

# MORSO

pasta | small bites | grappa

# 2019

GROUP BOOKINGS AND  
VENUE HIRE





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## ABOUT MORSO

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MORSO IS AN INDEPENDENT NEIGHBOURHOOD RESTAURANT TUCKED IN BETWEEN MAIDA VALE AND ST. JOHN'S WOOD SERVING A CHOICE OF FRESH PASTA, SEASONAL HOMEMADE SMALL BITES AND A DRINKS LIST OF ALLURING COCKTAILS AND ITALIAN REGIONAL WINES.

WE HAVE A VARIETY OF MENUS AND SPACE OPTIONS TO SUIT GROUPS FROM 8 TO 80 - AND WE LOVE A GOOD PARTY! HAVE A BROWSE AND START DESIGNING YOUR OWN.



## £19 Lunch

BREAD, RICCOTA AND OLIVES  
PASTA  
DESSERT  
COFFEE / TEA

## GROUP PACKAGES

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## £29 Dinner

BREAD, RICCOTA AND OLIVES  
SMALL BITE  
PASTA  
DESSERT  
WINE / BEER (1 PER PERSON)

## £49 Dinner

BREAD, RICCOTA, SALAME AND OLIVES  
SMALL BITE  
PASTA  
DESSERT  
COFFEE / TEA  
FREEFLOWING PROSECCO / WINE / BEER

## Add a £9 Grappa Tour

10 ML AROMATISED GRAPPA TASTER  
10 ML AGED GRAPPA TASTER  
10 ML YOUNG GRAPPA TASTER  
PECORINO CHEESE & WILD HONEY

# £19 Lunch

## Welcome

HOMEMADE RICOTTA AND GRILLED CIABATTA  
BELLA DI CERIGNOLA DOP OLIVES

## Pasta

GNOCCHI AI FUNGHI | MIXED SEASONAL MUSHROOMS, WHITE WINE, BUTTER, PANGRATTATO  
EGG YOLK RAVIOLO | HOMEMADE RICOTTA, BABY SPINACH, CLARENCE COURT EGG YOLK, BUTTER, CRISPY SAGE  
PAPPARDELLE AL RAGU | SLOW COOKED BRITISH BEEF SHIN RAGU, PARSLEY, PECORINO ROMANO  
SPAGHETTI AL POMODORO | FRESH SAN MARZANO TOMATO SAUCE, PARMIGIANO REGGIANO DOP

## Dessert

POTTED TIRAMISU | OUR SIGNATURE TAKE ON THE CLASSIC ITALIAN DESSERT ENRICHED WITH DARK CHOCOLATE CRUMBS AND MARSALA WINE  
CAPRESE CHOCOLATE TART | FLOURLESS ALMOND, PISTACHIO & COCOA TART, ROSEMARY INFUSED MASCARPONE CREAM

## Coffee & Tea

BARISTA PREPARED SPECIALITY COFFEE (ESPRESSO, LATTE, CAPPUCINO, FLAT WHITE, AMERICANO)  
VIA DEL TE SELECTION (TRADITIONAL, EARL GREY, GREEN TEA, CAMOMILE)

# £29 Dinner

## Welcome

HOMEMADE RICOTTA AND GRILLED CIABATTA  
BELLA DI CERIGNOLA DOP OLIVES

## Small Bite

AUBERGINE & FREGOLA | AUBERGINES & FENNEL RAGU', SARDINIAN FREGOLA PASTA, RICOTTA, SCAMORZA CHEESE  
RUMP TAGLIATA | GRASS FED BRITISH BEEF RUMP STEAK, ITALIAN WILD ROCKET, PARMIGIANO REGGIANO DOP, SMOKED BUTTER  
GAMBERONI | GRILLED KING PRAWNS, AMALFI LEMON, ITALIAN WILD ROCKET, FRESH CHILLI OIL

## Pasta

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## Beverages (1 per person)

RED WINE | PRIMITIVO PUGLIA  
WHITE WINE | MALVASIA, VENETO  
BEER | MORETTI

# £49 Dinner

## Welcome

HOMEMADE RICOTTA AND GRILLED CIABATTA  
BELLA DI CERIGNOLA DOP OLIVES  
SALAME FELINO IGP

## Small Bite

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## Freeflowing Drinks

PROSECCO | FIOL, VENETO  
RED WINE | PRIMITIVO, PUGLIA  
WHITE WINE | MALVASIA, VENETO  
BEER | MORETTI



A close-up of a lit sparkler with bright yellow and orange sparks radiating outwards.

## VENUE HIRE

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IF YOUR PARTY IS 16 OR LARGER, YOU MAY WANT SOME PRIVACY.  
BOOK THE DINING ROOM, FRONT BAR OR THE ENTIRE SPACE  
FOR A TRULY PERSONAL EVENT.





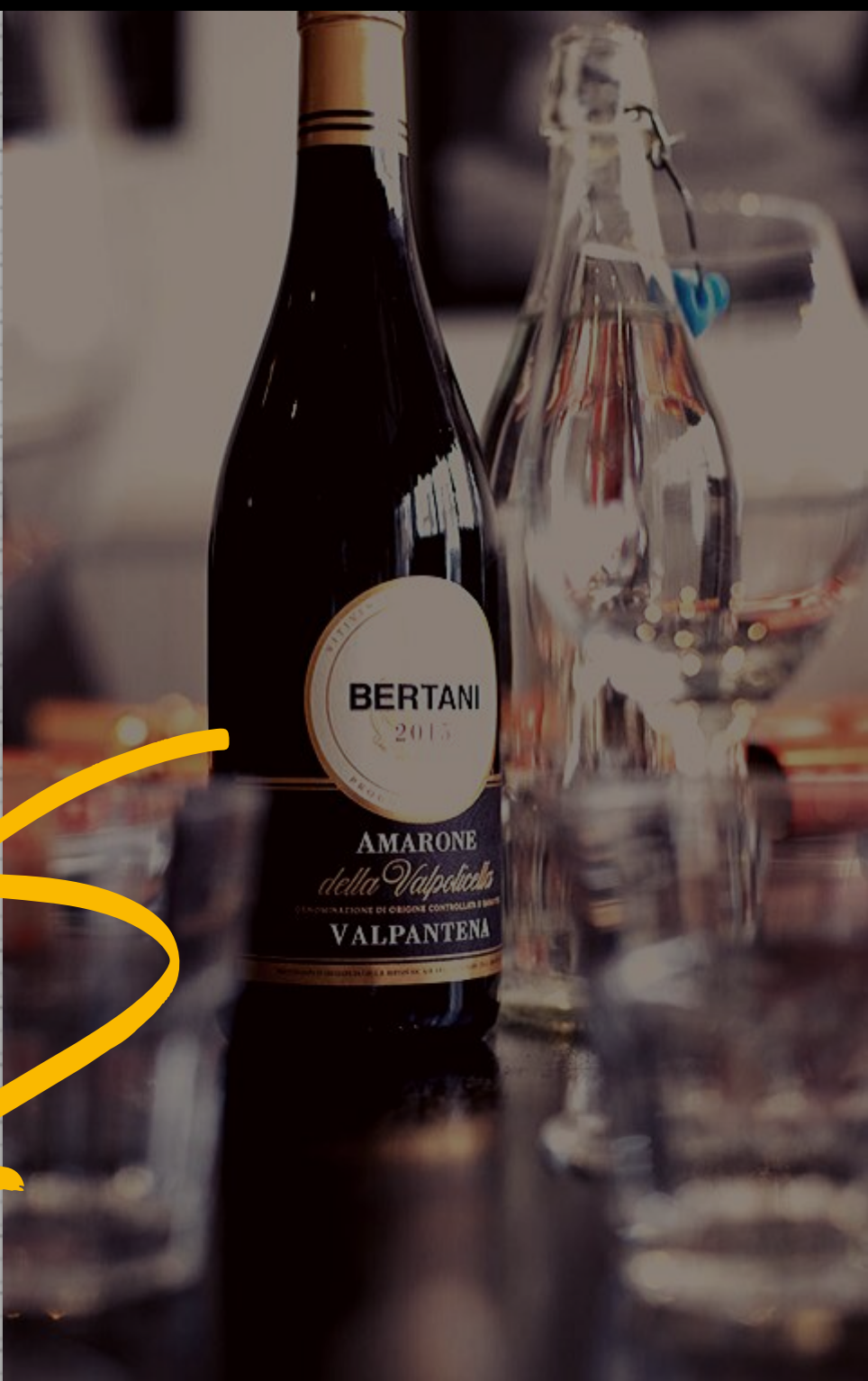
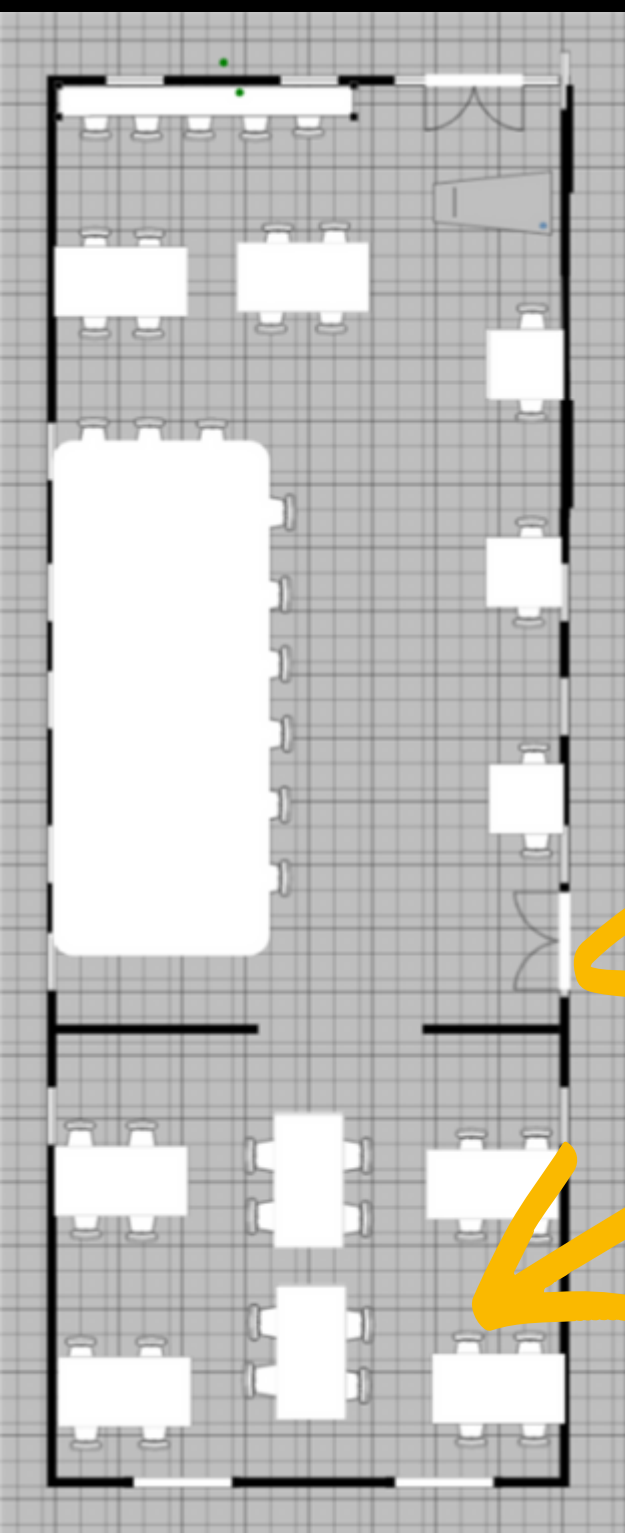
## THE DINING ROOM

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MIN CAPACITY - 14

MAX CAPACITY - 26

STANDING / RECEPTION - 40





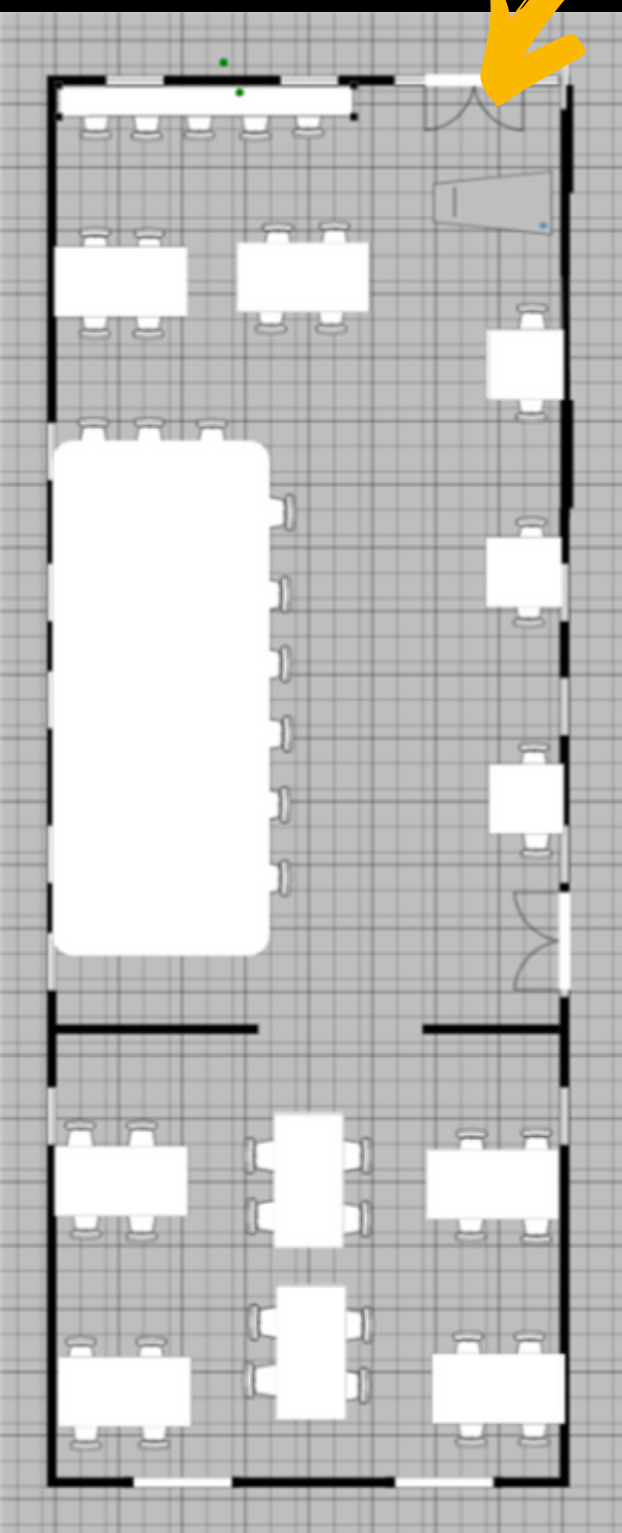


## THE FRONT BAR

MIN CAPACITY - 12

MAX CAPACITY - 16

STANDING / RECEPTION - 30







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