

# Hai Cenato

## GROUP BOOKINGS & EVENTS

As part of Jason Atherton's The Social Company, Hai Cenato is a New York-style Italian restaurant and bar. Located in Nova Victoria, counter seating and an open kitchen make for a vibrant, contemporary setting.

Offering semi-private dining areas and exclusive hire options, the restaurant presents the ideal space for family gatherings, corporate networking, large celebrations and wine tasting events.

## SEMI-PRIVATE DINING

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Capacity: Seats 26 | Standing 20

This semi-private space is located on a mezzanine-level of the restaurant, offering a versatile space to accommodate standing drink and canape receptions, as well as seated dinners.



## EXCLUSIVE BAR HIRE

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Capacity: Standing 80

The Drunken Oyster is a striking cocktail bar, providing a private yet atmospheric space to be hired exclusively for large parties and celebrations.



## EXCLUSIVE HIRE (WHOLE VENUE)

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Capacity: Seats 90 | Standing 230

Looking to hold a large event with exclusivity of the whole restaurant? Hai Canato offers all the space and flexibility you require, to provide the perfect, setting for your guests to enjoy.



## SET LUNCH & DINNER MENU

£35 per person

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Pink lady apple, hazelnuts & parmesan crème fraiche, lovage, crispy kale

Grilled octopus & Cornish squid, soft polenta, aragula pesto

Seabass crudo, blood orange, lime, dill, celery

Cobble lane cured salamis & meats, sourdough & Nocellara olives

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Cumbrian pork chop “alla Milanese”, burrata, basil pesto

Baked Cornish cod, puttanesca, purple sprouting broccoli

Pappardelle, Cumbrian beef ragu, tomato, brown butter sage, Berkswell

\*Choice of Pizza

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White chocolate & vanilla panna cotta, Sicilian blood orange

Warm brioche, salted caramel gelato sandwich

Amalfi lemon tart, black pepper meringue

## CANAPE & BOWL FOOD MENU

£30 per person

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Parmesan & herbs arancini, aged prosciutto

Garlic & chilli pizza bread, Nocellara olives

Cobble lane cured salamis

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(1 of each per person)

English burrata, aubergine caponata, barbucine

Seabass crudo, blood orange, lime, dill, celery

Risotto of mascarpone, Italian spring peas & broadbeans

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A selection of house pizzas

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Selection of mini gelato cones

White chocolate & vanilla panna cotta, Sicilian blood orange

## CANAPE SELECTION

£3.50 per canape

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Parmesan & herbs arancini

Beef carpaccio, truffled celeriac remoulade

Prosciutto crudo, stracciatella, bread chips

Braised octopus, harissa & nduja

Chargrilled artichoke, truffled sairass

Baby gem 'Caesar salad'

Sourdough flatbread, San Marzano, mozzarella, basil pesto

Stracchino stuffed poponcini pepper

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Amalfi lemon tart, black pepper meringue

Mini gelato cone, soft serve salted caramel gelato



## SOCI<sub>a</sub>L EVENTS

### CONTACT US

For more information or to book an event space  
please contact our events team on 020 3870 8674  
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