

# MORSO

pasta | small bites | grappa

## Festive season 2019



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grappa.it

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# About us

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 grappa-based cocktails, including Negronis, Martinis and other classics-with-a-twist.

We have a variety of menus and space options to suit groups as small as 8 and up to 80 - and we love a good party. Have a browse and start designing your own!

[TOP 10 London Restaurants- Opentable](#)

[TOP 10 Italian restaurants Tripadvisor](#)

[Fay Maschler, Evening Standard](#)

" At charming Morso in St John's Wood, maltagliati (pasta) with spicy 'nduja and tomato sauce and a yearning look at the long grappa list. But I'm driving."



# Menus

Festive Lunch Menu 3 course meal £30

Luxurious Winter Menu 5 course meal £45

Drinks package from £6pp

Grappa Masterclass 2 hours tasting £55



# Festive Lunch Menu

*Exceptional Festive Experience (£30PP)*

## *FIRST BITE / 1 PER PERSON*

*Salmone Grappa & beetroot cured salmon, rocket, black olives, pickled red onions, balsamic,*

*Roasted squash salad roasted butternut squash, balsamic glazed onions, ricotta, crispy cavolo nero, spinach*

*Rump Tagliata British rump of beef steak, smoked Parmigiano Reggiano DOP & garlic butter, wild rocket*

*Aubergine & Fregola aubergines & fennel ragu, Sardinian Fregola pasta, ricotta, Scamorza*

*Turkey Saltimbocca turkey breast, sage & prosciutto crudo di Parma, roasted potatoes, white wine, butter*

## *PASTA / 1 PER PERSON*

*Tortellini braised beef tortellini, demi-glace, butter, Parmigiano Reggiano DOP, thyme*

*Gnocchi burro e salvia butter, sage, Parmigiano Reggiano DOP*

*Pappardelle al ragu slow cooked British beef shin ragu, parsley, Pecorino Romano DOP*

*Morso Egg Yolk Raviolo a large Raviolo filled with our homemade ricotta, baby spinach and a Clarence*

*Court egg yolk, butter, sage, Parmigiano Reggiano DOP*

## *DESSERT / 1 PER PERSON*

*Panettone bread & butter pudding crema Inglese*

*Prosecco Zabaglione winter fruit, amaretti biscuit*

*Morso potted Tiramisu our signature take on the classic Italian dessert*





# Luxurious winter menu



*Exceptional Festive Experience (£45PP)*

## *WELCOME / CENTRE TABLE*

*Morso homemade ricotta grilled ciabatta*

*Polenta Chips Parmigiano Reggiano DOP, black truffle salt*

*Tomato & Mozzarella Arancini crispy risotto bites, pea & Pecorino DOP sauce*

*Olives Bella di Cerignola DOP*

## *FIRST BITE/ 1 PER PERSON*

*Roasted squash salad roasted butternut squash, balsamic glazed onions, ricotta, crispy cavolo nero*

*British beef carpaccio grass feed beef rump, Italian wild rocket, black truffle emulsion, Parmigiano Reggiano*

*Fresh Torpedino salad mini San Marzano tomatoes, Tropea red onion DOP, tarragon, balsamic dressing*

## *SECOND BITE / 1 PER PERSON ( served with polenta chis or gem salad)*

*Sea Bream fillet grilled cavolo nero, fresh tomato*

*Rump Tagliata British rump of beef steak, smoked Parmigiano Reggiano DOP & garlic butter, wild rocket*

*Aubergine & Fregola aubergines & fennel ragu, Sardinian Fregola pasta, ricotta, Scamorza*

*Turkey Saltimbocca turkey breast, sage & prosciutto crudo di Parma, roasted potatoes, white wine, butter*

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# Drinks Package

## Soft

2 drinks pp

Juices

Mocktails

Tonics

## House

2 drinks pp

Juices

Mocktails

Tonics

House red wine

House white wine

Beer

## Party

2 drinks pp

Welcome  
cocktail/prosecco



Soft package

House package

## Lux

Unlimited drinks

Welcome  
cocktail/prosecco



Still/Sparkling  
water

Soft package

House package

Premium wine



Grappa digestif

£6 pp

£9pp

£15pp

£25



# Grappa Masterclasses

Take our guided tour through the dazzling world of Grappa. Young, aged, simple, complex. You name it! We have it! You drink it!

Grappa is undiscovered spirit made from the distillation of grape pomace. Italians know it well. Afterall it is their national sprit. **Let's** just say they drink Grappa almost as much as they drink coffee...and they love coffee!

Spend 2 hours with one of the **country's** leading beverage experts and discover more about grappa. Try and explore a tailored selection of premium grappas. Create your own grappa cocktail all served with a platter of Morso bites to complement your grappa degustation.

## Capacity

Minimum: 5 people

Maximum: 15

### *The re-invention of Grappa, Evening Standard*

" Forget those holiday shots from hell — the fiery Italian spirit is having a moment."



# The dining room

The dining room is set at the back of Morso and partitioned by a curtain for a private feel. It benefits its own airconditioning and music channel. This space is superb for group sitdown meals, friendly gettogethers and workplace events!

## Capacity

Seating- 24

Standing- 40

## Private hire from

Monday to Thursday: £1500

Friday to Sunday: £2500





# The bar

Our bar area is great for informal drinks receptions, canapes and bites. We also run our very own grappa master-classes in the bar, which make for an unforgettable out-of-office team building experience!

## Capacity

Seating- 28

Standing- 40

## Private hire from

Monday to Thursday: £1500

Friday to Sunday: £2500





# Full venue hire

If your party has more than 24 guests, you may need to use all of Morso! We can comfortably sit up to 45 guests, and have a standing reception and finger -food for up to 80!

Prices for venue-hire depend on the time of the day, the day of the week and the season, and start from £2000 minimum spend for the group, including food and drinks and excluding service.

## Capacity

Seating- 52  
Standing- 75

## Availability

From Monday  
till Sunday

**Private hire**  
**from:** £2000

## Requirements

Booking the venue  
minimum of 2  
weeks prior to event

Agreed menus at  
least 72 hours prior

50% Deposit on  
booking the venue

# MORSO

pasta | small bites | grappa

## Floor plan

### Front room/ Bar:

Seating- 28  
Standing- 40

### Back room/ Dining room:

Seating- 24  
Standing- 40

### Full venue:

Seating- 52  
Standing- 75

700 sqm  
2 toilets





# How to find us

130 Boundary Road NW8 0RH

## Tube stations:

Kilburn Park (7 min walking)

St Johns Wood (12 min walking)

Maida Vale (12 min walking)

Parking available( Free parking after 6pm and weekends)

# Contacts

For booking enquires please contact:

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