



# MEZZOGIORNO

BY FRANCESCO MAZZEI

# A TASTE OF ITALIAN TRADITIONS

Mezzogiorno brings the warmth and generosity  
of southern Italy to the heart of Corinthia  
London.

The menu celebrates bold, sun-drenched  
flavours like handmade pasta, bright citrus  
and rich, slow-cooked dishes that capture  
the joy of sharing.

Ingredients are sourced seasonally  
from the UK and Italy, with a focus on  
sustainability and authenticity.





# ROSETTA

## PRIVATE DINING ROOM

Inspired by Francesco's mother, Rosetta is a private dining room for up to eighteen guests, up to twenty guests in a cosy set-up. Designed with understated elegance, it offers a refined yet welcoming setting for gatherings and celebrations, where exceptional food and conversation take centre stage.

**SEATED CAPACITY - 18 GUESTS**

LUNCH MINIMUM SPEND FROM £1500

DINNER FROM £2000

Rates including VAT, excluding 15% service charge





# ZIA MARIA

## MEZZANINE DINING ROOM

Perched on the mezzanine, Zia Maria takes its name from Francesco's aunt. Warm and intimate, it offers a sense of privacy while remaining connected to Mezzogiorno's lively atmosphere. It's a place made for easy conversation, generous plates and long, unhurried meals.

**SEATED CAPACITY - 12 GUESTS**

LUNCH MINIMUM SPEND FROM £1200

DINNER FROM £1700

Rates including VAT, excluding 15% service charge

# SAMPLE PRIVATE DINING MENU

## CANAPÉS

ANCHOVIES AND BURRATA  
PARMIGIANO REGGIANO PUFFS

AUBERGINE PARMIGIANA CROQUETTES  
SPICY TUNA BATTUTA

TOMATO AND PROSCIUTTO BRUSCHETTA  
CAPONATA TARTLET

## STARTER

**CARCIOFI E PUNTARELLE**  
Artichokes, chicory shoots, fennel,  
beetroot and blood orange salad

**LOBSTER SALAD "SYBARITA"**  
Poached lobster, fennel, quail eggs,  
avocado, tomato, red Tropea onion

**FRITTO MISTO NAPOLETANO**  
Crocché, aubergine polpette, cauliflower,  
arancino, Amalfi lemon mayo

**BATTUTA DI MANZO INGLESE**  
Hand chopped English beef,  
anchovies, black truffle

## MAIN COURSE

**TIELLA DI VERDURE**  
Seasonal vegetable platter, marinara sauce

**SPIGOLA DI MARE**  
Charcoal grilled line-caught sea bass,  
authentic salsa verde

**POLLO CALABRESE PICCANTE**  
Spicy chicken, grilled peppers,  
'nduja, oregano

**TAGLIATA DI MANZO**  
Longhorn beef tagliata, dolcelatte cheese,  
radicchio tardivo, balsamic vinegar

## SIDE

**THE ZUCCHINI FRITTI**  
Signature deep fried zucchini sticks

**PATATE 'MPACCHIUSE**  
Shallow fried sticky potatoes

**TESTU TROPEANO**  
Gratin of potatoes, onion,  
tomato with breadcrumbs

## PASTA

**LASAGNA PASTACHJNA**  
Calabrian lasagna, meatballs, eggs,  
fried aubergines, spinach

**PUMPKIN RAVIOLI**  
Scottish wild mushrooms, fine herbs

**RISOTTO AI FRUTTI DI MARE**  
Seafood risotto, Amalfi lemon

**TORTELLI DI 'NDUJA, RICOTTA E BURRATA**  
Hand-made tortelli stuffed with 'nduja, burrata  
and ricotta, served with brown butter, sage and  
traditional Modena balsamic vinegar



Sample menu  
Please note, individuals' choices are  
required 14 days before the event)

## DESSERT

HOME-MADE PANETTONE AND ZABAIONE

TORTA CAPRESE AL PISTACCHIO

SICILIAN CASSATA

**DELIZIA AL LIMONE**  
Soft sponge covered with lemon cream



## TRUFFLE MENU

Each dish is garnished with 1g of freshly shaved white truffle.

### **CARPACCIO DI MANZO**

White truffle, beef carpaccio,  
Parmigiano Reggiano 36 months, rocket

### **RISOTTO CARNAROLI AL FERRARI E TARTUFO BIANCO**

White truffle, risotto with Ferrari Trento D.O.C.,  
Grana Padano Riserva

### **COSTOLETTA DI VITELLO**

White truffle, veal chop, butter and sage

### **ZABAIONE AL TARTUFO**

White truffle, Marsala Italian Zabaione, almond biscuits

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Truffle supplement subject to market price.

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