

ACQUA  
DI  
PARMA



Summer

AT

SARTORIA

## Cocktails

### ARANCIA DI CAPRI £11.00

Lavender & vanilla infused aperol, solerno, prosecco

### BERGAMOTTO DI CALABRIA £11.00

Sipsmith gin, italicus, cucumber water, soda, lemon zest

### CHINOTTO DI LIGURIA NEGRONI £10.00

Campari, rosemary infused Averna, chinotto tonic water

## Cicchetti

### FICO DI AMALFI £9.00

Nduja roast scallops with fig compote

*The spiciness of the N'duja counterbalances the sweet flavour of the Fig giving an overall refreshing & warm flavour.*

### MIRTO DI PANAREA £8.00

Veal and fine herb meatballs

*Myrth adds a zingy flavour to the meatballs, which when combined with the fine herbs 'salsa verde' makes for an exciting dish.*

### MANDORLO DI SICILIA £8.00

Avocado tartare with flaked almonds

*The addition of almonds only enhance the existing nutty flavour of Avocados, producing an incredibly smooth flavour.*

@acquadiparma\_official

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