

# Welcome

to

## Tentazioni Restaurant™

Pure Italian Cuisine and Authentic Italian Food Since 1997



## Buon Appetito!!

*Riccardo Giacomini*

*Chef Patron*



Chef de Cuisine

*Daniele Cinda*

All our prices are inclusive of 20% VAT

All our drinks are inclusive of Excise Duty

A discretionary Service Charge of 12.5% will be added to your bill

If you have any known allergies, when ordering your meal, please advise your head-waiter, so that we can guide your choice

All our products are fresh and subject to availability

Taxi's are available on request – please allow up to 15 minutes



Spring 2011

*W*

e wish you a very warm welcome to Tentazioni Restaurant. In

Italian, Tentazioni means 'Temptation' and we hope that our authentic food and service exceeds your every expectation. Our menu changes each month to reflect the regions of Italy and we make sure that we only use the freshest and finest of ingredients. Each course is meticulously planned to make sure you experience real Italian cooking and your palates sense and taste the delicate flavours that make up each course. Our ethos is based on responsible sourcing and our relationship with our suppliers is based on true value for money. Our wine selection comes from a deep experience of matching food and wine and we regularly meet with our wine producers to bring you the best wines available.

We take great pride in our authenticity and we want our customers to experience the essence of dining in a real Italian atmosphere; all our staff are native Italian and the service you can expect will be first class in every single area. Our front of house team, managed by Diego and Matteo will make sure you receive the utmost of excellent service at all times. Riccardo, Chef Patron, assisted by his chefs in the kitchen will prepare and cook your food with skill and enthusiasm.

We try to be different and we genuinely care about our reputation of being recognised as one of the leading Italian restaurants in London.

Professional bodies constantly critique us; and whilst we continually receive critical acclaim, our focus is on our guests. So, we hope you have a fantastic and memorable time at our Restaurant. We will endeavour to give you the very best attention and to that end if there is any additional attention that you may require, please ask – we are here to listen and look after you.

# tentazioni @theCircle



Located just around the corner in The Circle, our delicatessen goes from strength to strength and we aim to provide the same authentic experience for all our clients. Our fresh food is made to order and cooked in the restaurant kitchen where our chefs use their skill and experience to cook the finest of ingredients.

We have introduced some of the finest ranges of Italian food and we continuously work with our supply partners to bring you various products that are unique to Italy. We make sure that our products suit all the needs of our customers and we strive to deliver exceptional service, exceptional products at exceptional low prices!



## tentazioni finefood™

19 The Circle, Queen Elizabeth Street - London - SE1 2JE t. 02074077529

# TENTAZIONIHOUSEWATER



Due to the high level of carbon emissions generated by the manufacture and transportation of Bottled Water,

**tentazioni**<sup>TM</sup> Made the Step !!!

We are very proud to serve NOW filtered and chilled water in three different types:

STILL  
SEMI-SPARKLING  
SPARKLING

**UNLIMITED BOTTLES OF TENTAZIONI HOUSE WATER FOR ONLY 99 PENCE PER PERSON AND 50% GOES TO CHARITY**

“Most of bottled water IS transported by road. Vehicles use road fuels and this releases CO<sub>2</sub>, which contributes to climate change and there are other more localized issues such as the impact of exhaust emissions on air quality, along with traffic congestion” .

Do you know that.....

..... 1 x 500ml Bottled Water = 160 grams of CO<sub>2</sub>

## Choose the **GREEN** option!



**ONLY 99 PENCE A BOTTLE PER PERSON – UNLIMITED**

# Good food tastes better after Fabulous Aperitifs

<b>The Red "CAMPARI SODA"</b> from Italy with Passion	£ 5.00
<b>"Aperol Soda"</b> the Italian Aperitif since 1891	£ 5.00
<b>"Crodino"</b> the real non-alcoholic Italian aperitif	£ 4.50
<b>"Sanbitter"</b> the most famous non-alcoholic Italian aperitif	£ 4.50
<b>Prosecco Villa Santa Margherita, NV 11.5% -Alto Adige</b> <i>A taste of Italy Served with a Fresh Strawberry</i>	£ 7.00
<b>Franciacorta Extra Brut, La Montina NV 12.5% - Lombardia</b> <i>Let us tempt you with a touch of caviar</i>	£ 10.00
<b>Bellini</b> This is a favourite from Venice - <i>Peach and Prosecco</i>	£ 8.00
<b>Rossini</b> The classic taste of <i>Strawberry Puree and Prosecco</i>	£ 8.00
<b>Kir Royale</b> <i>Champagne, Crème de Cassis</i>	£ 11.00
<b>Champagne Cocktail</b> <i>Champagne, Angostura, Cognac, Sugar</i>	£ 11.50
<b>Martini Cocktail</b> <i>Martini Dry, Gin.</i> This classic is one to be tried by all	£ 8.00
<b>Cosmopolitan</b> <i>Vodka, Triple Sec, Lime Juice, Cranberry</i>	£ 8.00
<b>Old Fashioned</b> <i>Bourbon Whiskey, Sugar, Angostura, Soda</i>	£ 9.50
<b>Grey Goose Le Citron Lemon Drop</b> For a drink with a difference try this <i>Grey Goose Le Citron, Cointreau, Fresh Lemon Juice, Sugar Syrup</i>	£ 8.00
<b>Bloody Mary</b> <i>Vodka, Tomato Juice, Worcestershire, Tabasco Sauce</i>	£ 8.00
<b>Sherry Tio Pepe</b> <i>Drink it just as you would a dry white wine</i>	£ 4.50



## Basic Italian phrases

Here are some basic Italian phrases that you can use in everyday conversation.

<b>sì</b>	yes
<b>no</b>	no
<b>forse</b>	perhaps
<b>per favore</b>	please ( <i>when asking for something</i> )
<b>prego</b>	please ( <i>when inviting someone to do something or offering them something</i> )
<b>grazie</b>	thanks
<b>grazie tante</b>	thanks very much
<b>molte grazie</b>	thanks very much
<b>prego</b>	you're welcome
<b>figurati</b> ( <i>familiar</i> ), <b>si figuri</b> ( <i>polite</i> )	don't mention it
<b>di niente</b>	not at all

Here are some different ways to greet people:

<b>ciao</b>	hi ( <i>quite informal</i> )
<b>salve</b>	hello
<b>buongiorno</b>	good morning, good afternoon ( <i>used until 3pm</i> )
<b>buon pomeriggio</b>	good afternoon ( <i>used between 3pm and 6pm</i> )
<b>buona sera</b>	good evening ( <i>used after 6pm</i> )
<b>ciao</b>	bye
<b>arrivederci</b>	goodbye
<b>ci vediamo!</b>	see you!
<b>buona giornata!</b>	have a nice day!
<b>buona serata!</b>	have a nice evening!
<b>buonanotte</b>	good night

# “Degustazione” Seven Course Tasting Menu

## Zuppa di Asparagi e Tartufetta Tentazioni Servita con Uova di Anatra

*Asparagus and Black Truffle's Tentazioni Soup Served with Duck's Egg  
Served with a glass of Vermentino di Sardegna "Tyrso", Contini 2009 13% -Sardegna -*

## Tortelloni Ripieni al Branzino e Pescatrice Serviti con Salsa al Caviale ed Erba Cipollina

*Tortelloni Stuffed with Sea bass and Monkfish Served with Caviar and Chives Sauce  
Served with a glass of Pecorino "Colle dei Venti", Caldora 2009 13.5% -Abruzzo-*

## Filetti di Sogliola con Salsa di Senape in Grani, Funghetti di Bosco e Fiore di Zucca Fritto

*Pan Fried Lemon Sole Fillets with Wholegrain Mustard Sauce, Mushrooms and Fried Courgette Flower  
Served with a glass of Negroamaro Del Salento, La Casada 2009 12% -Puglia-*

## Sorbetto al Ginger

*Ginger Sorbet*

## Carré di Agnello al Forno Servito con Tortino di Patete e Cipolla e Salsa alla Menta

*Oven Baked Rack of Lamb Served with Potatoes, Onions Timbale and Fresh Mint Sauce  
Served with a glass of Barbera Dodicidodici, Castello di Cigognola 2007 14% -Piemonte-*

## Pre-dessert "Tentazioni"

*Tentazioni's Pre-Dessert*

## Estasi di Cioccolato

*Chocolate Ecstasi*

*Served with a glass of Vino Liquoroso "Dulcis", Lungarotti 16%vol -Umbria-*

*£ 47.50 per person – V.A.T. included*

*Or,*

*£ 68.50 with a glass of wine per main course – V.A.T. included*

*A discretionary 12.5% service charge will be added to your bill*

## Cestino di Pane Servito con Olio Extravergine e Balsamico

*Basket of Bread Served with Extra virgin olive oil and Balsamic Vinegar*

£ 2.50

## Cocktail di Olive, Calabresi, Tagiasche, Spaccate Romane, Giganti Siciliane

*Cocktail of Mixed Olives, Tagiasche, Spaccate Romane, Giganti Siciliane*

£ 3.10

## Starters

### Zuppa di Asparagi e Tartufetta Tentazioni Servita con Uova di Anatra

*Asparagus and Black Truffle's Tentazioni Soup Served with Duck's Egg*

£ 8.50

### Terrina di Fegato Grasso d'Anatra al Porto ed Asparagi Servita con Saba e Pan Brioche

*Duck's Foie Gras and Porto Terrine with Asparagus, Saba (Cooked Wine dressing) and Pan Brioche*

£9.95

### Burrata Pugliese Servita con Insalata Pomodorini Ciliegia e Basilico

*Creamy Burrata from Puglia Served with Cherry Tomatoes and Basil Salad*

£ 10.95

### Risotto al Franciacorta e Caviale Servito con Capesante in Padella

*Franciacorta Wine and Caviar Risotto Served with Pan Fried King Scallops*

£ 10.50

### Bresaola della Valtellina all'Olio e Limone Servita con Carciofi e Tomino di Capra

*Artichokes and Bresaola from Valtellina Salad with lemon and oil Dressing Served Fresh Goat Cheese*

£ 9.95

### Tartara di Branzino al Pepe Nero e Fave Servito con Insalata di Cetrioli e Rucola

*Sea bass Tartar with Black Pepper, Broad beans Served with Cucumber and Wild Rocket Salad*

£ 9.95

*For a "Main Course" of any Starter dishes a £4.75 supplement applied*

**UNLIMITED BOTTLES OF TENTAZIONI HOUSE WATER FOR ONLY 99 PENCE PER PERSON AND 50% GOES TO CHARITY**



For true connoisseurs and lovers of pasta, Chef Patron Riccardo Giacomini has introduced a hand made fresh pasta dishes, solely dedicated to this Italian favourite

- Tortellini di Manzo con Fonduta al Parmigiano e Balsamico Invecchiato** £ 9.95  
*Slow Cooked Beef Tortellini Served with Parmesan Fondue and Aged Balsamic Vinegar*  
*As the name implies, a great dish from Bologna*
- Ravioli Verdi di Formaggio di Capra Serviti con Fonduta di Peperoni Rossi e Basilico** £ 9.95  
*Green Goat Cheese Ravioli Served with Red Pepper Fondue*  
*A superb pasta dish from Sicily*
- Gnocchi di Patate Farciti di Gorgonzola e Noci con Salsa alla Grappa di Pere Williams** £ 9.95  
*Potatoes Gnocchi Stuffed with Gorgonzola Cheese and Walnuts with Williams Pear's Grappa Sauce*  
*In Italy we say: "Al villan non far sapere, quante' buono il formaggio con le pere"...*
- Tagliatelle all'Uovo "TENTAZIONI"** £ 9.95  
*Free Range Tagliatelle "TENTAZIONI" Served with butter and Truffle*  
*Tentazioni Restaurant's famous Signature Dish since 1997*
- Fettuccine all'Amatriciana** £ 9.95  
*Fettuccine Pasta with Guanciale(bacon), Onions and Tomato Sauce Amatriciana Style*  
*The hidden secret: Guanciale, the Magical Roman bacon*
- Spaghetti alla Chitarra Serviti con Pesto di Rucola e Salmone Affumicato** £ 9.95  
*Home Made Egg Spaghetti Served with Fresh Rucola Pesto and Smoked Salmon*  
*Simple combination with a great taste...!!!*
- Pappardelle Fresche Condite con Sugo di Coniglio, Olive Nere e Timo** £ 9.95  
*Fresh Home Made Pappardelle Served with Rabbit and Black Olives Sauce*  
*We marinate the Rabbit for twenty-four hours in a good Chianti wine and then.....*
- Tortelloni Ripieni al Branzino e Pescatrice Serviti con Salsa al Caviale ed Erba Cipollina** £ 9.95  
*Tortelloni Stuffed with Sea bass and Monkfish Served with Caviar and Chives Sauce*  
*Elegant, refined, fineness... gorgeous!*
- Ravioloni Sardi di Pecorino Fresco ed Abbamele Serviti come Dessert** £ 6.95  
*Sardinian Fresh Pecorino Cheese Big Ravioli Served as Dessert with Abbamele (cooked honey)*  
*Simplicity, Tradition and Flavour from Sardinian*

*For a "Main Course" of any Starter dishes a £4.75 supplement applied*

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## Main Courses

**Pescato Fresco del Giorno alla Griglia Servito con Insalata Mista e Patate Saltate**

*Grilled Catch of the Day Served with Mixed Salad and Sautee Potatoes*

£... MARKET PRICE

**Salmone al Vapore Servito con Fagiolini, Pesto Genovese al Basilico e Salsa Olandese**

*Steamed Salmon Steak Served with Fine Beans, Basil Pesto and Hollandaise Sauce*

£ 17.95

**Filetto di Merluzzo Arrostito con Carciofi e Salsa di Astice**

*Roasted Fillet of Cod with Baby Artichokes and Lobster Sauce*

£ 18.95

**Filetti di Sogliola con Salsa di Senape in Grani, Funghetti di Bosco e Fiore di Zucca Fritto**

*Pan Fried Lemon Sole Fillets with Wholegrain Mustard Sauce, Mushrooms and Fried Courgette Flower*

£ 19.95

**Filetto di Maiale con Prosciutto Crudo e Scaglie di Parmigiano e Funghi Misti di Bosco**

*Pork Fillet with Parma Ham, Parmesan Cheese and Mixed Wild Mushrooms and Marsala Sauce*

£ 17.95

**Carré di Agnello al Forno Servito con Tortino di Patete e Cipolla e Salsa alla Menta**

*Oven Baked Rack of Lamb Served with Potatoes, Onions Timbale and Fresh Mint Sauce*

£ 20.95

**Mezzo Astice Grigliato e Filetto di Manzo Servito con Spinaci all'Aglio e Salsa Bernese**

*Grilled Half Lobster and Beef Fillet Steak Served with Spinach and Béarnaise Sauce*

£ 22.95

**Parmigiana di Melanzane Servita con Mozzarella di Bufala e Pesto al Basilico**

*Oven Baked Aubergines Parmigiana Style Served with Buffalo Mozzarella and Basil Pesto*

£ 13.95

**Funghi Misti di Bosco in Umido Serviti con Savarin di Riso ed Asparagi Gratinati**

*Stew of Mixed wild Mushrooms Served Gratinated Asparagus and Savarin of Rice*

£ 13.95

## Side Order

**Purè di Patate all'Olio Extravergine di Oliva**

*Mash Potatoes with Extra Virgin Olive Oil*

£ 3.50

**Spinaci Saltati alla Crema di Burro**

*Fresh Spinach Sautéed in Creamy Butter*

£ 3.95

**Fagiolini Verdi con Scalogno e Parmigiano Reggiano**

*Fine Green Beans with Shallots and Parmesan Cheese*

£ 3.95

**Patate Fritte**

*House Fries*

£ 2.95

**Insalata Mista di Pomodori, Rucola ed Insalatina di Campo**

*Mixed Salad of Tomatoes, Wild Roquette and Leaf Salad*

£ 3.95

**Insalata di Rucola Selvatica con Parmigiano e Balsamico Invecchiato**

*Wild Rocket Salad with Parmesan Shaved and Aged Balsamic Vinegar*

£ 3.95

## Desserts

### Estasi di Cioccolato

*Chocolate Ecstasy*

£ 6.95

\* *Moscato di Pantelleria, Solidea 13%vol -Sicilia-* £ 8.50

### Sufflè Gratinato e Ghiacciato al Grand Marnier Servito con Salsa all'Arancia

*Iced & Gratinated Grand Marnier Soufflé Served with Orange Sauce*

£ 7.95

\* *Vino Liquoroso "Dulcis", Lungarotti 16%vol -Umbria-* £5.00

### Tiramisù Tradizionale al Caffè Espresso Servito in Coppa Martini

*Traditional Tiramisu with Espresso Coffee Served in Martini Glass*

£ 6.95

\* *Soleras Riserva 12y.o., Cantine Rallo 18%vol -Sicilia-* £ 6.75

### Insalata di Frutti di Bosco Servita con Sorbetto

*Fresh Wild berry Fruit Salad Served with Sorbet*

£ 6.95

\* *Vino Spumante Brut Rosé Rocco Venezia, NV vol.12% -Veneto-* £7.50

### Selezione di Formaggi Tradizionali Italiani Serviti con Mostarda di Frutta

*Selection of Mxed Italian Cheeses Fruits Mustard*

£ 9.95

\* *Anghelu Ruyu, 1999 vol.18% -Sardinia-* £6.50

### Selezione di Gelati e Sorbetti da Scegliere tra Vaniglia del Madagascar, Cioccolato Amaro, Pistacchio di Bronte, Sorbetto ai Frutti di Bosco, Limone di Sicilia, Frutto della Passione

*Selection of Creamy Ice Cream and Sorbets Choose from Vanilla with Pods from Madagascar, Bitter Dark Chocolate, Pistachio from Bronte, Fruits of the Forrest Sorbet, Sicilian Lemon Sorbet, Passion Fruit Sorbet*

£ 6.50

\* *Prosecco di Valdobbiadene Adami, Bosco di Gica NV vol.11% -Veneto-* £7.00

\* *Suggested Dessert Wine*

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*"I can resist everything except temptation"*

1892-- Oscar Wilde