



Diciannove
Italian Restaurant

**SPIRITED
EVENTS**





Il Supremo Sharing Platter



Spaghetti with fresh Dorset crab



Italian Wine



Chef Alessandro

AA Rosette Award Winning...

Expertly crafted Aperol Spritz and piled-high plates of **freshly-made pasta**. Discover all this and more at the AA Rosette awarded, Diciannove Italian Restaurant.

Executive Chef **Alessandro Bay** who trained under Michelin star chef Giorgio Locatelli brings the soul of Italian flavours to the fore in everything we do, from **fresh, seasonal ingredients** to **home-made pastas**, **gorgeous grills** and **the finest wines** by the carafe.

- AA Rosette award-winning restaurant
- Centrally located, easily connected
- Daily made fresh pasta
- Finest Italian wines
- Team building pasta-making class
- Cater to special dietary requirements



Home-made pasta



Pappardelle



Restaurant Interior

Private Dining Room

For a stylish, vibrant event with an authentic Italian theme, our restaurant is available for **exclusive hire**.

Away from prying eyes, a well-appointed **private dining room** set aside from the main restaurant is ideal for power lunches, business meetings or party celebrations for gatherings of up to 40 people.

Diciannove is suited for all occasions. Every time you visit, we serve to make it an occasion in itself; one you'll want to enjoy time and time again.

Allow us to create the perfect package for you.



Private Dining

Capacity

25-30 persons

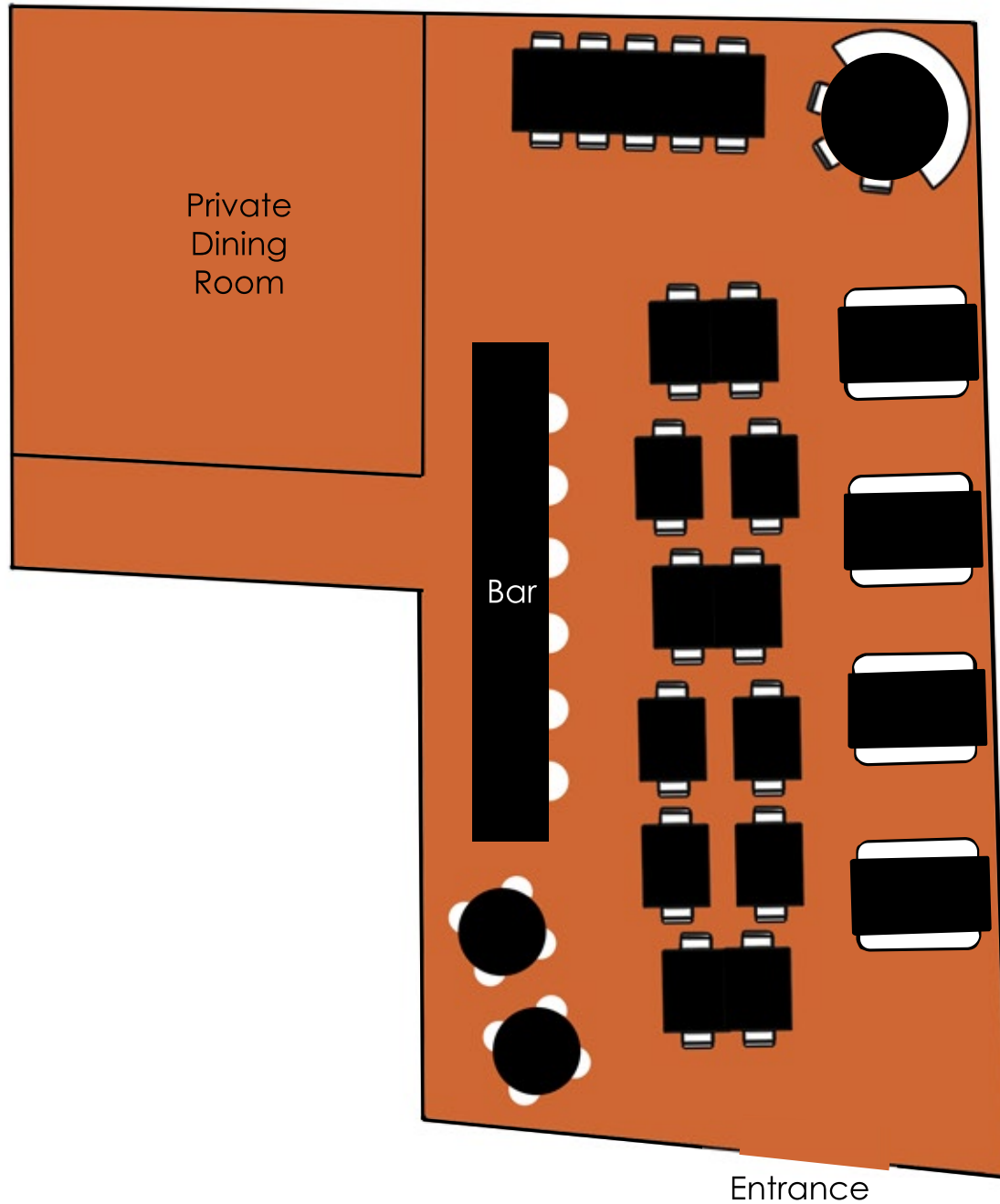
100-180 persons

Events

Lunch or Dinner

Wines & Canapes

Floor Plan



Exclusive Hire

Layout

Capacity

Dining

80

Drinks Reception

100-180

Private Dining Room

Layout

Capacity

Cabaret

24

Banquet

10

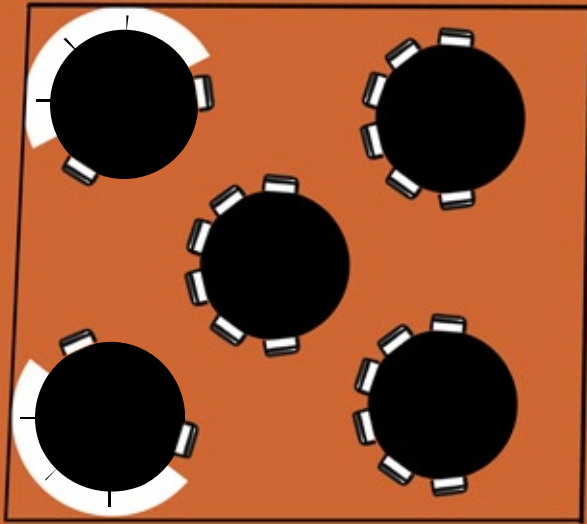
Boardroom

10-20

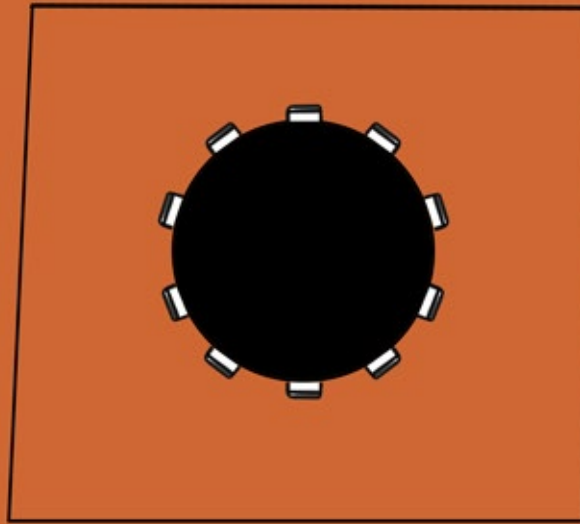
Reception

50

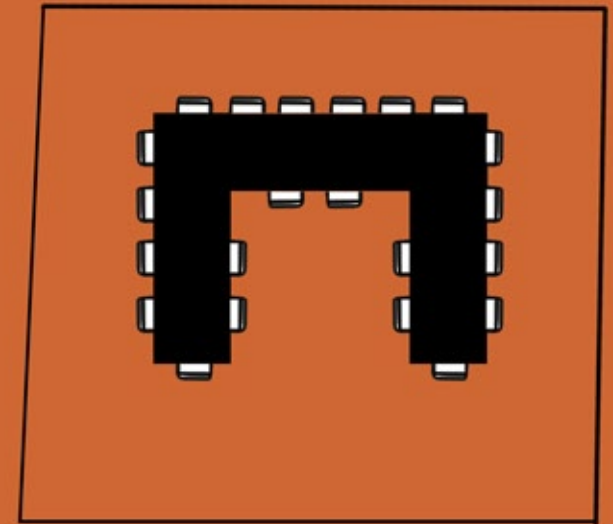
Private Dining Room Floor Plans



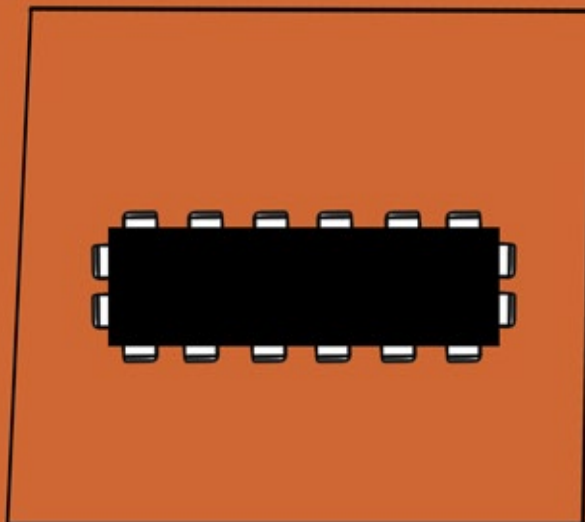
Cabaret
Seats 30 guests



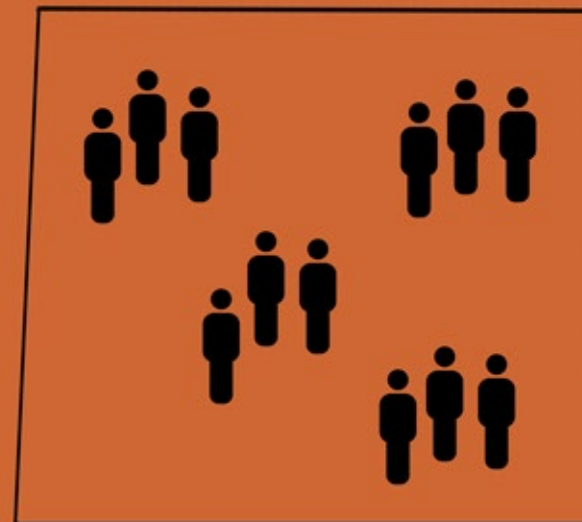
Banquet
Seats 10 guests



U-Shape
Seats 22 guests



Boardroom
Seats 16 guests



Reception
Accommodates 50 guests

Il Capriccio

£30 per person

STARTER

Classic Bruschetta

with a tomato, basil, rocket salad
and pecorino cheese
(d/g/v)

Fried Calamari

with lemon and garlic mayonnaise
(a/g/n)

Green Beans Salad

with slow-cooked red onions and
24-month aged Parmigiano Reggiano
(d/v)

MAIN COURSE

Chicken Breast

served with rosemary potatoes, leeks
and a mushroom sauce
(d)

Cod

with buttered spinach, potatoes
and Nocellara olives
(d)

Conchiglie Pasta

in a puttanesca sauce with tomatoes,
capers, olives and chillies
(g/v)

DESSERT

Classic Tiramisu

(a/d/g/n/v)

Raspberries Frangipane Tart

with vanilla ice cream
(d/g/n/v)

Classic Affogato

(d/v)



Our sommelier will be delighted to suggest wines to go with your meal.

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Most dietary requirements can be met. A discretionary 12.5% service charge will apply.



Fried Calamari



Classic Affogato

Images are for representational purposes only. Dishes served may vary in presentation.

Il Grande

£40 per person

A selection of daily homemade breads
served with extra virgin olive oil and balsamic (g/v)

Tea and coffee

STARTER

Octopus Ragout

with toasted garlic bread
(g)

Caprese of Buffalo Mozzarella

with rocket leaves and a balsamico
di Modena dressing
(d/v)

Green Beans Salad

with slow-cooked red onions and
24-hour aged Parmigiano Reggiano
(d/v)

MAIN COURSE

Cannon of lamb

with roasted sweet potato wedges
and sautéed spinach
(d)

Swordfish

with oregano potatoes
and a Salmoriglio sauce

Tagliatelle pasta

with mixed mushrooms, parsley
and Parmigiano Reggiano
(a/d/g/v)

DESSERT

Classic Tiramisu

(a/d/g/n/v)

Cake of the day

with vanilla ice cream
(d/g/n/v)

Chocolate and Hazelnut Torte

with a cappuccino ice cream
(d/g/n/v)



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Mozzarella



Cannon of Lamb



Tiramisu



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L'Assaggio

£70 per person

A glass of Bollinger champagne on arrival

Selection of daily homemade breads

served with extra virgin olive oil and balsamic (g/v)

Tea and coffee

STARTER

Scallops

with a cauliflower puree, roasted cauliflower tips in a sweet and sour sauce
(d)

Bresaola Punta D'Anca

with rocket, aged Parmigiano Reggiano, balsamic and onions
(d)

Warm Potato Salad

with a baby radish jam, goat cheese and vincotto
(d/v)

MAIN COURSE

Rib Eye Steak

with sauteed mixed wild mushrooms, mashed potatoes and a veal jus
(d)

Monkfish

with baby gem lettuce, tomatoes ginger and an olive sauce
(d/g)

Pumpkin Ravioli

with a butter, sage and parmesan sauce
(a/d/g/n/v)

DESSERT

Classic Tiramisu

(a/d/g/n/v)

Classic Crème Brûlée

(d)

CHEESE COURSE

A selection of Italian cheeses



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Merry Christmas

Whether you're celebrating with friends and family or hosting colleagues and clients, book your Christmas dinner party at Diciannove and you're sure to be the **Christmas star**.

From festive food and drinks to merry music, you choose what suits your celebrations best then simply relax and enjoy whilst our team makes it happen.

Email us at diciannove@ihg.com or call **0871 942 9190** (Costs 13p per minute + network extras)

Partying with us?

Then why not stay in style in one of Crowne Plaza London - The City's contemporary bedrooms in central London? Prices start from **£135** a night during the Christmas season.

Email us at loncy.res@ihg.com to book a room



Festive Tables



Delectable dishes



Menu Festivi

19th November to 22nd December | £35 per person

Includes • 3 course dinner or lunch • Tea or coffee with mince pies • Christmas crackers and novelties •

STARTER

Duck and orange pâté

with a salad, toasted brioche
(d/g)

Wild Salmon

with avocado and pomegranate

Lentil Soup

with extra virgin olive oil crostino
(d/g/v)

Spaghetti with Crab

(£4 supplement)
(a/g)

Il supremo sharing platter

(£6 supplement)

Fried calamari, fried zucchini, prosciutto toscano, fennel salami, parmigiano reggiano, mortadella di bologna, mozzarella di bufala, pickles
(d/g/n)

MAIN COURSE

Turkey Escalope

with roasted parsnips and carrots
(d)

Pan-fried cod

with sauteed stem broccoli and purple broccoli
(d)

Conchiglie

vegetarian carbonara
(a/d/g/v)

Sirloin Steak

with mashed potatoes and veal jus
(d)
(£6 supplement)

DESSERT

Ricotta cheese cake

with passion fruit coulis
(d/g/n/v)

Chocolate tart

with cocoa whipped cream
(d/g/n/v)



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Spaghetti with Crab

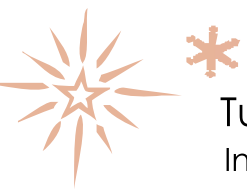


Sirloin Steak



Ricotta Cheesecake

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Christmas Day Lunch

Tuesday, 25th December, 12:00pm to 5:00pm | £99 per adult, £35 for children (under 10 years)
Includes • A glass of prosecco • 5 course lunch • Tea or coffee with mince pies • Christmas crackers and novelties •

STARTER

Scallops

with celeriac puree and a saffron vinaigrette
(a/d)

Bresaola

with aged parmigiano reggiano and a dressing of lemon and rocket
(d)

Artichoke and rocket salad

with grana di pecora shaves and balsamic vinegar (v)

MIDDLE COURSE

Chestnut and ricotta ravioli

in a red wine and rosemary butter reduction
(a/d/g/n/v)

Spaghetti with lobster

(a/g)

MAIN COURSE

Turkey breast

with root vegetables, honey and mustard
(d)

Venison saddle

with shallots, mashed potatoes, cepes mushrooms and a venison jus
(a/d)

Sea bass fillet

with a cauliflower puree, roasted baby fennel, dill and a sambuca sauce
(d)

Parmigiano

a baked, layered dish of aubergine and cheese
(d)

DESSERT

Panettone tiramisu

(a/d/g/n/v)

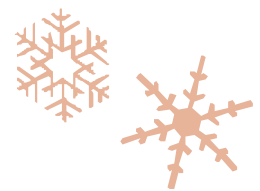
Nougat semifreddo

with toasted hazelnut granola and a raspberry coulis
(d/n/v)

CHEESE COURSE

A selection of Italian cheeses

paired with a glass of port wine
(a/d/g/n/v)



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Bresaola



Spaghetti with lobster



Sea bass fillet

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Cenone Di Capodanno

Monday 31st November | £79 per person, £30 for children (under 10 years)

Includes • A glass of prosecco on arrival • 4 course dinner • Live entertainment •

(Please pre-order your choice of menu at least 10 days in advance)

STARTER

Pan-fried scallops

with parsnip puree and parsnip chips
(a/d/g)

Pumpkin soup

with amaretto biscuits and balsamic vinegar
(n/v)

Cotechino

classic Italian pig's trotters with braised lentils
(d)

MIDDLE COURSE

Tagliatelle with beef and pork ragout

(a/d/g)

Pappardelle cep mushrooms

(a/d/g)

MAIN COURSE

Pan-fried ribeye steak

with roasted potatoes and spinach
(d)

Roasted sea bass

with a tomato and taggiasca olive
sauce and roasted oregano potatoes

Vegetarian tart

with sauteed mixed vegetables
(d/g/v)

DESSERT

Festive tiramisu

with passion fruit coulis
(a/d/g/n/v)

Chocolate and Champagne bomb

(a/d/g/n/v)



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Pumpkin Soup

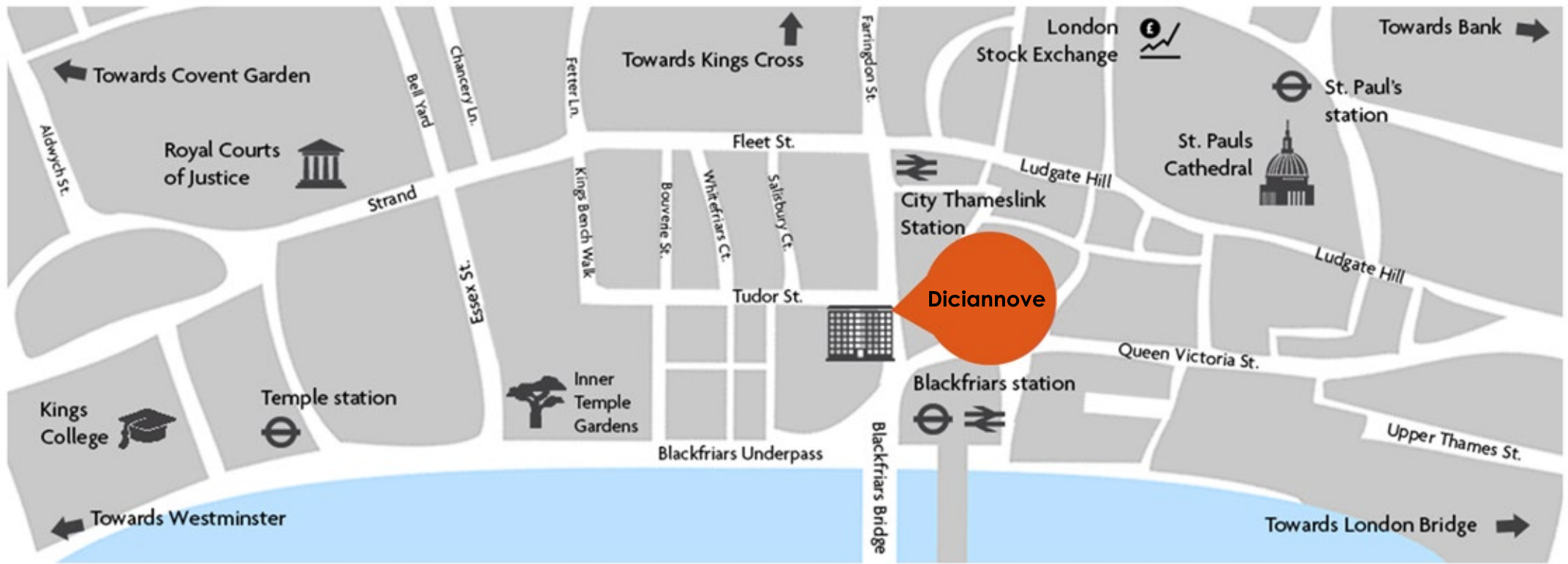


Tagliatelle



Chocolate Bomb

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For group inquiries or bookings, please get in touch.

Email diciannove@ihg.com or call **0871 942 9190** (Costs 13p per minute + network extras)

Find us at:

19 New Bridge Street, London, EC4V 6DB, United Kingdom

Timings:

Monday - Friday: 12:00 - 2:30pm. 6:00 - 10:30pm

Saturday: 6:00 - 10.30pm. Sunday: Closed

Visit diciannove19.com



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