

## **Libare Bar**

*Sartoria's Libare Bar is the only bar in Savile Row, a hotspot where the charm of Mayfair and the Italian style meet.*

*The word "Libare" in Italian means "to make a toast".*

*Our list consists of Bellinis, Negronis, Spritzs and a "Bespoke" section; all revisited to satisfy your Aperitivo and your Digestivo need.*

## **SIGNATURE COCKTAILS**

*Amidst the buzz of London's luxury quarter, some of the capital's finest mixologists await to serve you perfection, straight up or on the rocks. Watch on as tailored bartenders conjure dramatic signature cocktails before your eyes, fascinating and theatrical before even reaching the lips*

### **The Socialite £12.50**

*Villa Zarri Brandi, Apricot Brandi, Apple Juice & Cinnamon (Served Warm)*

### **Botanical Garden £13.00**

*Absolut Citron, Cointreau, Rhubarb Liqueur, Red Currant Botanical Infusion*

### **Blood Orange Spritzer £12.50**

*Martini Rubino, Italicus, Bergamot Oil, Solerno Blood Orange, Moet & Chandon*

### **Pear & Spice £12.50**

*Sipsmith gin, St Germain, Pear Puree, Ginger & Herb's*

### **Mayfair Fizz £13.00**

*Ketel one vodka, Disaronno, Elderflower Cordial, Passion Fruit, Moet&Chandon*

### **Art's Special £14.00**

*Laphroaig 10yo, Chartreuse Yellow, Amaro Del Capo*

### **Show Me The Way £12.00**

*Tanqueray Gin, Limoncello, Neroli syrup, fresh Cucumber*

### **Mango Crush £12.50**

*Havana Rum 7 years, Passion Fruit, Mango, Angostura*

Please speak to a member of staff if you have any allergies or intolerances.  
Consuming eggs and unpasteurised cheese may increase your risk of foodborne illness.  
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## NEGRONIS

### **Classico £10.50**

*Tanqueray, Antica Formula, Campari*

### **Sbagliato £10.50**

*Campari, Antica Formula, prosecco*

### **Japanese Negroni £11.50**

*Campari, Plum sake, lemon, sugar*

### **Negroni Delicato £11.00**

*Delicate amaro, rosé vermouth, turin bitter*

### **Vintage Negroni £35.00**

*Gordon's gin 1980's, Campari 1980's and Carpano Punt e  
Mes 1980's*

## MOCKTAILS

**£6.50**

### **Blueberry & Basil**

*Passion fruit, Cranberry juice, Lime juice,  
Fresh Blueberry, Basil leaves*

### **Tipsy Tea**

*Fresh Raspberries, Fresh ginger, Caramel syrup,  
top up with cold chamomile tea*

### **Lavender Sour**

*Apple juice, Lavender syrup, Lemon juice*

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## WINES BY THE GLASS

### BOLLICINE - BUBBLES

125 ml

Franciacorta Cuvee Prestige NV	16.00
Prosecco Extra Dry, Ca' del Console NV	10.00
La Cuvée, Laurent Perrier NV	18.00
Moet & Chandon NV	16.00
Laurent Perrier Rose'	25.00

### BIANCHI - WHITE

125 ml

Sauvignon Lahn, San Michele Appiano	2017	11.00
Soave Classico, Pieropan	2017	8.00
Fiano di Avellino, Guido Marsella	2015	11.00
Chardonnay, Planeta	2017	13.00
Gewurztraminer Kolbenhof, Hofstatter	2016	16.00

### ROSATI - ROSE

125ml

Rosa dei Frati, Ca dei Frati	2016	9.00
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### ROSSI - RED

125ml

Primitivo Salento, Mocavero	2017	8.00
Valpolicella Velluto, Meroni	2016	8.00
Chianti Classico, Lamole di Lamole	2015	11.00
Pinot Nero, Franz Haas	2016	13.00
Barbaresco Asili, Ca del Baio	2015	19.00

Larger 175ml glasses are available on request

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## APERITIVI

	50ml
Martini Bianco, Extra Dry or Rosso	7.00
Martini Ambrato	7.00
Martini Rubino	7.00
Carpano Punt e Mes	7.00
Carpano Antica Formula	7.50
Cocchi Americano Bianco	7.00
Lillet	7.00
Aperol	7.00
Campari Bitter	7.00

## GIN

	50ml
Tanqueray	9.00
Del Professore Monsier	10.50
Portobello Road 171	9.50
Hendrick's	10.00
Gin Mare	10.00
Sipsmith sloe gin	10.50
Pink Pepper	12.50
Tanqueray 10	11.00
Beefeater 24	11.50
Sipsmith	11.50
London N1	12.00
Monkey 47	13.50
Roby Marton	13.00

## VODKA

	50ml
Ketel One	9.00
Zubrowka Bison Grass	9.00
Konik's Tail	9.50
Black Cow	10.00
Belvedere	10.00
Ciroc	11.00
Belvedere Single Estate	12.50
Beluga	12.00
Crystal Head	13.00

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## TEQUILA

	50ml
Don Julio Blanco	10.00
Don Julio Reposado	11.50
Silver Patron	13.00
Montelobos Mezcal	15.00

## RUM

	50ml
Koko Kanu	8.50
Havana 3 yo	8.50
Sailor Jerry	9.50
Bacardi Oakheart Spice	8.50
Havana 7 yo	9.00
Myers's	8.50
Gosling's black seal	8.50
Kraken Black Spiced	9.50
Bacardi 8 yo	10.00
Appleton Rare Blend	12.00
Pampero Aniversario	12.00
Zacapa Centernarios 23 yo	16.00
Zacapa XO	21.00

## CACHAÇA

	50ml
Abelha Organic Cachaça	11.00

## SCOTCH BLENDED WHISKY

	50ml
Johnie Walker Black Label	8.50
Chivas 12 yo	9.50
Monkey shoulder	10.00
Chivas 18 yrs	15.00
Johnie Walker Gold Label	15.00
Johnie Walker Platinu	25.00
Johnie Walker Blue Label	38.00

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### **SINGLE MALT WHISKY**

	50ml
Glenmorangie 10 yo	10.00
Laphroaig 10 yo	11.00
Dalwhinnie 15 yo	10.00
Craggamore 12 yo	10.00
Oban 14 yo	12.00
Lagavulin 16 yo	14.00
Cardhu 12 yo	12.00
Caol Ila 12 yo	13.00
Dalmore 15 yo	18.00
Bowmore 25 yo	45.00
Macallan 12yo	18.00

### **JAPANESE WHISKEY**

	50ml
Hakushu Suntory	16.00
Nikka from the Barrel	13.00
Yamazaki 12	18.00

### **IRISH & CANADIAN WHISKEY**

	50ml
Jamesons	8.00
Canadian Club	8.00

### **BOURBON & RYE WHISKEY**

	50ml
Jack Daniel's	8.00
Rittenhouse Rye	8.00
Bulleit Rye	9.00
Bulleit burboun	10.00
Makers Mark	10.50
Wild Turkey 101	9.50
Woodford Reserve	11.50
Jack Daniel's Single Barrel	15.00
Jack Daniel's Gentleman Jack	10.00

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### **DIGESTIVE: AMARI & LIQUEURS**

	50ml
Amaro del Capo	7.00
Averna	7.00
Kalhua	7.00
Cynar	7.00
Ramazzotti	7.00
Sambuca Luxardo dei Cesari	7.00
Nocino, Villa Zarri	7.00
Limoncello	7.00
Amaretto Disaronno	7.00
Frangelico	7.00
Baileys	7.00
Montenegro	7.50
Fernet Branca	7.50
Drambuie	8.00
Grand Marnier	9.00

### **COGNAC, ARMAGNAC, BRANDY E CALVADOS**

	50ml
Hennessy Fine de Cognac	10.00
Remy Martin VSOP Cognac	11.00
Villa Zarri 10 yo	15.00
Villa Zarri 23 yo	27.00
Villa Zarri 20 yo	32.00
Hennessy XO Cognac	32.00
Remy Martin XO Cognac	34.00
Domaine Dupont VSOP Calvados	11.00
Baron de Sigognac 10 yo Bas Armagnac	10.00
Remy Louis XIII 25ml	250.00
Remy Louis XIII	500.00

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## **BIRRE - BEERS**

Peroni Nastro Azzuro 330ml	5.00
Menabrea Blonde 330ml	5.00
Baladin Isaac 330ml	8.00
Baladin Rock'n Roll 330ml	9.00
Amacord La Tabachera 500ml	12.00

## **COFFEE & TEA**

Espresso	3.50
Double Espresso	4.00
Macchiato	4.00
Double Macchiato	4.00
Filter Coffee	4.00
Caffelatte	4.00
Cappuccino	4.00
Hot Chocolate	4.00
English Breakfast Tea	4.00
Earl Grey	4.00
Peppermint	4.00
Jasmine	4.00
Green	4.00

## **INFUSIONS**

Camomile	4.50
Ginger and Lemon	4.50
Thyme and orange	4.50
Fresh Mint	4.50

For our selection of cigars please see the back of the menu

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## CIGARS

### HOYO DE MONTERREY, Epicure No 2

**Flavour:** LIGHT

**Length:** 4 7/8'' (124mm)

£31.00

*Crisp, fruity and airy. Light bodied, smooth smoke.*

### H.UPMANN, Half Corona

**Flavour:** LIGHT TO MEDIUM

**Length:** 3 1/2'' (90mm)

£18.00

*Creamy cigar with hints of coffee.*

*Small attractive Havana with complex flavour.*

*Excellent short smoking break cigar.*

### COHIBA, Siglo IV

**Flavour:** MEDIUM

**Length:** 5 5/8'' (143mm)

£46.00

*Very classy cigar. Perfect balance of earthy,  
smoky and coffee notes mixed with a nutty fruitiness.*

## MONTECRISTO, No 2 PETIT

**Flavour:** MEDIUM TO FULL

**Length:** 6 1/8'' (156mm) £32.00

*Rich and flavourful cigar. A mix of spices including cinnamon and a pleasing sweet note.*

## MONTECRISTO, No 4

**Flavour:** MEDIUM TO FULL

**Length:** 5 1/8'' (129mm) £22.00

*A true icon. Ideal with an espresso in the afternoon, it expresses crisp and spicy flavours but also coffee, cocoa and vanilla notes.*

## PARTAGAS, D No 4

**Flavour:** FULL

**Length:** 4 7/8'' (124mm) £31.00

*One of the top selling Havanas, strong and full bodied. Well balanced and smooth with wood and spicy notes.*

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