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SM Exclusive: new Italian restaurant and bar Canto Corvino to open early autumn 2015

SM Exclusive: Canto Corvino

India Dowley

Coming to Spitalfields this autumn is a 140-cover modern Italian restaurant and bar from the team behind Manicomo, the popular Italian restaurant with branches in **Chelsea** and the **City**. **Canto Corvino**, meaning 'song of the raven' is situated at 21 Artillery Lane – formerly known as Ravens Row – and will be headed up by Tom Salt, with an all-day kitchen open from breakfast through until dinner seven days a week. An industrial-chic interior has been designed by B3 Designers (who've also worked their magic in **Roka**, **Lima**, **Gymkhana** and **Bubbledogs**), with an open-plan kitchen and a warehouse vibe in keeping with the markets of east London.



The à la carte menu will be divided into seven sections: begin with stuzzichini (nibbles) such as Portland crab arancini or saltmarsh lamb ribs and smoked aubergine with sesame, followed by a variety of cured meats from the salumi section, all sourced from independent Italian producers. Follow with crudo (raw) plates, which will include mackerel, moscato grapes, apple and capers, or Hereford beef carpaccio with fermented kohlrabi, Parmigiano-Reggiano and hazelnuts. It wouldn't be Italian without pasta: at Canto it'll be made in-house, with dishes including blood sausage gnudi amatriciana (a traditional sauce made using guanciale – cured pork jowl/cheek – with pecorino cheese and tomatoes) or organic Rhug Estate chicken brodo (broth) with vermicelli.



An al forno section follows, featuring hake with lardo, anchovies and rosemary or a short rib Rossini with autumn truffles, leek and roast cabbage which can be accompanied by meats such as Old Spot pork T-bone, charcoal grilled with a Jospier oven and paired with onion squash, salsa verde and burnt plums. Another Jospier option will be veal speidino (skewers) available to share with Roman artichokes, pancetta and Marsala. Round things off with a classic Italian dessert such as tiramisu or macadamia and fig tart with lime crème fraiche.



A feasting menu will also be available in the 20-seat private dining room, where guests can enjoy Middle White suckling pig, ossobuco Milanese (veal shank with vegetables and white wine in a broth) and cacciucco-Livornese (Tuscan-style fish stew).

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A generous wine list boasts small producers and native Italian grapes, while the bar will be mixing up retro Italian cocktails and aperitifs. Even more food will be on offer at the weekend, with brunch bringing smoked salmon bagels with burrata and avocado, or short rib hash with fried eggs and devilled jus.

Stay tuned for soft launch details over the coming weeks, ahead of Canto Corvino's launch in early Autumn.

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