

IT RESTAURANTS













(WHO WE ARE) FROM IBIZA TO MILAN, LONDON, PORTO CERVO, TULUM AND MYKONOS. LIFESTYLE PERCEPTION, GREAT FOOD AND BEAUTY ARE THE INGREDIENTS OF A WINNING FORMULA THAT JUST ROCKS. THIS IS IT.



ESTABLISHED IN 2015 IN IBIZA, IT RESTAURANTS REPRESENT THE FOUNDER'S UNIQUE VISION OF COMBINING CAREFULLY CURATED MUSIC, BEST-IN-CLASS MEDITERRANEAN CUISINE, AND CONTEMPORARY INTERIORS IN COSMOPOLITAN DESTINATIONS. NOW WITH RESTAURANTS IN IBIZA, MILAN, LONDON, TULUM AND MYKONOS IT'S MENU IS CREATED BY THE TWO MICHELIN STARRED CHEF NINO DI COSTANZO.





RESTAURANT

PLUSH WITH VELVET AND TOUCHED WITH GOLD, TIMELESS ELEGANCE DEFINES OUR RESTAURANT AREA. THE ROOM CAN ACCOMODATE MULTIPLE TABLE LAYOUTS TO SUIT YOUR REQUIREMENTS, FROM THEATRE-STYLE TO LONG TABLES AND U-SHAPES.

NORMAL CAPACITY
70 SEATED



NATURAL LIGHT SPILLS THROUGH THE GLASS ATRIUM OF OUR PRIVATE DINING ROOM ON THE GROUND FLOOR.

THE ROOM CAN ACCOMODATE MULTIPLE TABLE LAYOUTS TO SUIT YOUR REQUIREMENTS, FROM THEATRE-STYLE TO LONG TABLES AND U-SHAPES.

NORMAL CAPACITY 50 SEATED

SIZE 40 M2



SINK INTO THE VELVET

BANQUETTES IN A ART-DECO INSPIRED PRIVATE ROOM. LOCATED ON THE FIRST FLOOR, THIS SPACIOUS AREA IS ONE OF MAYFAIR'S HIDDEN GEMS, OFFERING TOTAL PRIVACY.

DRINK RECEPTIONS, BUSINESS LUNCHES AND PARTIES WITH ADDED BENEFITS SUCH AS: OWN BAR AND DJ BOOTH

NORMAL CAPACITY 70 SEATED

110 STANDING



NORMAL CAPACITY 60 SEATED 100 STANDING

SIZE 90 M2





















PLUSH WITH VELVET AND TOUCHED WITH GOLD, TIMELESS ELEGANCE DEFINES OUR BAR AND DJ BOOTH AREA. THE ROOM CAN ACCOMODATE MULTIPLE TABLE LAYOUTS AND EVENTS, TO SUIT YOUR REQUIREMENTS.



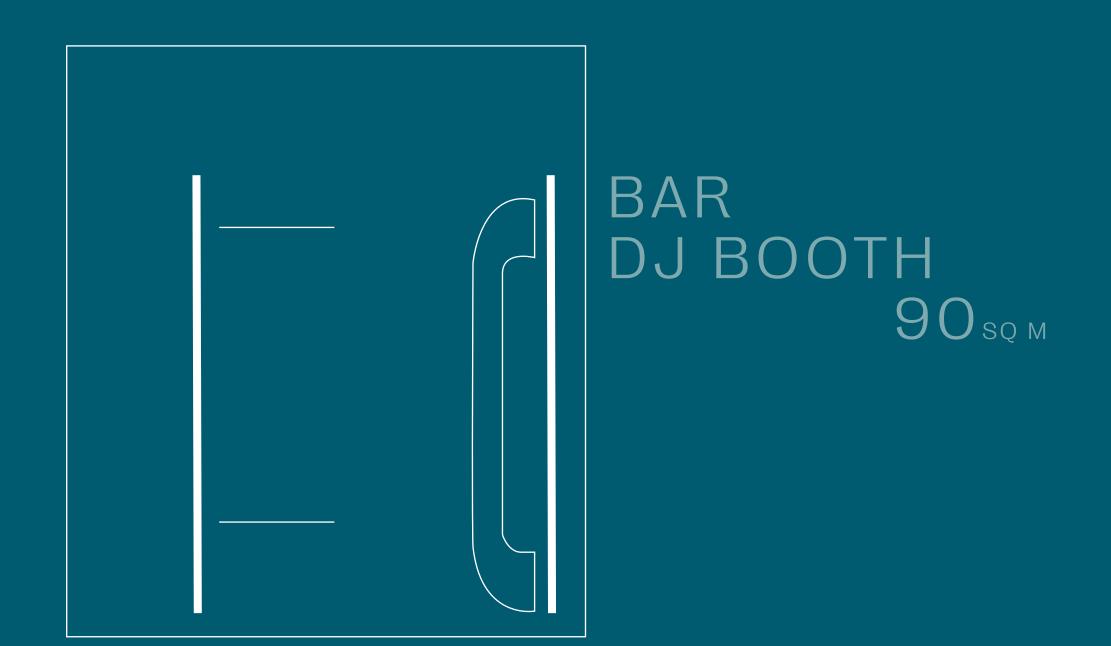






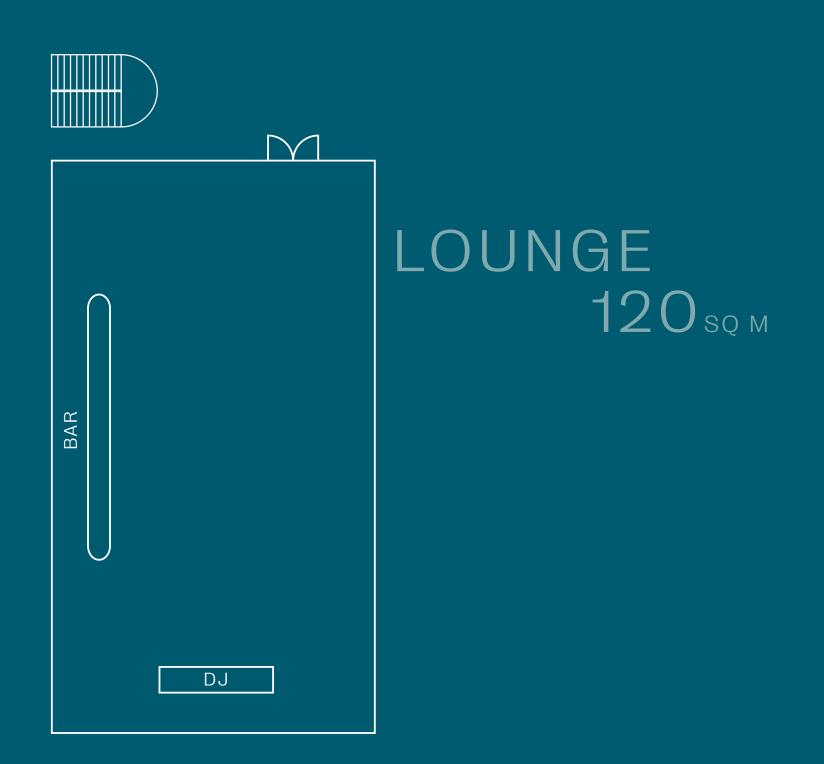
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FLOOR PLAN



BESPOKE MENUS







OUR CHEFS' APPROACH IS ROOTED IN ITALIAN TRADITIONS SIMULTANEOUSLY PAIRING HAUTE CUISINE TECHNIQUES WITH THE BOLDEST SEASONALLY INGREDIENTS FROM AROUND THE UK. IT CREATIVE MEDITERRANEAN EVENT MENUS ARE DESIGNED BY THE TWO MICHELIN STARRED CHEF NINO DI COSTANZO.

WHETHER IT'S FOR A STANDING RECEPTION OR A SEATED LUNCH OR DINNER, OUR EVENTS MENUS CAN BE ADAPTED BY OUR CHEFS TO SUIT PERSONAL TASTES AND DIETARY REQUIREMENTS.

OPTION 01: TWO COURSES MENU OPTION 02: THREE COURSES MENU OPTION 03: BUSINESS LUNCH MENU



THANKYOU

Be part of it

FOR MORE INFORMATIONS:

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