Sartoria Easter Brunch

STARTERS

Burrata d' Andria, carciofi 14.50
Burrata, artichokes

Insalata di granchio 18.50
Crab salad "brown and white" horseradish

Vitello tonnato 14.50
Veal, tuna sauce

Antipasto all'Italiana 15.00pp
Italian antipasto for two

Spaghetti alla carbonara 17.50
Spaghetti carbonara

Tagliolini con granchio, limone e peperoncino 19.00
Tagliolini, crab, Amalfi lemon, chilli

Tagliolini all'astice 30.50
Tagliolini, Scottish lobster, Amalfi lemon, chilli, basil

BRUNCH

"The Italian Job" 14.00
Roasted tomatoes, pancetta, grilled polenta
Avocado, Tuscan sausage, fried egg

Eggs Purgatorio 9.50
Baked eggs, spicy tomato, 'nduja sauce, crostini

Milano 14.00
Saffron risotto cake, soft boiled duck egg
wild mushrooms

Eggs Benedict 8.00/14.00
Poached eggs, ham, hollandaise sauce

CICCHETTI

Seafood salad 15.00

Spicy meatballs 8.50

Grana Padano doughnut 11.00

Quinoa, roasted vegetables 6.00

Chicken, avocado 8.50

Fior di Latte Mozzarella, tomatoes 8.50

Beef battuta & carasau 9.00

Crab & lemon crocchetta 9.00

Beetroot & goat cheese ravioli 9.00

MAINS

Grana Padano Riserva risotto e asparagi 20.50
Grana Padano Riserva risotto, English asparagus

Fregola sarda con frutti di mare 24.50
Seafood Sardinian fregola

Polenta, nocciole e verdure primaverili 17.00
Polenta, hazelnuts, spring vegetables

Rombo arrosto, bietola e acciuga 33.00
Roasted turbot, monk's beard, anchovy

Baccalà marinato alla liquirizia 33.50
Home cured black cod, liquorice

Filetto di manzo britannico 34.50
21-day aged Hereford beef, wild garlic mash, fried artichoke

Orecchia di elefante 33.00pp
The real veal Milanese for two

CONTORNI

Patate arrosto 5.50
Roast potatoes

Insalata e crescione 5.50
Rocket, cherry tomato salad

Verdure di stagione 6.00
Seasonal vegetable

Spinaci con aglio e peperoncino 6.50
Sautéed spinach, garlic, chilli

Zucchine fritte 10.00
Deep fried zucchini

DESSERT

Amaretto tiramisù 8.00
Amaretto tiramisù

Zabaglione al Marsala 17.50
Marsala zabaglione – for two (please allow 20 minutes)

Tartufo di pizzo 9.50
Pistachio, hazelnut Calabrian truffle

Crema al bergamotto 8.00
Bergamot cream, cocoa sorbet

Torta al pistacchio 8.00
Pistachio cake

Gelato & Sorbetti 7.50
Selection of ice cream & sorbets

Uovo di Pasqua 12.00
Chocolate Easter egg
Order your egg, hammer it open and you might win a prize:
Brunch for 2, A bottle of Franciacorta or Cocktails & Cicchetti for 2

Kindly note that a £2.00 cover charge per person will apply.
Prices are inclusive of VAT but exclusive of 12.5% 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 availability.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.