio

Home made spaghettini  
with fresh crab meat, or

#### Bresaola di cervo con sedano rapa e maionese al tartufo bianco

Venison bresaola with celeriac  
and truffle oil mayonnaise

### Middle Course

#### Tortellini in brodo

Filled tortellini in chicken consommé

### Main

#### Medaglioni di cervo con purè di patate e prugne saltate

Venison medallions, mashed  
potatoes, sautéed prunes  
and venison sauce, or

#### Filetto di manzo con purè di zucca, lenticchie brasate e salsa al Chianti

Beef fillet with butternut squash  
purée, braised lentils and  
Chianti wine sauce, or

#### Branzino in crosta d'erbe mediterranee, pinoli, indivia, uvetta e riduzione di aceto balsamico

Sea bass in herb crust laid  
on a bed of roasted endive,  
pine kernels, sultanas and  
balsamic vinegar reduction

### Dessert

#### Panettone bread and butter pudding

Tea or Coffee

### Dates and Prices

22 November – 23 December

**Adult: £59 per person**

Price includes a glass of Prosecco  
on arrival, coffee, petit fours,  
Christmas novelties and VAT.



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# new year celebrations

Join us at Refettorio to celebrate the New Year with this exquisite four course meal. Located just a moment's walk from the River Thames, you can also enjoy a perfect view of the fireworks from Blackfriar's Bridge.

## Menu

### Starter

**Aragosta fresca con insalata di carote, sedano, finocchio, mela verde e maionese**

Poached lobster served with celery, carrots and fennel salad, green apple, and mayonnaise, or

**Cotechino con lenticchie e purè di patate**

"Cotechino" on a bed of braised lentils and creamy mashed potatoes

### Middle Course

**Spaghettini freschi all'aragosta**

Home made spaghettini with fresh lobster, or

**Ravioli di anatra**

Duck ravioli served with duck jus

### Main

**Branzino in crosta di erbe mediterranee, indivia, pinoli, uvetta e riduzione di aceto balsamico**

Sea bass in herb crust laid on a bed of roasted endive, pine kernels, sultanas and balsamic vinegar reduction, or

**Filetto di manzo con barbabietola arrosto, tortino di patate, foie gras e salsa al Chianti**

Beef fillet served with roasted beetroot, potatoes tortino, foie gras, and Chianti sauce

### Dessert

**Selezione di cioccolato**

Chocolate selection

Tea or Coffee



### Prices

**Adult: £119 per person**

Includes a pre-dinner drink, half a bottle of wine, live entertainment, festive novelties and VAT.