

SARTORIA

Homemade breadbasket £5

(sourdough, breadstick, olive bread, flatbread, soft focaccia)

Please note that our basket of bread and olive oil contains 359 kcal per serving

Antipasti

<i>Polpo grigliato con fagioli cannellini</i>	19.00
Grilled octopus, cannellini beans, watercress, smoked ricotta 240 kcal	
<i>Vitello tonnato</i>	15.50
Veal, tuna sauce, italian pickled vegetables 375 kcal	
<i>Insalata primavera, purea di ceci e lenticchie</i>	16.50
Spring salad, chickpeas hummus, black truffle 908 kcal	
<i>Burrata con crema di melanzane</i>	16.50
Burrata, smoked aubergine puree' 632 kcal	
<i>Capesanta nduja e salsa verde</i>	19.50
Scallop, nduja and green sauce 196 kcal	
<i>crudo di tonno , finocchi e peperoncino</i>	24.00
Tuna tartare fennel and fresh chilli (add caviar for an extra £10) 235 kcal	
<i>Battuta di manzo asparagi e grana padano</i>	18.50
Beef battuta spring asparagus and grana padano 446 kcal	

Primi

<i>Risotto, asparagi e gamberi rossi di Mazara</i>	29.00
Risotto, asparagus Mazara prawn and veal jus 1308 kcal	
<i>Tortelli ricotta e spinaci</i>	24.50
Ricotta and spinach tortelli butter and sage 913kcal	
<i>Fettuccine con ragu d'agnello e menta</i>	22.50
Spring lamb ragu fettuccine and fresh mint 758 kcal	
<i>Tagliolini all'astice e limone di Amalfi</i>	39.00
Scottish lobster tagliolini, Amalfi lemon chilli basil 765 kcal	
<i>Spaghetti alla chitarra , burro d'acciughe e caviale</i>	33.00
Homemade spaghetti, anchovies and oscietra Caviar 489 kcal	
<i>Tortelli in brodo</i>	21.00
Chicken Marsala broth tortellini 675 kcal	
<i>Tagliolini cacio pepe e tartufo</i>	26.00
Cacio e pepe tagliolini with black truffle 663 kcal	
<i>Minestra verde con farro</i>	18.00
Spelt green soup 405 kcal	

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Secondi

<i>Parmigiana di melanzane</i>	24.00
Aubergine parmigiana	
<i>1010 kcal</i>	
<i>Orecchia di elefante per due</i>	42.00 pp
The real veal milanese (for two people)	
<i>3849 kcal</i>	
<i>Tagliata di manzo , asparagi e spugnole</i>	49.00
Black Angus beef tagliata, asparagus and morels	
<i>1219 kcal</i>	
<i>Agnello Gallese arrosto e animella</i>	36.00
Roast Welsh lamb with white garlic mash , sweetbread	
<i>850 kcal</i>	
<i>Branzino con marmellata di cipolla, agretti</i>	47.00
Sea bass with Tropea onion jam Monk's beard	
<i>619 kcal</i>	
<i>Rombo al forno, guazzetto ai frutti di mare</i>	49.00 pp
Roasted turbot, seafood sauce (for two people)	
<i>1221 kcal</i>	
<i>Polletto arrosto e broccoli grigliati</i>	28.00
Oven roasted baby chicken, grilled broccoli	
<i>1181 kcal</i>	

Contorni

<i>Patate arrosto</i>	7.00
Roast potatoes	
<i>590 kcal</i>	
<i>Insalata mista</i>	7.50
Mixed salad	
<i>170 kcal</i>	
<i>Spinaci aglio, olio e peperoncino</i>	7.50
Spinach, garlic and chilli	
<i>133 kcal</i>	
<i>Zucchine fritte</i>	11.00
Deep fried courgettes	
<i>495 kcal</i>	
<i>Fagiolini all'uccelletto</i>	8.50
Green beans tomato sauce and marjoram	
<i>252 kcal</i>	

We are now a cashless restaurant; we apologise for any inconvenience.

Adults need around 2000Kcal a day.

Kindly note that a £2.00 cover charge per person will apply.

Prices are inclusive of VAT but exclusive of 13.50% service charge.

Please speak to a member of staff if you have any allergies or intolerances. All our menus are subject to change due to seasonality and produce available. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.